

MARCH 27th, 2024

110 per person

70 wine pairing

Dinner

shigoku oyster | yuzu dashi, yuzu kosho
fish rillette tart | smoked shirako, horseradish, mascarpone
egg yolk potato rosti sando | yarra valley salmon caviar
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smoked pickled kahawai | galangal, thai herbs, coconut, fennel, chicharron
harina
~
potato red fife country bread
chicken liver & foie gras terrine | preserved apricot, pickled fennel, crispy
chicken skin
~
smoked roasted cabbage | burnt coconut piyanggang sauce
dill, cilantro, pear, toasted coconut
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spice rubbed yellowfin tuna | lemongrass, carrot, beluga lentil ragu, curry
leaves, swiss chard
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fish sauce caramel glazed duck leg | duck & pork sausage
taro puff, water chestnut, daikon, ume plum
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hibiscus sorbet | white chocolate ganache, uda, lime
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caramelized banana | pink peppercorn, hazelnut, banana leaf ice cream,
coconut cake
~
black tea macaron | aperol, rose, guava
ambrosia apple | sour sugar

sourdough red fife potato country bread, duck asiento, cilantro [2pcs] 6
smoked castelvetro olives (GF)(V+) 9
egg yolk & potato rosti sando with yarra valley salmon caviar
maple, pickled jalapeño, house mustard, chives (GF) 8^{ea}
smoked roasted cabbage with burnt coconut Piyanggang sauce
toasted coconut, cilantro, dill, preserved pears, puffed wild rice (GF) 21
chicory salad with ambrosia apples
miso, horseradish, yogurt, walnut praline, drunken manchego (GF)(V) 25
pork, pistachio, & prune pâté en croute
ambrosia apple mostarda, celery, parsley 26
Filipino style rice tamale with smoked maitake & pumpkin seed salsa macha
achiote, butternut, shiitake, black garlic, candied pepitas (V+)(GF) 26
spice rubbed yellowfin tuna with beluga lentil ragu
carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF) 49
yucatan style pork shoulder with charred chile sauce
sunchoke, siberian kale, daikon, parsnip, bitter almond (GF) 56
cinnamon red kuri cake with coffee ice cream
mascarpone, sherry gastrique, pumpkin seed, speculoos (V)(NF) 14

We use local organic vegetables, ethically raised meats, and delicious BC products while also sourcing the best ingredients all over the world.

Our team strives to create imaginative dishes based on our diverse cultural backgrounds and daily inspirations.