

Jun 8th, 2024
115 per person | 75 wine pairing

rhubarb kimchi | lemon verbena
green garlic & leek tart | romesco, truffle pecorino
fish rillette | smoked shirako, horseradish, mascarpone, chicharron harina *Pascal Doquet Arpège 1er Cru NV, Champagne, FR*
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egg yolk potato rosti sando | yarra valley salmon caviar
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sourdough cracker
yellowfin tuna tartare | galangal dressing, spring green,
crispy shallots, fermented coconut
Stirm 'Calcite' '22, Cienega Valley, USA
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smoked roasted cabbage | burnt coconut piyanggang sauce
dill, cilantro, rhubarb, toasted coconut
Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT
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spice rubbed yellowtail kingfish | lemongrass, carrot, beluga lentil ragu,
curry leaves, bok choy
4 Monos Gr-10 '20, Gredos, SP
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pistachio & morel chicken ballotine | asparagus, morels, goji berries,
chicken velouté, crispy chicken skin granola
Torre alle Tolfe Chianti Colli Senes DOCG '20, IT
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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
Grape Republic Anfora Arancione '21, Yamagata, JP
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saffron macaron | mango, ume
anjou pear | chamomile sour sugar

Dinner

sourdough red fife potato country bread, leek, green garlic, kohlrabi[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) 24
glorious organics spring greens & radish salad dressed with thai pesto
mint, thai basil, crispy shallots, fermented coconut (GF) 26
crispy mushroom koshihikari rice with glazed oyster mushrooms 29
green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)
spice rubbed yellowtail kingfish with beluga lentil ragu
carrot lemongrass puree, curry leaves, sage, bok choy, fish jus (GF) 52
smoked beef tongue with yucatan-style charred chile sauce
kohlrabi, celtuce, sunchoke, bitter almond (GF) 52
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.