

CHEF'S TASTING MENU

JOOK

Mushroom and rice porridge with earthy espuma

TOFU MOCHI

Mochi textured Tofu with Dashi broth

BOTAN EBI CHAWANMUSHI

Steamed soft egg with spot prawn dashi and crunch Togarashi

CURED SALMON

Cured Salmon sashimi, avocado, soy-gel, pickled cucumber with green mandarin sauce

BULGOGI MENBO-YUK

Deep fried minced certified angus beef bulgogi sandwich with mustard oroshi

BLACK COD

Steamed Black cod with Miso cream topped with BC Sturgeon caviar

GALBI

Certified Angus Beef Short Rib with Perilla chimichurri, braised daikon and Ju jus

DESSERT

Chef's selection of dessert of the night

88 / PERSON

A LA CARTE

POACHED OYSTER	12
Poached BC Oyster (2pc), Roasted garlic mushroom espuma, Rosemary oil and crunch Togarashi	
TERIYAKI CHICKEN	17
Teriyaki marinated oven roasted chicken quarter leg with Serrano aioli, Pickled ginger and Katsuobushi	
CREAMY GREEN 	17
Shredded cabbage, field greens with coconut cream dressing, cilantro and rice paper chip	
GOCHUJANG YOOK HWEI	19
Certified Prime Angus Beef Tartar with gochujang sauce, Korean pear, Serrano aioli and dried seaweed	
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VONGOLE KAL-GUKSU	18
BC clams, zucchini, shallot, garlic and Korean knife-cut noodle	
MISO JAJANG-MYUN 	21
Jjajang-myun using Shiro-Miso, mushroom, zucchini, onion, cabbage	
GALBI	38
Certified Angus Beef Short Rib with Perilla chimichurri, braised daikon and Ju jus	
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CHOCOLATE	18
Belgian milk chocolate half sphere, Black sesame cake, Vanilla coffee espuma, Dalgona crumb	