

## Balcony Experience Menu

### Amuse Bouche

#### Grilled King Oyster Mushrooms

Wakame salad | ponzu sauce | tapioca crisps

#### Beef Carpaccio

Truffle panna cotta | vinaigrette | rocket | cherry tomato confit

#### Pappardelle

Local octopus ragu | chorizo

#### Truffled Burrantina

#### Pork Tenderloin

Pork cheek fritter | dates relish | mashed potatoes | crackling | jus

Or

#### Fresh Mediterranean Fish of the day

#### Chef's Pre-Dessert

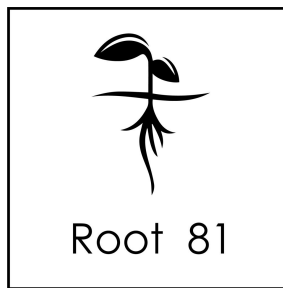
“Imqaret” | Home-made Date Fritters

Local honey | ice-cream

#### Petits fours

€100/person *(Minimum 2 persons)*

*(Optional Wine Pairing)*



## The Wine Pairing Experience

### Amuse Bouche

*Dibon Brut Cava Rose' | Garnacha Bodegas Pinord (Cava, Catalunya, Spain)*

### Grilled King Oyster Mushrooms

*Valckenberg Riesling Trocken | P.J. Valckenberg (Mosel, Germany)*

### Beef Carpaccio

*Soave Castelcerino | Garganega Coffele (Veneto, Italy)*

### Pappardelle Local Octopus Ragu

*Estate Range | Chenin Blanc Meerendal Wine Estates (Durbanville, South Africa)*

### Truffled Burrantina

*Astarte | Vermentino Meridiana Estate (Ta'Qali, Attard, Malta)*

### Pork Tenderloin Pork

*Vintner's Reserve | Zinfandel Kendall-Jackson (Mendocino County, California, U.S.A)*

Or

### Fresh Mediterranean Fish

*Isis | Chardonnay Meridiana Estate (Ta'Qali, Attard, Malta)*

*"Imqaret" Home-made Date Fritters Local Honey | Ice-Cream  
Cane Cut | Semillon [5cl] Vasse Felix (Margaret River, Australia)*

### Petits Fours

Coffee

€145/person (Minimum of 2 guests)

**MICHELIN**  
2023