

Dinner

April 25, 2026

140 per person | 85 wine pairing

PARSNIP & APPLE TARTLET | labneh, vanilla, pecorino tartufo
 SMOKED FISH SOBRASADA | pickled green garlic, lardo, chicharron harina
 EGG YOLK POTATO ROSTI SANDO | yarra valley salmon caviar
Jérémie Huchet 'La Bretesche' Brut Nature '22, VdF

DRY AGED BEEF TARTARE | lemongrass, tamarind, calamansi kosho,
 nuoc cham, smoked beef fat aioli, wild rice, betel leaves
Maloolf 'Rouge de Gris' '22, Willamette Valley, US

HEIRLOOM PURPLE CORN SOURDOUGH | pumpkin seed, cilantro

CELERIAC | smoked espelette, black trumpet, pickled
 kohlrabi, parsley, seaweed
Soren 'Bracken Vineyard' Chardonnay '24, OR/BC

SPICE-RUBBED YELLOWTAIL AMBERJACK | pil pil sauce, lemon, caper,
 king oyster mushroom, swiss chard
La Vrille et le Papillon 'Novemberlot' NV, VdF

DRY AGED DUCK | 10 spiced honey, barberry chutney, charred brassica,
 duck sausage & plantain empanada, mahkwan duck jus
Barbacàn 'Sol' '22, Valtellina Superiore DOCG, IT

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

PARSNIP & DATE CAKE | coconut, apple, lemongrass, parsnip ice cream,
 white chocolate oat crumble, vadouvan
a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC

PETIT FOUR

smoked castelvetrano olives (GF)(V+)	9
heirloom purple corn sourdough, pumpkin seed coriander dip [2pcs] (V+)	7
egg yolk & potato rosti sando with yarra valley salmon caviar maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
spring greens salad with apple & hazelnut goma-ae dressing sesame hazelnut praline, drunken goat manchego (GF)(V)	26
dry aged beef tartare with tamarind & lemongrass calamansi kosho, nuoc cham, wild rice crumb, betel leaves (GF)(DF)	28
hiramasa kinilaw with pinakurat & calamansi celtuce, green mango, bitter almond, seaweed, fig leaf oil (GF)(DF)	33
roasted cabbage with keralan style toasted coconut curry rhubarb, chèvre labneh, crispy lentils, curry leaves (V)(GF)	25
crispy mushroom tamanishiki rice with glazed oyster mushroom green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+)	32
roasted spice-rubbed yellowtail amberjack with pil pil sauce king oyster mushroom, lemon, capers, swiss chard (GF)	52
quince & pineapple glazed pork coppa tocino charred scallion, brassicas, ginger vinaigrette, salted daikon, chicharon anchovy crumb (GF)	54
parsnip & date cake with coconut milk jam & parsnip ice cream apple, lemongrass, white chocolate oatmeal crumble, vadouvan (V)	16
mandarin orange sorbet, coconut tuile (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 inspiration.