



LUNCH
DINE OUT
VANCOUVER
ALL ITEMS TO SHARE
MINIMUM 2 PEOPLE

\$29/PP

1ST COURSE

Winter Burrata Salad

radicchio, endive, fall orchard fruits, smoked squash
tomatoes, pomegranate, candied walnut
mandarin balsamic dressing

Kurobuta Pork Belly

1PC PER PERSON

black garlic balsamic glazed
peppercorn lime aioli

2ND COURSE

Flame Torched Spicy Fried Chicken Burger

smoked paprika chili oil dipped, peppercorn aioli, pickles
shredded lettuce, brioche bun, fries

3RD COURSE

Rustic Tiramisu

vanilla cream, espresso kahlua infused saviordi
cocoa, chocolate shavings



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DINNER
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\$59/PP

1ST COURSE

Oysters & Ikura
2PC PER PERSON
pernod vin blanc, chive oil

Winter Burrata Salad

radicchio, endive, fall orchard fruits, smoked squash, tomatoes
pomegranate, candied walnut, mandarin balsamic dressing

Kurobuta Pork Belly
1PC PER PERSON

black garlic balsamic glazed, peppercorn lime aioli

2ND COURSE

Truffle Lavender Duck

foie gras, flambe apricots, confit duck croquettes
candied hazelnut crumb, summer figs, duck glaze

Grilled Wagyu Flank Steak

truffle smash fried potato
crispy brussel sprouts, chimichurri

Arctic Char

saffron cream mussels, clams, wild pink scallops, fennel

3RD COURSE

Rustic Tiramisu

vanilla cream, espresso kahlua infused saviordi
cocoa, chocolate shavings

Cherry Pavlova

orange meringue, macerated cherries
pistachio mascarpone mousse



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