

Dinner

August 7, 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
Pépin 'CR Mant Xtra Brut' '24, Alsace, FR

DRY AGED BEEF TARTARE | tamarind, lemongrass, calamansi, nuoc
cham, smoked beef fat aioli, wild rice, betel leaves
Weninger Furmint Vom Kalk '24, Bergeland, AU

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

HEIRLOOM CORN SOURDOUGH | pumpkin seed, cilantro

BIG GLORY BAY SALMON | zucchini, 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

BRÛLÉED CORN SEMIFREDDO | strawberry compote, peach, blackberry,
thai basil granita, frosted corn cookie crumb
a Sunday in August 'Carbonic Orange' '24, Salt Spring Isld, BC

PETIT FOUR

smoked castelvetro olives (GF)(V+)	9
heirloom 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}
Milan's tomatoes with lime vanilla vinaigrette (GF)(V) basil, goat cheese, cardamom, sumac pickled shallots, tomato granita	25
summer greens salad with green blueberries & 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 fennel, 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 & zucchini 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 peaches & blackberries strawberry compote, frosted corn cookie crumb, thai basil granita	17
snowy mountain peaches, ginger coconut ice cream, coconut tuile (GF, V+)	14
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.