

Dinner

October 19th, 2024
125 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber
~
fish rillette | pistachio mustard aioli, chicharron harina
celeriac | hidden rose apple, truffle pecorino, vanilla
egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpège 1er Cru NV, Champagne, FR
~
forbidden rice rye sourdough | seaweed butter
~
smoked fish kinilaw | coconut, kohlrabi, chili
Emrich-Schönleber 'Frühtau' Monzinger Riesling trocken '21, Nahe, DE
~
corn tamale | corn mascarpone, tomato, cilantro
Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT
~
pistachio & chanterelles chicken ballotine | broccolini,
goji berries, chicken velouté, crispy chicken skin granola
Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT
~
spice-rubbed striped bass | strawberry tomato sambal,
tamanishiki rice, pumpkin seed furikake
Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR
~
hibiscus sorbet | white chocolate ganache, uda, lime
~
anjou pear | Italian plum hawthorn sorbet, almond financier,
lavender custard, gin yogurt
Ursa Major 'Searching for Violence, Praying for Clarity' '23, Kaleden, BC

petit fours

forbidden rice rye 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}
celeriac tartare with chickpea crackers
hidden rose apple, truffle pecorino, vanilla (GF)(V) 24
smoked eggplant egg torta
banana, vadouvan, miso, pickled red onion, puffed wild rice (V) 26
chicory salad with chickpea sesame dressing & walnut praline
iberico cheese, pears, calamansi, sumac (GF)(V) 27
crispy mushroom tamanishiki rice with glazed oyster mushrooms 29
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, swiss chard, ume fish jus (GF) 52
roasted hanger steak rendang with green tomato chili sambal
cauliflower puree, broccolini, tamarind-pickled fruits (GF) 60
fresh anjou pear with Italian plum hawthorn sorbet
lavender custard, bitter almond financier, gin yogurt (V) 16
Charentais melon sorbet, tapioca, ume plum, aleppo 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*