

DINNER IN THE SKY MENU



APPETIZER

TEQUILA SUNSET MOLECULAR SPHERE

Our cocktail creation... based on Tequila and peach juice topped with brown sugar crystals, served on half lime

STARTERS

QUAIL DOUBLE TROUBLE **G L**

Slow cooked and roasted boneless quail, textures of corn, hint of miso and chimichurri mosaic

or

MUSHROOMS **V G L**

Grilled local oyster mushrooms, beetroot puree, navy beans and truffle vinaigrette

INTERMEDIATE COURSE

WATERMELON BOOST **V G L**

Maltese watermelon, mint, lime, blood orange, star anise, cardamom notes

MAINS

MEAGRE FISH

Local sourced, cooked sous vide and roasted, fennel root and yellow curry glaze

or

LAMB SHOULDER **L**

Tender and rustic simmered, boned, pulled and roasted and brushed with its own jus, Merlot wine reduction and rickly pear

or

PORK CHEEKS **L**

Slow cooked and braised, apple purée, glazed with organic cider reduction and caramelized Gozitan honey

or

AUBERGINE GRATIN **V G L**

Stuffed with trio quinoa, marinated chickpeas and roasted nuts

DESSERT

TOFFEE BUNDI COFFEE TIRAMISU

Arabica coffee & Scottish whisky, toffee infused mascarpone and cocoa

or

COCONUT AND DARK CHOCOLATE MOUSSE **V G L**

Coconut cream, 75% cacao dark chocolate, Amaretto, pistachio

CHEF'S SHOWCASE

DIGESTIVE

Nitro surprise

G GLUTEN FREE

V VEGAN

L LACTOSE FREE

