



{ EAT }

{ SNACKS }

PICKLED DAIKON {v,gf} soy, serrano 7.5

CHILLED GAMJA {v,gf} sweet soy marinated potatoes, nori, sesame 7.0

MARINATED TOFU {v,gf*} cold soft tofu, miso chili sake marinade, spiced vinegar 7.0

LUMPIA {2pc}{v} heirloom carrots, sweet potato, sweet chili sauce 8.0

GENERAL TAO BAO {1pc} fried chicken, onion pickle, lemon mayo 8.5

DUCK SISIG BAO {1pc} duck confit, crispy bao, kewpie 9.0

{ SMALL PLATES }

FIERY FILIPINO STYLE SLAW {sh,gf,v}*

ruby mango, green papaya, honey sunflower seeds, bagoong vinaigrette, calamansi 17.0

BUTTERFISH TATAKI {gf}

house smoked, scallion ponzu, nori crumb, shiso sprouts 23.0

DUCK DUMPLINGS {6pc}

duck confit, foie gras, shaoxing chicken jus 18.0

FRIED BRUSSELS SPROUTS {veg,v*,gf*}

spiced vinegar, maple, manchego 17.0

CRISPY MAPO TOFU {veg,v}

mushroom yu xiang, chili oil, scallions 17.0

GRILLED LIEMPO SKEWER {2pc}{gf}

pork belly, pickled mustard seeds, chili mignonette, house hoisin 19.0

LENGUA SKEWER {gf}

braised beef tongue, seasonal mushrooms, crema, scallion, pickled onion 17.0

LAMB RIBS SZECHUAN STYLE {2pc}{nuts,gf*}

braised in aromatic szechuan broth, pistachio gremolata 24.0

{v} vegan {gf} gluten free {veg} vegetarian {sh} contains shellfish {nuts} contains nuts

*indicates the dish can be made to suit the allergy or dietary restriction upon request

CHEF'S SELECTION

take a tour of Chef Bermejo's favourite dishes through his five-course curated menu*

85.0 per person, minimum of 2 guests

*unfortunately we are not able to accommodate modifications

{ LARGE PLATES }

LOBSTER XO SHUI JIAO {sh}

nova scotia lobster dumplings, lobster xo crema, mullet roe 38.0

TAIWANESE CHILI SCALLION NOODLES {veg,v,gf*}

kuan miao noodle, mushroom lurou, kombu dashi 26.0

TORCHED WAGYU CHOW MEIN {veg*}

australian wagyu, seasonal vegetables, chow mein sauce 32.0

EGGPLANT TTEOK-BOKKI {veg,v}

fried eggplant, rice cakes, scallion, gochujang bbq sauce 26.0

TOKYO MISO SECRETO {gf}

grilled ontario pork, miso sake marinade, yuzu kosho braised cabbage 31.0

BLACK COD {gf*}

lemongrass marinated black cod, greens, bamboo shoots, pearl onions, golden curry, garlic rice 46.0

FRIED CHICKEN & CAVIAR

buttermilk marinade, 6 spice, atchara pickle, seasoned trout roe, korean bbq sauce 35.0

KOREAN BEEF SHORT RIB {sh*,gf}

bulgogi braise, kimchi slaw, nori rice 55.0

Executive Chef, Francis Bermejo

Sous Chef, Phillip Dela Cruz

18% gratuity may be added to parties of 6 or more

prices do not include taxes and gratuity

split guest cheques may not always be possible