

Dinner

June 14, 2025
130 per person | 80 wine pairing

smoked salmon sobbresada | pickled green garlic, lardo, chicharron harina
romano beans & cucumber | labneh, horseradish, white chocolate, pistachio
egg yolk potato rosti sando | yarra valley salmon caviar
Pascal Doquet Arpèges Blanc de Blanc 1er Cru, Champagne, FR

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dry aged lamb tartare | rose harissa, kohlrabi, green strawberries,
cashew, green garlic miso egg sauce
Maloof 'Rouge de Gris' '22, Willamette Valley, US

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sweet potato rye sourdough | coffee butter, cacao nib

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breakfast radish | palapa, coconut crème fraîche, curry leaves,
pomegranate molasses, puffed wild rice
Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett Trocken '19, DE

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fragrant oil-confit king salmon | charred bok choy, fennel, rhubarb,
umeboshi, cilantro, smoked tomato
La Miraga Grignolino D'Asti DOC '21, Piedmont, IT

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BBQ beef cheeks | coconut rendang sauce, tamarind pickled fruits,
sambal ijo, lettuce, mushroom rice
Torre alle Tolle Chianti Colli Senesi DOCG '21, IT

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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

petit four

sweet potato rye sourdough bread, coffee butter, cacao nib [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}

smoked beet salad with beet leche de tigre & cashew granola
asian pear, hibiscus pickled onion (GF)(V) 23

charred romano beans & marinated cucumbers with chickpea crackers
labneh, horseradish, white chocolate, mint, pistachio dukkah (GF)(V) 23

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
green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+) 32

roasted kurobuta pork chop with hazelnut brown butter jus & smoked quince
daikon puree, bitter almond, asparagus, turnip, onion pickle (GF) MP

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

sea salt dark chocolate cookie
vanilla ice cream, chili cacao nib, pumpkin seed (V) 11

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