



Tasting Menu

€125pp

Additional Cheese Course
€18

Canapés, Sourdough, Ġbejna

Local Bluefin Tuna
Iberico Ham, Black Truffle

Organic Buckwheat
Wild Mushroom, Aged Comté, Green Peppercorn

Wild Red Snapper
Seaweed, Cauliflower, Buddha's Hand

Whole Roast Landes corn fed Chicken "Farci"
Chestnut, Foie Gras, Sauce Blanquette

Williams Pear
Tainori Chocolate, Malt

Gourmandise



Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination.

18% VAT is included. A discretionary 10% service charge will be added to your bill



Tasting Menu

€175pp

Additional Cheese Course
€18

Canapés, Sourdough, Ġbejna

Aged Kaluga Caviar

Sicilian Red Prawn
Hibiscus, Smoked Vinegar, Young Radish

“Croque Monsieur”
Eel, Foie Gras, Sauce Périgord

Brittany Lobster Pithivier

Bresse Pigeon
Salsify, Morteau Sausage, Watercress

Pineapple
Jasmine, Yoghurt

Grand Marnier Souffle
Madagascan Vanilla, Pistachio Sabayon

Gourmandise



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