

Prix Fixe

PRIX FIXE LUNCH MENU

\$55 per person

Choose one option from each section

SMALL

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

salmon kinilaw with pinakurat & calamansi
cucumber, green mango, bitter almond, seaweed, fig leaf oil

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

HEARTIER

nettle & crème fraîche casoncelli
charred broccoli, snap peas, lemon puree

crispy mushroom rice with glazed oyster mushrooms
green tomato, cilantro, radish, pepita furikake, sesame salsa macha
boneless beef short rib tocino (+6)

or
glazed oyster mushrooms

roasted spice rubbed big glory bay salmon with english peas
swiss chard, pickled king oyster mushrooms, pil pil
add \$10

DESSERT

cucumber sorbet

Lunch

Small Plates

smoked castelvetro olives	9
heirloom nixtamalized corn sourdough, pumpkin seed coriander dip [2pcs] (V+)	7
spring greens salad with green strawberries & 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
salmon kinilaw with pinakurat & calamansi cucumber, 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
Filipino style longganisa burger fried egg, pickled papaya, potato rosti, garlic aioli, spicy ketchup, house potato bun	22
nettle & crème fraîche casoncelli charred broccoli, snap peas, lemon puree (V)	30
roasted spice rubbed big glory bay salmon and english peas pickled king oyster mushroom, swiss chard, pil pil (GF)	40

Dessert

tocino de cielo rhubarb, quince compote, coconut mousse, rose hibiscus granita (GF)	16
cucumber 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 inspirations