

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

nettle & crème fraiche casoncelli
charred asparagus, broccolini, morels, lemon puree

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 big glory bay salmon with pil pil sauce
king oyster mushrooms, lemon, swiss chard

add \$10

DESSERT

mango sorbet, oat tuile

Lunch

Small Plates

smoked castelvetrano 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)	16 / 30
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)	22
<i>add smoked fermented rice pork sausage</i>	11
Filipino style longganisa burger fried egg, pickled papaya, potato rosti, garlic aioli, spicy ketchup, house potato bun	22
nettle & crème fraiche casoncelli charred asparagus, broccolini, morels, lemon puree (V)	30
roasted spice rubbed big glory bay salmon with pil pil sauce king oyster mushrooms, lemon, swiss chard (GF)	40

Dessert

tocino de cielo rhubarb, quince compote, coconut mousse, rose hibiscus granita (GF)	16
mango sorbet, white chocolate & oat crumb, vadouvan (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 inspirations