

Prix Fixe

PRIX FIXE LUNCH MENU

\$52 per person

Choose one option from each section

SMALL

spring greens salad with apple & hazelnut goma-ae dressing
sesame hazelnut praline, drunken goat manchego

hiramasa kinilaw with pinakurat & calamansi
celtuce, green mango, bitter almond, seaweed, fig leaf oil

mushroom parfait, hibiscus pickled onions, chives
on nixtamalized corn sourdough

HEARTIER

fried egg on corn coconut pancake (cachapas)
makrut lime, habañero, cacciocavallo, taleggio, pickled papaya, herbs
add smoked fermented pork sausage \$6

crispy mushroom rice with glazed oyster mushrooms
green tomato, cilantro, radish, pepita furikake, sesame salsa macha
pork coppa tocino
or
glazed oyster mushrooms

roasted spice rubbed yellowtail kingfish with pil pil sauce
king oyster mushrooms, lemon, swiss chard
add \$10

DESSERT

mandarin orange sorbet, oat tuile

Lunch

Small Plates

| | |
|--|---------|
| smoked castelvetroano olives | 9 |
| heirloom nixtamalized corn sourdough, pumpkin seed coriander dip [2pcs] (V+) | 7 |
| spring greens salad with apple & hazelnut goma-ae dressing sesame hazelnut praline, drunken goat manchego (V) | 14 / 26 |
| dry aged beef tartare with tamarind lemongrass dressing smoked beef fat aioli, nuoc cham, puffed wild rice, betel leaves (GF) | 15 / 28 |
| hiramasa kinilaw with pinakurat & calamansi celtuce, green mango, bitter almond, seaweed, fig leaf oil (GF) (DF) | 17 / 33 |
| mushroom parfait, hibiscus pickled onions, chives on nixtamalized corn sourdough (V) | 21 |

Heartier Plates

| | |
|--|----------|
| 2 fried eggs on corn pancake (cachapas) makrut lime, habañero, cacciocavallo, taleggio, pickled papaya, herbs (GF) <i>add smoked fermented rice pork sausage</i> | 22 11 |
| roasted cumin and coriander squash agnolotti brown butter, pickled raisin, cilantro salsa verde, pumpkin seed, urfa biber (V) | 28 |
| crispy mushroom rice with glazed oyster mushrooms green tomato, cilantro, radish, pepita furikake, sesame salsa macha (V) (GF) <i>sub pork coppa tocino (4 oz)</i> | 32 40 |
| roasted spice rubbed yellowtail kingfish with pil pil sauce king oyster mushrooms, lemon, swiss chard (GF) | 40 |

Dessert

| | |
|---|----|
| tocino de cielo rhubarb, quince compote, coconut mousse, rose hibiscus granita (V) | 16 |
| mandarin orange sorbet, oat tuile (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