



With passion, care and patience - Fireworks Festival 20th April

Starters

Beef Tartare

Daikon, Aigre-Doux Onion, Crispy Shallot

or

Charcoal Octopus

Fennel, Nasturtium & Preserved Orange, Aioli, Escabeche

or

Culurgiones

Local Sheep Ricotta, Spring Vegetables, Minestrone Genovese

Mains

Beef Sirloin

Torched French Beans, Chestnut Mushrooms, Robert Sauce

or

Seabass

Barley Gremolata, Mussels, Lemon Beurre Blanc

or

Gozo Asparagus

Saute Spinach, Curried Lentils, Soubise

Dessert

Single Origin Chocolate

Caramel Mousse, Almond & Peanut Crunch, Black Tea Ice Cream

Coffee & Petit Fours

€70 per person

Kindly ask your server if you suffer from any food intolerances or allergies.
For vegan and gluten free options, kindly ask your server