



# SEASONAL MENU

This menu was curated by Executive Chef  
Shayne Bell + his talented kitchen team

# Spring

## FEATURES

## TO START

### SEAFOOD PINEAPPLE SALAD

Chef de Cuisine **Yurii Telyatnikov** | Grilled pineapple, seared shrimp and scallops over fresh arugula with baby gem tomatoes, charred red onion and green onions over puffed noodles. Finished with a sesame ginger lime dressing, pea shoots and sesame seeds. 23

### TUNA TATAKI

Sous Chef **Skyeler Scott** | Sesame-togarashi crusted sushi-grade tuna, lightly seared and sliced. Served over puffed vermicelli with edamame, green onion, chili threads and vibrant cilantro. Finished with ponzu, wasabi mayo and fresh lime. 18

## ENTRÉE

### TONKOTSU RAMEN

Cook **Elgin Agojo** | Slow-simmered pork bone broth layered with ramen noodles, tender rolled pork, shiitake mushrooms and crisp baby bok choy. Topped with a soft-boiled marinated egg, green onion, sesame seeds and nori for a rich, deeply savoury bowl of comfort. 25



### ENCRUSTED RACK OF LAMB

Executive Chef **Shayne Bell** | Herb and pistachio-crust rack of lamb, expertly roasted to your liking and finished with fresh mint and bright chimichurri. Served over a vibrant spring succotash of edamame, sweet corn, roasted red peppers, baby tomatoes, red onion and tender kale. 49

## DESSERT

### BLUEBERRY CAKE WITH LEMON CURD + HOUSEMADE ALMOND BRITTLE

Chef de Cuisine **Yurii Telyatnikov** | Housemade blueberry sponge cake served with silky lemon curd and signature maple blueberry sauce with our chef-made almond brittle and fresh mint. 13