

DINNER - \$40

CHOOSE 3 DISHES:

Deep Fried Sushi, torched albacore tuna, sambal mayo, shiso, wasabi caviar

Prawn & Smoked Salmon Okonomiyaki, karaage prawn head, tobiko, togarashi mayo

Spicy Miso Soup, pork, shiitake, burdock

Cashew Scotch Egg, salsa verde

Gnocchi, truffle yolk emulsion, celeriac purée, parmesan

Rendang Style Beef Belly, quick braised cabbage, coconut crumb

Flank Steak, charcoal grilled, yuzu kosho, pickled vegetables

BBQ Sambal Skate on banana leaf, xo sauce, jicama slaw

DESSERT

CHOOSE 1 DISH:

Brownie, coffee crèmeux, black currant

Bourbon Milk Chocolate Pot de Crème, cocoa nib tonka bean caramel

Black Sesame Bar, apricot mousse, hazelnut milk chocolate

BC VQA WINE & CRAFT BEER PAIRINGS

Charme de L'île Rosé, NV, Unsworth, Vancouver Island, BC	5oz	12
Riesling, Tantalus, 2018, Kelowna, BC	3oz	7
	6oz	14
	9oz	20
Category 12, Cacao Nib Espresso Stout (6.4%, Victoria, BC)	14oz	7
Hoyne Brewing, Hoyner Pilsner (5.5%, Victoria, BC)	14oz	7