



AT SEA

By Simon Rogan

## SAMPLE MENU

Lampuki cured in juniper, beetroots from Joseph's farm

*Wild fennel, quince vinegar and infused juices*

Truffle pudding glazed in myrtle molasses

*Stout from The Brew, aged Maltese pecorino*

Raw aged Limousin beef from Rabat

*Wild caper jam, oyster and pickled daikon*

Red eye potatoes and cuttlefish cooked in chicken fat

*Horseradish, onions, roasted chicken skin*

Celeriac baked in salts from Gozo

*Marinated sea succulents, our special reserve caviar*

Raw south coast Rossi prawn, sea jelly and fig leaf

*Buttermilk and smoked pike perch roe*

Guinea hen stuffed with mushrooms from Mġarr

*Snowball cauliflower, sauce infused with lemon thyme*

ION fig leaf set mousse

*Cherry plum, juices infused with marigold*

Cocoa infused set cream with carob and roasted cocoa nibs