

TASTING MENUS

125 per person

Canapés, Sourdough, Ġbejna

Line Caught Bonito
Horseradish, Smoked Dashi

Foie Gras
Roscoff Onion, Lemongrass,
Champignons de Paris

Wild Red Snapper
Carabinero Prawn, Courgette

'Hunter Chicken'
Sauce Albufera

'Vacherin'
Strawberry, Lemon Verbena, Yuzu

Additional Cheese Course — 18,0

Gourmandise

175 per person

Canapés, Sourdough, Ġbejna

Aged Kaluga Caviar
White Asparagus, Cuttlefish, Grilled Almond

Line Caught Bonito
Horseradish, Smoked Dashi

Limousin Veal Sweetbread
Morel Mushroom, Black Truffle

Brittany Lobster
Pithivier

Rack of Suckling Pig
Lardo, Boudin Noir, Pickled Mustard Seed

Pineapple
Jasmine, Vanilla

Williams Pear
Tainori Chocolate, Malt

Additional Cheese Course — 18,0

Gourmandise