

Dinner

July 26th, 2024
120 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber
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fish rillette | hazelnut romesco, chicharron harina
charred english peas | walnut dukkah, horseradish, white chocolate, labneh
egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpège 1er Cru NV, Champagne, FR
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red fife sourdough | green garlic miso butter
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yellowfin tuna kinilaw | coconut, cucumber, serrano chili
Stirm 'Calcite' '22, Cienega Valley, USA
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snap peas | peanut ajo blanco, pickled red onion, suya
Domaine Guiberteau Saumur Rosé '22, Saumur, FR
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pistachio & morel chicken ballotine | peas, morels, goji berries,
chicken velouté, crispy chicken skin granola
Danbury Ridge Chardonnay '20, Essex, UK
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spice-rubbed yellowtail kingfish | lemongrass, carrot,
tamanishiki rice, pumpkin seed furikake
Keke Descombes Morgon '22, Beaujolais, FR
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hibiscus sorbet | white chocolate ganache, uda, lime
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berries and makrut lime leaf mascarpone cream |
basil sorbet, salted corn flakes, tonka bean
Grape Republic Rosso '21, Yamagata, JP

petit fours

red fife sourdough bread, seaweed butter [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}
charred snap peas
walnut & sesame dukkah, horseradish, white chocolate, labneh (GF)(V) 20
smoked roasted cabbage with burnt coconut piyanggang sauce
toasted coconut, cilantro, dill, rhubarb, puffed wild rice (GF) 24
glorious organics spring greens & zucchini salad dressed with thai pesto
mint, thai basil, crispy shallots, fermented coconut (GF) 26
crispy mushroom tamanishiki 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, swiss chard, fish jus (GF) 52
roasted pork shoulder with yucatan-style charred chile sauce
kohlrabi, celtuce, bitter almond (GF) 54
berries and makrut lime leaf mascarpone cream
basil sorbet, salted corn flakes, tonka bean. (GF)(V) 16

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

"The consumption of raw oysters poses an increased risk of foodborne illness. Cooking step is needed to eliminate potential bacterial or viral contamination"-Medical Health Officer