

Dinner

June 4, 2026

140 per person | 85 wine pairing

MOREL & PISTACHIO TARTLET | 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 | tamarind, lemongrass, calamansi, nuoc
 cham, smoked beef fat aioli, wild rice, betel leaves
Baldovar 923 'Pieza la Moza' '24, Valencia, SP

ASPARAGUS WITH PRESERVED LEMON BEURRE BLANC | rose
 harissa, parsley, sesame dukkah, smoked parmesan
Soren "bracken Vineyard" Chardonnay '24, OR/BC

HEIRLOOM PURPLE CORN SOURDOUGH | pumpkin seed, cilantro

SPICE-RUBBED BIG GLORY BAY SALMON | 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

TOCINO DE CIELO | rhubarb, quince compote, coconut mousse,
 rose hibiscus granita
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 green strawberries & 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) 30

kahawai kinilaw with pinakurat & calamansi
 cucumber, green mango, bitter almond, seaweed, fig leaf oil (GF)(DF) 33

roasted cabbage with keralan style toasted coconut curry
 rhubarb, labneh, crispy lentils, curry leaves (V)(GF) 25

asparagus with preserved lemon beurre blanc
 rose harissa, parsley, sesame dukkah, smoked parmesan (V)(GF) 26

crispy mushroom tamanishiki rice with glazed oyster mushroom
 green tomato, cilantro, radish, pepita furikake, sesame salsa macha (GF)(V+) 32

roasted spice-rubbed big glory bay salmon 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

poppy seed financier with rhubarb & strawberries, assam masala granita 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 inspiration.