MENU

STARTERS

PORK GYOZA (G) (E)
BBQ PORK MINCE, TERIYAKI, SPICY MAYO, CRISPY ONION, SPRING ONION
14.50

THAI BEEF (G) (L)
THAI BEEF RAGOUT SERVED ON CHICKPEA PANISSE, GRATED "GBEJNA CHEESE"
15

MUSHROOMS (G) (L) (E)
MUSHROOM PARFAIT, STEAMED DOUGHNUT, BLACK GARLIC EMULSION
14.00

SHRIMP DUMPLINGS (G) (L) (S)
WAKAME SALAD, HONEY PONZU, SESAME SEED
16

CURED SALMON TARTAR (G) (L)
POTATO ROSTI, AGED BALSAMIC, CREAM CHEESE
16

FISH CAKE (G) (S) (N)
PICKLED GREEN BEANS, FENNEL CHUTNEY, REMOULADE SAUCE, PEANUTS
14.50

VEAL AND TRUFFLE DUMPLINGS (G) (N) (E)
TERIYAKI, SPRING ONIONS, MAYO, CRUMBS, BASIL
17

PASTA

PRAWN AND NDUJA (G) (L) (S)
MEZZE MANICHE, PRAWN BISQUE, FINISHED WITH NDUJA AND HERB BUTTER
STARTER 16 / MAIN 21

OYSTER MUSHROOM AND GOATS' CHEESE RISOTTO (L)
ACQUARELLO RICE, CAULIFLOWER VELOUTÉ, LOCAL GBEJNA CHEESE, CRISPY OYSTER MUSHROOM
STARTER 15 / MAIN 20

RABBIT RAVIOLI (G) (L) (E)
HOME-MADE PULLED RABBIT STUFFING, RABBIT CREAM JUS, AGED MALTESE PECORINO
STARTER 16 / MAIN 22

MAINS

FISH OF THE DAY (G) (L) (S)
PRAWN MOMO, DAIKON, LEMON AND COCONUT VELOUTE, BASIL, CREAMED POTATO
30

BEEF MASSAMAN (G) (N)
SLOW COOKED BEEF CURRY, COCONUT MILK, TAMARIND, FRIED POTATO, CASHEW, JASMINE RICE
33

DUCK BREAST (G) (L)
PAN ROASTED DUCK BREAST, PICKLED BEETROOT, PAK CHOY, DUCK ROLL
30

IBERICO PORK (E) (G)
GLAZED PORK, JAPANESE FRIED RICE, CHAR-SIU, FRIED EGG
29

CHICKEN KARAAGE (E) (G) (N)
CRISPY JAPANESE CHICKEN, PEANUT AND RED CURRY SAUCE, FRIED EGG, EGG-FRIED RICE
28

DESSERTS

COFFEE & PEANUT MILLEFOGLIE (L) (G) (N)
COFFEE AND WHITE CHOCOLATE NAMELAKA
PEANUTS, FIOR DI LATTE ICE CREAM
9

EXOTIC TRIFLE (L) (G)
PASSION FRUIT AND MANGO CREMEUX
DICED COMPRESSED PINEAPPLE
COCONUT ICE CREAM, CRUMBLE
9

CHOCOLATE & CARAMEL CAKE (L) (G) (N)
VANILLA PISTACCHIO GANACHE,
PISTACCHIO ICE-CREAM
9

DATE PUDDING (L) (G)
TAMARIND AND DATE CREAM, AKASHI WHISKY AND TOFFEE SAUCE
TOUCH OF DATE BALSAMIC, FIG ICE-CREAM
9

ICE-CREAM (L) (N)
FIOR DI LATTE / PISTACHIO / COCONUT / FIG/ MANGO SORBET
3/SCOOP

TASTING MENU
(FOR ALL PATRONS ON THE SAME TABLE)
CHEF'S SELECTION OF 4 STARTERS, 1 PASTA, 1 MAIN AND A DESSERT
€65P/PERSON