

fernandõ.

5 COURSE TASTING MENU

Assortment of Snacks

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Ibérico Jamón Chawanmushi

Sourdough Croûtes, Chives, Ibérico Jamón Consommé

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Gamberi Rossi and Kabocha Squash Mousseline

Kaffir Lime, Toasted Rice, Pandan Leaves

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Ravioli

Roscoff Onion, Aged Balsamic, Fennel, Roasted Almond

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Local fish

Globe Artichoke Dashi, Tapioca Pearl, Lemon and Herb Oil

or

Lamb from Ta'Zepi Farm

Spring Greens, Pickled Cucumber, 'Gbejna' Foam, Shichimi Togarashi, Lamb Jus

or

Dry-Aged Beef Sirloin

Mushrooms, Black Garlic, Green Peppercorn

(Supplement of €20 per person)

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Gozo Honey Pannacotta

Wild Flower Honey, Almond, Vanilla

or

Warm Chocolate Mousse

70% Guanaja Chocolate, Gjanduja, Hazelnut Ice Cream,

Cacao Nibs, Crêpe Dentelle

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Petit Fours

€90