

May 3rd, 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 ~	sourdough red fife potato country bread, leek, green garlic, celeriac [2pcs](V)	6
fish rillette smoked shirako, horseradish, mascarpone, chicharron harina ~	smoked castelvetrano olives (GF)(V+)	9
potato red fife country bread kahawai crudo galangal, thai herbs, coconut, fennel ~	egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
smoked roasted cabbage burnt coconut piyanggang sauce dill, cilantro, rhubarb, toasted coconut, puffed wild rice ~	smoked roasted cabbage with burnt coconut Piyanggang sauce toasted coconut, cilantro, dill, rhubarb, puffed wild rice (GF)	24
spice rubbed yellowtail kingfish lemongrass, carrot, beluga lentil ragu, curry leaves, swiss chard ~	jade radish slaw with chili miso tamarind dressing mint, thai basil, crispy shallots, fermented coconut (GF)	24
fish sauce caramel glazed duck leg duck & pork sausage, taro puff, water chestnut, daikon, ume plum ~	chicken liver & foie gras terrine preserved apricot, pickled fennel, potato sourdough	29
hibiscus sorbet white chocolate ganache, uda, lime ~	potato & ricotta fazzoletti [5 pcs] vichyssoise sauce, pickled green rhubarb, preserved jalapeño (V)	30
caramelized banana pink peppercorn, hazelnut, banana leaf ice cream, coconut cake ~	spice rubbed yellowtail kingfish with beluga lentil ragu carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF)	52
black tea macaron aperol, rose, guava ambrosia apple sour sugar	21-day dry-aged pork sirloin with taiwanese mountain pepper jus sunchoke, quince, kale, 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.