

fernandõ.

7 COURSE TASTING MENU

Assortment of Snacks

~

Ibérico Jamón Chawanmushi

Sourdough Croûtes, Chives, Ibérico Jamón Consommé

~

Sashimi of Local Fish

Cucumber, Beetroot, Fermented Plum, Shiso

~

Gamberi Rossi and Kabocha Squash Mousseline

Kaffir Lime, Toasted Rice, Pandan Leaves

~

Ravioli

Roscoff Onion, Aged Balsamic, Fennel, Roasted Almond

~

Local fish

Globe Artichoke Dashi, Tapioca Pearl, Lemon and Herb Oil

~

Lamb from Ta'Žeppi Farm

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

~

Gozo Honey Pannacotta

Wild Flower Honey, Almond, Vanilla

~

Petit Fours

€120