



SUMMER TASTING MENU 2026

Chef Selection

A curated five-course journey celebrating the finest seasonal ingredients and the flavours of Malta

Chef's Seasonal Amuse-Bouche

A selection of 3 seasonal bites prepared using the freshest local ingredients available each day

Heritage Local Tomato 🍅 🥗

Various local tomatoes, plum tomato concassé, confit cherry tomatoes, cured San Marzano tomatoes, fresh local sheep's cheese and ftira

Homemade Local Prawn Dumplings 🍤 🥘 🍷 🍷 🍷

Homemade local prawn dumplings, kimchi tuile, dashi sauce, pineapple and chilli salsa

Iberico Pork French Rack 🍖 🍷 🍷 🍷 🍷

Pigs brain beignets, local fresh peas, apple textures and mustard jus

or

Fresh Local Fish of the Day 🐟 🥗

Prepared daily using the finest seasonal local catch and served with seasonal garnishes

Chocolate & Orange Textures 🍫 🥗 🍊

70% dark chocolate, chocolate soil, chocolate mousse, micro-aerated chocolate sponge, orange gel and orange ice cream.

Petit Fours

A selection of homemade petit fours

€75 Per person

MICHELIN
2026