

# Intros

## SCALLOP QUENELLE

Scallop Tartare, Green Apple, Cucumber, Smoked Eel,  
Pike Roe & Celeriac Beurre Blanc

25

## FOIE GRAS PARFAIT

Orange Marmalade, Brioche, Puffed Seeds

23

## GRILLED LOCAL LOBSTER

Gnocchi Thermidor, Thai Red Curry Velouté, Mango Salsa

24

## MQABBA STUFFED RABBIT TORTELLINI

Cacio e Pepe Cream, Sobacha, Jus

22

## BLU DI BUFALA 'ACQUERELLO' RISOTTO (V)

Pumpkin Seeds, IGP Hazelnuts

24

## MARINATED BEEF TARTARE

24 months old Parmesan, Pickled Shimeji Mushrooms,  
Heritage Beetroot, Unagi, Focaccia

24

## ROSSI PRAWN TA MALTA & SEA BASS GYOZA

Caviar, Mellieha Peas, Smoked Prawn Dashi,

Ta` Peppi Organic Potato Crisp

23

## TA' LUCIJA ASPARAGUS TART (V)

Local Peppered Cheeselet, Pesto, Preserved Lemon,  
Sourdough Crisp, Petite Salad

20

# Mains

## **USDA GLAZED BEEF SIRLOIN**

King Oyster Mushroom, Caramelised Onion Purée,  
Potato & Truffle Rösti, Jus

44

## **PAN ROASTED DUCK BREAST**

Marinated Beetroot, Smoked Duck Prosciutto,  
Bajtar ta San Gwann Chutney, Pommes Purée, Jus

38

## **ROASTED LAMB CHUMP**

BBQ Lamb Belly, Flat Bread, Braised Carrot from Mellieha,  
Labneh, Black Garlic, Pommes Dauphine

40

## **CORN FED CHICKEN BREAST**

Marteau Sausage Farci, Asparagus, Potato & Celeriac  
Dauphinoise, Vin Juane Velouté

34

## **SPNOTT TAS-SALVAGG**

Wild Seabass, Mussels, Bok Choy, Vadouvan Beurre Blanc,  
Lemon Purée, Pommes Purée

38

## **SWEET POTATO CROUSTADE (V)**

Hazelnuts, Pickled Mustard Seeds, Cauliflower, Raisins

25

## **FROM THE GRILL**

Kindly ask your server for the daily fresh catch or prime cut

# Desserts

## **MOUSSE TAN-NANNA NINA**

Coffee & Mascarpone Mousse, Chocolate Namelaka  
& Brown Butter Tuile

14

## **DARK CHOCOLATE DELICE**

Hazelnut Brownie, Cherry Ripple Ice Cream

13

## **SEMI-FREDDO TAL-KARAWETT**

Peanuts Semi Freddo, Caramel

13

## **VANILLA & PINEAPPLE CHEESECAKE**

Passion Fruit & Mango Curd, Short bread,  
Coconut Ice Cream

13

## **HOUSE SORBETS & ICE CREAMS**

1 scoop 3.50, extra scoops 3.00

Vanilla, Chocolate, Caramelised Pecan

Lemon or Mango Sorbet