

Le
GV



A Michelin-Starred
Journey Through
Taste and Time.





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A photograph of a rooftop restaurant table set for two. The table is covered with a white tablecloth and features two white plates with elegantly plated food, two clear glasses, and a small copper-colored lamp with a pleated shade. A rolled-up white napkin is placed to the right of the plates. In the background, a glass railing overlooks a dense urban landscape with various buildings under a clear sky. A large potted plant is visible on the left side of the frame.

Awarded its first
Michelin star within
just six months

Set high above the coast with sweeping sea views, Le GV stands among Malta's finest restaurants – serving elevated Mediterranean cuisine that celebrates the finest seasonal ingredients, handpicked to deliver the very best from land and sea.

Enjoy panoramic city and sea views from Le GV's rooftop location, or dine inside cool, intimate interior spaces designed to embody the timeless elegance and romance of 1920s Paris.



GV



Open for evening dining, Le GV's ingredient-led menu is a stunning showcase of vibrant, fresh, Mediterranean flavours enriched by the creativity and passion of master chefs.





“Beautiful plating and ingredients,
and an exceptional taste to match.”

– Sarah V

Where it all began

Inspired by Paris

Sparked by a cherished memory, when Karen Borg (1926 Collection co-owner) visited the hotel with her father. As he shared his captivating passion for food and wine, he also spoke of future adventures, igniting in her a lifelong love of travel, discovery, and fine dining. This is her story:

“Paris would be fun,” he said, as we savoured the simple elegance of the Dorchester, just a stone’s throw from his home on Victoria Street.

During that unforgettable train journey through the Channel Tunnel to Gare Saint-Lazare, as I pored over endless past papers in preparation for my strategy exam, he mused, “It’s about people before strategy, in that order.”

The train chugged on, and as we entered the station, he remarked, “One day, Karen, it will be the Orient Express.”

We later dined at his favourite place, that most stupendous of grand hotels on the Triangle d’Or, where a conversation about wine became a treasured memory. “This bottle of Saint-Julien,” he said, “do you know how remarkable it is? Château La Grange is one of the finest Médoc estates, established since the 17th century.”

“We can’t possibly drink this, it costs a fortune,” I replied, horrified. But with a twinkle in his eye, he added, “We can, and you will remember this.”

Indeed, I do. So here is my tribute to that magnificent place, the extraordinary wine, the Orient Express, and the people who made it all possible. Le GV stands as another homage to you, and to the legacy of George V, the famed Parisian hotel you so cherished.

– Karen

“One day, Karen,
it will be the
Orient Express.”







“Among the best dinners I’ve ever had, an extraordinary combination of flavours arriving in perfect sequence.”

– Orchidee



A story
of legacy,
love, and
a lifelong
pursuit of
excellence.



"It's rare to find a place where
you can genuinely feel the
love and dedication that goes
into every detail"

– Michaela M

See the masters at work

Open kitchen dining

At the heart of Le GV is an open kitchen, inviting you to witness a Michelin-starred team firsthand and get a rare glimpse into the precision and artistry behind each dish.



“Interacting with guests is perhaps
the greatest joy a chef can hope for.”

– Andrew Borg, Executive Chef

A world few get
to see...





Weave through the season's freshest ingredients and experience Mediterranean food at its very best, pausing along the route to savour the moment in a setting unlike anywhere else on the island.

At Le GV,
dining
is more
than just
a meal,
it's a
journey.



Discover something new

A menu shaped by the seasons

Blending tradition with creativity, Le GV's chefs craft an ever-evolving, ingredient-led menu that highlights the Mediterranean's renowned culinary heritage while introducing new and unexpected twists that surprise and delight the senses.



Inspired by culture, imagination and the restaurant's emotional heritage, Le GV's chefs continuously push boundaries to create fresh culinary experiences that bring people together.

A departure from the ordinary



The destination

Stepping into Le GV is like stepping into another world. Its long, elegant interiors have been designed to echo the legendary train carriages of the Orient Express, where the romance of the Golden Age of Travel meets the beauty of 1920s Paris – creating a setting that feels almost like a film set, drawing you into something rare, intimate, and unlike anywhere else.



An immersion into the glamour and elegance of the Orient Express.



Our award-winning team



Andrew Borg
Executive Chef

“We run an open kitchen, so there are no boundaries between the back and front of house. It’s all part of the experience. It ensures we’re constantly at our best.”



David Tanti
Pastry Chef

“With our open kitchen, I can see the smiles firsthand, and the Chef’s Counter lets guests experience the magic of pastry-making up close. It’s one of my favourite parts of Le GV.”





A timeless tribute to
culture, cuisine and
master craftsmanship,
forever in motion.

“One of the best dinners I’ve had
in Malta. From the explosion
and balance of flavours in every
dish to the impeccable service
and attention to detail from both
kitchen and front of house.”

– Adam G







Begin your journey

Reserve your table today | legv.mt
Part of the 1926 Collection