



Amuse Bouche

Cauliflower Textures | Couscous | Cauliflower Puree | Tomato Fondue
Crémant d'Alsace – Chardonnay/Pinot Blanc/Pinot Noir – Jerome Tappe, France (100ml)



Local Snails Ragu | Garlic Aioli | Fermented Lacto beer Espuma
Grand Vin de Hauteville – Shiraz/Cabernet – Delicata Wine Estate, Malta (100ml)



Wild Boar Tortellacci | Truffle Cream Sauce | Soft Herbs
400 Some Aglianico del Vulture – Aglianico – Carbone, Basilicata, Italy (100ml)



Local Fish Of The Day

Isis – Chardonnay – Meridiana, Ta' Qali, Malta (100ml)



Local Rabbit Roulade | Bacon | Rabbit Liver Rocher | Endive | Mustard Jus
Isabella Guasconi Rose – Syrah/Mourvedre – Ta' Betta, Siggiewi, Malta (100ml)



Truffle Pavlova | Swiss Meringue | Berries | Creme Patisserie
Gužè Late Harvest – Moscato/Zibibbo – Marsovin, Malta (50ml)



Chef's Selection of Petit Fours

80€-Per Person Food

40€-Per Person Wine Pairing

