

CHEF'S TASTING MENU

YUK-HWEI TARTLET

Certified prime angus beef tartar, korean pear,
doen-jang powder, miso aioli with aged gan-jang

BOTAN EBI TOAST

Botan Ebi (BC Spot Prawn), Toasted brioche, Horseradish Mayo, and Shrimp powder

PYUN-YUK

Braised and pressed Pork belly, Korean chive,
Ssam-jang mayo, Jjang-a-chi (Onion) and
Pickled pearl onion

MANDU

House made dumpling, green courgette, King oyster mushroom, Mandu Jus, Sesame powder and
Perilla panko

NORI SOBA

Soba noodle with Nori(seaweed) pesto, Onion
Jjang-a-chi (Served cold)

CHICKEN

Chicken, Lemongrass sauce, Brussel sprout,
Cherry tomato confit and Braised Shallot

Or

GALBI

Certified Angus Beef Short Rib, Pickled pearl onion, Spinach puree, Carrot puree, Potato daikon pave,
and Galbi jus

+\$15/Person

LEMON

Puff pastry, Lemon curd, Mango topped with Kong-Garu Powder

\$88 PER PERSON

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| YUK-HWEI TARTLET Certified prime angus beef tartar, korean pear, doen-jang powder, miso aioli with aged gan-jang | 7 |
| POACHED OYSTER Poached BC Oyster, Garlic mushroom sauce, Rosemary oil topped with Togarashi Crumble | 7 |
| BULGOGI TOAST Marinated and Charcoal grilled Certified Prime Angus Beef, Toasted Brioche, Roasted garlic aioli, Aged Gan-Jang topped with Scallion salad with Yuzu citrus dressing | 8 |
| BOTAN EBI TOAST Botan Ebi (BC Spot Prawn), Toasted brioche, Horseradish Mayo and Shrimp powder | 12 |
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| BEEF TSUKUNE Charcoal grilled Minced Certified angus beef meatball with Soy tare sauce | 16 |
| HOKKAIDO SCALLOP Seared Hokkaido scallop and King oyster mushroom Cauliflower puree, topped with Korean Mandarin orange jus, and Dashi potato Milk foam | 18 |
| SHIMA-AJI CRUDO Cured Japanese Striped Jack, Hibiscus sauce, Soy gel, Avocado Puree and Pickled Cucumber | 27 |
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| MARA ONG-SIMEE Potato Ong-Simee (gnocchi), Mara Cream, Mara Crumble, Onsen Egg topped with fresh grated Parmigiano | 28 |
| NORI SOBA Soba noodle with Nori(seaweed) pesto, Onion Jjang-a-chi and shitake mushroom (Served cold) | 29 |
| BIBIMBOP Barley, Buckwheat, Tofu sauce, Spinach puree, Carrot puree and red cabbage puree | 31 |
| CHICKEN Chicken, Lemongrass sauce, Baby Carrots, Brussel sprout, Cherry tomato confit and Braised Shallot | 39 |
| HALIBUT Pacific Oceanwise Halibut, Clam Risotto, Celeriac Puree, Shitake with Sweet potato chips | 42 |
| GALBI Certified Angus Beef Short Rib, Pickled pearl onion, Spinach puree, Carrot puree, Potato daikon pave, and Galbi jus | 52 |
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| CHOCOLATE Chocolate half sphere, Black sesame cake, Vanilla coffee espuma, Dalgona crumb, Chocolate soil | 18 |
| LEMON Puff pastry, Lemon curd, Mango topped with Kong-Garu Powder | 15 |