



# EASTER BRUNCH

APRIL 16 & 17 | \$59/PP

Oysters & Chilled Shellfish  
prawn cocktail, marinated mussels and clams  
wild pink scallops

Tuna & Crab Poke  
avocado, kaiso seaweed, shaved red onion, scallions  
sesame seed, bruno chips

Burrata Salad  
strawberry, fig, avocado, baby basil  
heirloom tomatoes, burrata

## ADD ONS

### BUBBLES - OYSTER - CAVIAR

JEAN LOUIS CUVÉE BLANC DE BLANCS 30

TATtinger BRUT RESERVE CHAMPAGNE 110

### BUCK A SHUCK OYSTERS

lemon mignonette, calabrian chili  
fresh horseradish

MINIMUM 6 PC PER ORDER

### NORTHERN DIVINE CAVIAR

12GR/45 30GR/90

Consuming raw seafood may increase your risk of foodborne illness.

Confit Duck & Foie Gras Benedict  
orange & allspice duck confit, foie gras mousse, hollandaise

Fraser Valley Sausage And Bacon

Crispy Brussels Sprouts  
marcona almonds, calabrian chili crunch, parmesan

Truffle Potatoes  
smash fried, garlic truffle butter, parmesan  
herbs, green peppercorn aioli

Carrot Cake French Toast  
toasted coconut, cream cheese icing, candied walnuts  
easter meringue

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 18% gratuities. A 3% kitchen appreciation is included in your bill. Inform us to opt out



# EASTER BRUNCH

APRIL 16 & 17 | \$59/PP

Oysters & Chilled Shellfish  
prawn cocktail, marinated mussels and clams  
wild pink scallops

Tuna & Crab Poke  
avocado, kaiso seaweed, shaved red onion, scallions  
sesame seed, bruno chips

Burrata Salad  
strawberry, fig, avocado, baby basil  
heirloom tomatoes, burrata

## ADD ONS

### BUBBLES - OYSTER - CAVIAR

JEAN LOUIS CUVÉE BLANC DE BLANCS 30

TATtinger BRUT RESERVE CHAMPAGNE 110

### BUCK A SHUCK OYSTERS

lemon mignonette, calabrian chili  
fresh horseradish

MINIMUM 6 PC PER ORDER

### NORTHERN DIVINE CAVIAR

12GR/45 30GR/90

Consuming raw seafood may increase your risk of foodborne illness.

Confit Duck & Foie Gras Benedict  
orange & allspice duck confit, foie gras mousse, hollandaise

Fraser Valley Sausage And Bacon

Crispy Brussels Sprouts  
marcona almonds, calabrian chili crunch, parmesan

Truffle Potatoes  
smash fried, garlic truffle butter, parmesan  
herbs, green peppercorn aioli

Carrot Cake French Toast  
toasted coconut, cream cheese icing, candied walnuts  
easter meringue

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 18% gratuities. A 3% kitchen appreciation is included in your bill. Inform us to opt out