

Dinner

July 31st 2024

120 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber

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fish rilette | hazelnut romesco, chicharron harina

charred romano beans | 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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forbiddren rice red fife sourdough | seaweed butter

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yellowtail kingfish 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 | zucchini, morels, goji berries,

chicken velouté, crispy chicken skin granola

Keke Descombes Beaujolais Blanc '22, FR

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spice-rubbed yellowtail kingfish | lemongrass, carrot,

tamanishiki rice, pumpkin seed furikake

Clos du Tue-Boeuf Pineau d'Aunis '22, VdF

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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

forbidden rice 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 summer 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