

May 1<sup>st</sup>, 2024  
115 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	
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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 <sup>ea</sup>
smoked roasted cabbage with burnt coconut Piyanggang sauce	
toasted coconut, cilantro, dill, rhubarb, puffed wild rice (GF)	24
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
21-day dry-aged boneless pork sirloin with taiwanese mountain pepper jus	
sunchoke, quince, kale rapini, parsnip, bitter almond (GF)	MP
caramelized banana with banana leaf ice cream	
hazelnut, pink peppercorn, coconut banana cake (GF) (V)	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.*