

SEAFOOD BAR

Fresh Shucked East & West Coast Oysters champagne mignonette, mary rose, fresh horseradish, lemon Add Northern Divine Caviar 20	MP
Lobster & Caviar 2lb Whole Atlantic Lobster served on ice, 30 g. Northern Divine Caviar house brioche, grilled lemon, sauce gribiche and chives	299
From the Seafood Market daily fresh creations	MP

CRUDO

Dry Aged Hiramasa escabeche, anchovy	16
Citrus Marinated Nass River Sockeye salmon roe, strawberry vinaigrette, crème fraîche pickled shallots, dill	16
Mango Tea Cured Red Seabream passion fruit, gooseberry, dragon fruit, calamansi, black salt	16
Dry Aged Striped Sea Bass peperoncino chili oil, olives, capers, blood orange pine nuts, guindilla pepper, citrus zest	16
Tuna Niçoise Crudo tapenade vinaigrette, french beans, tomatoes picholine olive, quail egg, potato crisp	16

SHARE PLATES

Bread Service demi baguette, sea salt cultured butter	9
Beef Tartare truffle, brandy cured quail yolk, garlic crostini	21
The Mediterranean Coast sawagani crab, salt cod brandade croquette, seafood conserva mussel escabeche, romesco	20
Caramelized Onion Quiche herb royale, candied onions, gruyère, crispy shallots merlot gastrique	16
Lobster Wild Mushroom Toast lobster bisque, neufchâtel & mushroom stuffed brioche	22
Crab Stuffed Squash Blossom braised spanish octopus, crab and artichoke mascarpone verjus tomato, sauce provençal	18
Ora King Salmon pernod vin blanc, parisienne vegetables, salmon roe, kelp, sorrel oil	29
Truffle Guinea Fowl smoked celeriac purée, pickled golden beets, rainbow chard brulé figs, blueberry jus	32
Roasted Sunchoke Agnolotti fromage frais, brown butter almandine sauce, sunchoke chips	28
Truffle Pommes Dauphine roasted garlic aioli, aged comté cheese	14
Honey Glazed Vegetables	14
Filet Mignon 6 oz green peppercorn morel sauce Add Seared Rougié Foie Gras 50g +\$20	39

OO LA CHA TASTING

\$89 PER PERSON | MINIMUM OF 2 PEOPLE

Experience an 8-course tasting of our favorite
signature & seasonal dishes

DRY AGED FISH | MP

By aging our Fish 5-14 days, the flavour is completely transformed and developed. It isn't dry, it's juicy and tender, with a wild mouthwatering flavour that you can only achieve by dry aging.

Dry Aged Whole Fish or Dry Aged Fillets
served with charred citrus, herbs, roasted fish jus