

Dinner

August 31st, 2024
125 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber

~

fish rillette | pistachio mustard aioli, chicharron harina
dragon tongue beans | walnut dukkah, horseradish, white chocolate, labneh
egg yolk potato rosti sando | yarra valley salmon caviar

Pascal Doquet Arpège 1er Cru NV, Champagne, FR

~

forbidden rice red fife sourdough | seaweed butter

~

yellowtail kingfish kinilaw | coconut, cucumber, serrano
chili

Stirm 'Calcite' '22, Cienega Valley, USA

~

broccolini | peanut ajo blanco, pickled red onion, suya

Domaine Guiberteau Saumur Rosé '22, Saumur, FR

~

pistachio chanterelles & morel chicken ballotine | favas,
goji berries, chicken velouté, crispy chicken skin granola

Ferme de la Sansonnière 'La Lune' '21, VdF

~

spice-rubbed yellowtail kingfish | lemongrass, carrot,
tamanishiki rice, pumpkin seed furikake

Autour de l'Anne 'C.S.G.' '22, VdF

~

hibiscus sorbet | white chocolate ganache, uda, lime

~

italian plum with macerated cherries & roasted cherry sorbet,
lemon verbena, salted almonds

Grape Republic Rosso '21, Yamagata, JP

petit fours

forbidden rice red fife sourdough bread, seaweed butter [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 ^{ea}
urap cucumber & summer beans base selem, cucumber gazpacho, basil (GF)(V+)	20
charred dragon tongue beans walnut & sesame dukkah, horseradish, white chocolate, labneh (GF)(V)	20
smoked roasted cabbage with burnt coconut piyanggung sauce toasted coconut, cilantro, dill, green blueberry, puffed wild rice (GF)	24
heirloom tomato & summer greens salad with thai pesto shiso, mint, thai basil, crispy shallots, fermented coconut (GF)	27
crispy mushroom tamanishiki rice with glazed oyster mushrooms green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	29
spice-rubbed yellowtail kingfish with beluga lentil ragu carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF)	52
balinese style base genep smoked pork belly cauliflower puree, broccolini, tamarind pickled fruits (GF)	51
blueberries 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*