

Dinner

June 4, 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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BC spot prawn crudo | asparagus, fermented chili radish,
green garlic miso egg yolk sauce
Domaine de la Garrelière 'Blanc de la Mariée' '23, Touraine, FR

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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 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+)

roasted BC spot prawns 1/2 lb 44
coconut laksa, curry leaf, cilantro (GF) 1 lb 84

roasted flat iron steak with hazelnut brown butter jus & smoked quince MP
celeriac apple puree, bitter almond, asparagus, turnip, onion pickle (GF)

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