

# Dinner

September 13<sup>th</sup>, 2024  
125 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber

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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*

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forbidden rice rye sourdough | seaweed butter

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smoked striped bass kinilaw | coconut, cucumber, chili  
*Stirm 'Calcite' '22, Cienega Valley, USA*

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corn tamale | corn mascarpone, new girl tomato  
*Wonderwerk 'Love at First Sight' '23, Clarksburg, CA*

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pistachio & chanterelles chicken ballotine | broccoli,  
goji berries, chicken velouté, crispy chicken skin granola  
*Keke Descombes Beaujolais Blanc '22, FR*

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spice-rubbed striped bass | strawberry tomato sambal,  
tamanishiki rice, pumpkin seed furikake  
*Elios Modus Bibendi 'Glou Glou' Rosso '22, Sicily, IT*

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hibiscus sorbet | white chocolate ganache, uda, lime

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italian plum with macerated cherries & cherry pit ice cream,  
lemon verbena, salted almonds  
*Grape Republic Rosso '21, Yamagata, JP*

petit fours

forbidden rice rye sourdough bread, seaweed butter [2pcs] (V)	6
smoked castelvetro olives (GF)(V+)	9
cornbread, corn vanilla butter, strawberry hibiscus (V)	7
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 <sup>ea</sup>
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 striped bass with strawberry tomato sambal sungold tomato confit, charred zucchini, ume fish jus (GF)	52
BBQ beef cheek rendang with green tomato chili sambal cauliflower puree, broccoli, tamarind-pickled fruits (GF)	60
blueberries and makrut lime leaf mascarpone cream basil sorbet, salted corn flakes, tonka bean. (GF)(V)	16
melon sorbet, tapioca, ume plum, chili. (GF)(V+)	9

*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*