

April 19th 2024
110 per person
70 wine pairing

green rhubarb kimchi | lemon verbena
green garlic & leek tart | celeriac, truffle pecorino
egg yolk potato rosti sando | yarra valley salmon caviar
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fish rillette | smoked shirako, horseradish, mascarpone, chicharron harina
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potato red fife country bread
kahawai crudo | galangal, thai herbs, coconut, fennel
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smoked roasted cabbage | burnt coconut piyanggang sauce
dill, cilantro, rhubarb, toasted coconut, puffed wild rice
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spice rubbed yellowtail kingfish | 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
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black tea macaron | aperol, rose, guava
ambrosia apple | sour sugar

Dinner

sourdough red fife potato country bread, leek, green garlic, celeriac [2pcs](V) 6
smoked castelvetrano 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, rhubarb, puffed wild rice (GF) 21
chicory salad with ambrosia apples
miso, horseradish, yogurt, walnut praline, drunken manchego (GF)(V) 25
chicken liver & foie gras terrine
preserved apricot, pickled fennel, potato sourdough 28
Filipino style rice tamale with smoked maitake & pumpkin seed salsa macha
achiote, butternut, oyster mushroom, black garlic, pepitas (V+)(GF) 26
spice rubbed yellowtail kingfish 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, kale rapini, daikon, parsnip, bitter almond (GF) 56
mandarin orange granita, bay leaf cream, thai basil oil (V)(NF)(GF) 8
tocino de cielo with fennel, flax & sesame seed torta de aceite
orange yogurt, sorrel granita 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.