

Dinner

May 16, 2025

130 per person | 80 wine pairing

smoked salmon sobbresada | pickled green garlic, lardo, chicharron harina
parsnip | apple, truffle pecorino, vanilla
egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpèges Blanc de Blanc 1er Cru, Champagne, FR
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beef tartare | mandarin orange leche de tigre, cashew
granola, hibiscus onion, asian pear
Maloolf 'Rouge de Gris' '22, Willamette Valley, US
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sweet potato rye sourdough | coffee butter, cacao nib
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kale rapini | palapa, coconut crème fraîche, curry leaves, pomegranate
molasses, puffed wild rice
Emrich-Schönleber 'Lenz' Riesling '21, Nahe, DE
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fragrant oil-confit king salmon | charred bok choy, fennel, rhubarb,
umeboshi, cilantro, smoked tomato
Mandirola 1913 'Tantèi' Timorasso '21, Colli Tortonesi, IT
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dry-aged duck | 10-spice rose honey, beet kimchi, marinated radicchio,
preserved plum, duck sauce
Jean-Marc Burgaud 'Morgon Côte du Py', Beaujolais, FR
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amazake sorbet | kinome granita, grapefruit, tarragon
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assam chai masala mille-feuille | saffron, lemon, rhubarb
Artemis Karamolegos 'Mystirio' '21, Santorini, GR
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petit four

sweet potato rye sourdough bread, coffee butter, cacao nib [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}
smoked beet salad with beet leche de tigre & cashew granola
asian pear, hibiscus pickled onion (GF)(V) 23
parsnip tartare with chickpea crackers
pickled apple, truffle pecorino, vanilla (GF)(V) 24
BC spot prawn crudo with asparagus
green garlic miso egg yolk sauce, fermented chili radish (GF)(DF) 35
xak-spiced roasted rainbow carrot with almond & pine nut mole
pickled leek scapes, preserved red currents (V) (GF) 24
crispy mushroom tamanishiki rice with glazed oyster mushroom 32
green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+) 32
roasted flat iron steak with hazelnut brown butter jus & smoked quince
celeriac apple puree, bitter almond, rapini, charred onion pickle (GF) MP
charcoal-grilled BC spot prawns ½ lb 45
coconut laksa, curry leaf, cilantro (GF) 1 lb 85
fragrant oil-confit Big Glory Bay king salmon with smoked tomato fish jus
charred bok choy, fennel, rhubarb, umeboshi, cilantro oil (GF) 54
assam chai masala mille-feuille, saffron, lemon, rhubarb 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