

May 15<sup>th</sup>, 2024  
115 per person | 75 wine pairing

green rhubarb kimchi | lemon verbena  
green garlic & leek tart | celeriac, truffle pecorino  
egg yolk potato rosti sando | yarra valley salmon caviar  
*Pascal Doquet Arpège 1er Cru NV, Champagne, FR*  
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fish rillette | smoked shirako, horseradish, mascarpone, chicharron harina  
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potato red fife country bread  
chicken liver & foie gras terrine | preserved apicot, fennel  
*Stirm 'Calcite' '22, Cienega Valley, USA*  
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smoked roasted cabbage | burnt coconut piyanggang sauce  
dill, cilantro, rhubarb, toasted coconut  
*Enderle & Moll Spatburgunder Rosé, Baden, DE*  
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spice rubbed yellowtail kingfish | lemongrass, carrot, beluga lentil ragu, curry  
leaves, swiss chard  
*4 Monos Gr-10 '20, Gredos, SP*  
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BBQ beef cheeks | sunchoke, apple, nuoc cham  
*Domaine Santa Duc Le Pied de Baud '19, Châteauneuf-du-Pape, FR*  
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hibiscus sorbet | white chocolate ganache, uda, lime  
~  
caramelized banana | pink peppercorn, hazelnut, banana leaf ice cream,  
coconut cake  
*Grape Republic Anfora Arancione '21, Yamagata, JP*  
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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 castelvetro 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  
spring green & radish salad with chili miso tamarind dressing  
mint, thai basil, crispy shallots, fermented coconut (GF) 26  
chicken liver & foie gras terrine  
preserved apicot, pickled fennel, potato sourdough 29  
crispy mushroom koshihikari rice with charcoal-grilled oyster mushrooms 29  
green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF) (V+) 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  
fish sauce caramel glazed duck leg with pork & duck sausage  
taro puff, water chestnut, daikon, ume plum (GF) 58  
28-day dry-aged pork chop with taiwanese mountain pepper jus  
sunchoke, apple, quince (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.