

April 27th, 2024
110 per person
70 wine pairing

Dinner

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	
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
jade radish slaw with chili miso tamarind dressing mint, thai basil, crispy shallots, fermented coconut (GF)	24
chicken liver & foie gras terrine preserved apricot, pickled fennel, potato sourdough	29
potato & ricotta fazzoletti [5 pcs] vichyssoise sauce, pickled green rhubarb, preserved jalapeño (V)	30
spice rubbed yellowtail kingfish with beluga lentil ragu carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF)	52
roasted bone-in pork chop with taiwanese mountain pepper jus sunchoke, quince, kale rapini, parsnip, bitter almond (GF)	MP
tocino de cielo with fennel, flax & sesame seed torta de aceite rhubarb, 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.