

Dinner

July 18, 2026
140 per person | 90 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
Domaine des Marnes Blanches Crémant du Jura '23, Jura, FR

DRY AGED BEEF TARTARE | tamarind, lemongrass, calamansi, nuoc
cham, smoked beef fat aioli, wild rice, betel leaves
Laurent Cazottes 'Le Fruit Blanc' '24, VdF

CHARRED SNAP PEAS | strawberry salmorejo, guindilla peppers,
horseradish, white chocolate, bresaola, anchovy, rose za'atar
Baldovar 923 'Pieza la Moza' '24, Valencia, SP

HEIRLOOM PURPLE CORN SOURDOUGH | pumpkin seed, cilantro

BIG GLORY BAY SALMON | english peas, pickled king oyster
mushrooms, swiss chard, pil pil
Escala Humana 'Livera Sangiovese' '23, Valle de Uco, AG

DRY AGED DUCK & CHERRY | smoked espelette honey, porcini piperade,
charred brassica, kampot pepper jus
Craven 'The Firs Vineyard Syrah' '24, Stellenbosch, SA

AMAZAKE SORBET | lemon verbena, grapefruit, tarragon

TOCINO DE CIELO | coconut, rhubarb compote, rose hibiscus granita
a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC

PETIT FOUR

smoked castelvetro 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

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

charred snap peas with strawberry salmorejo & rose za'atar
guindilla peppers, horseradish, white chocolate, bresaola, anchovy (GF) 28

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

roasted big glory bay salmon & english peas
pickled king oyster mushrooms, swiss chard, pil pil sauce (GF) 52

Iberico pork coppa with chermoula
chickpea panisse, cardamom honey, apricot and sunchoke relish (GF) MP

brûléed corn semifreddo with strawberry compote & cherries
thai basil granita, frosted corn cookie crunch 17

cucumber lime sorbet (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.