

# Dinner

October 4<sup>th</sup>, 2024  
125 per person | 80 wine pairing

sunseeker oyster | lemon verbena, cucumber

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fish rilette | pistachio mustard aioli, chicharron harina  
haricot vert | 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 red sea bream kinilaw | coconut, cucumber, chili  
*Marto 'Weiss' '22, Rheinhessen, DE*

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corn tamale | corn mascarpone, new girl tomato, cilantro  
*Vigneti Tardis 'Lunedì' IGP Paestum Rosato '21, Prignano Cilento, IT*

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pistachio & chanterelles chicken ballotine | broccolini,  
goji berries, chicken velouté, crispy chicken skin granola  
*Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT*

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spice-rubbed striped bass | strawberry tomato sambal,  
tamanishiki rice, pumpkin seed furikake  
*Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR*

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hibiscus sorbet | white chocolate ganache, uda, lime

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Italian plums, makrut lime mascarpone cream,  
basil sorbet, salted corn flakes, tonka bean  
*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 <sup>ea</sup>
cucumber, basil & summer beans salad with burnt coconut dressing (GF)(V+) 20	
charred haricot vert walnut & sesame dukkah, horseradish, white chocolate, labneh (GF)(V)	20
smoked roasted cabbage with burnt coconut piygangang 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, swiss chard, ume fish jus (GF)	52
BBQ beef cheek rendang with green tomato chili sambal cauliflower puree, broccolini, tamarind-pickled fruits (GF)	60
Italian plums with makrut lime leaf mascarpone cream basil sorbet, salted corn flakes, tonka bean (GF)(V)	16
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