

OCEAN



AHI TUNA	26
tamarind, avocado mousse, jalapeño	
PINK SHRIMP	19
wasabi, yuzu kosho mayo	
THAI FRIED CALAMARI	19
sweet chilli, peanut sauce	
DIGBY SCALLOPS	26
thai curry, mango, sugar peas, peanuts	
MISO BLACK COD	26
shiro miso, caviar mujjol	
SNOW CRAB + SHRIMP CAKES	22
seabuckthorn, nam prik pao, cilantro	
ADD CAVIAR (5g) 30	
UME HALIBUT	33
ume apricot, shiso, kombu oil	
MALABAR SEAFOOD CHOWDER	48
madras coconut curry, tamarind, chilli	
CAVIAR	30g MP
wild acadian sturgeon, papadams, assorted accompaniments	

ETERNITY



MISO NOIR	18
dark chocolate mousse, miso crémeux, miso ganache, dark fudge, chocolate soil	
THE IMPERIAL	18
lychee confit, raspberry rose preserve, sponge a la vanille, orange sablé	
CEBU	18
coconut mousse, pineapple mango confit, baba au rhum, tropical crumble	
KYOTO	17
yuzu curd, black sesame praline, ogyru cake, mascarpone mousse	
EMERALD CITY	19
saffron mascarpone, pistachio praline, toasted milk, cardamom, orange blossom sorbet	

SUNYA



HAKKA NOODLES	16
EGG FRIED RICE	14
JASMINE RICE	6
TRUFFLE CHEESE NAAN	12
BLACK GARLIC NAAN	9
BUTTER NAAN	7
PAPADAMS	10
BASMATI RICE	7
WHITE KIMCHI	6
ASSORTED PICKLES	8

SOIL



EDAMAME nori, sea salt	11
GAI LAN sansho, fried garlic	16
GREEN BEANS tempura, nước chấm	15
BUTTERCUP SQUASH gochujang, sesame seeds, perilla	16
SWEET POTATO CHAAT apple, pomegranate, chutney	21
SILKEN TOFU sichuan sauce, asparagus, jicama, wild mushroom	23

LAND



BEEF TARTARE	26
lemongrass, katafi nest, foie gras, quail egg, fresh herbs	
CHICKEN NAN BAN	19
citrus ponzu, Japanese bbq sauce	
PORK BELLY	24
heritage breed, soy glaze, grilled pineapple	
BEEF RIB + BANCHAN	38
PEI raised, ssamjang, korean pickles	
EDEN VALLEY CHICKEN	32
sweet + sour sauce, pomegranate	
SAAG PANEER	29
shivani's paneer, local collard greens and spinach, crispy kale	
LAMB KORMA	54
cashew korma sauce, rose chutney	
PEI BEEF TENDERLOIN	52
honey sake glaze, black pepper sauce	
WAGYU STRIPLOIN	MP
wasabi pickle, miso mustard, creamy truffle koji	
FRESH TRUFFLE	MP
shaved, changes with the seasons	

HEAVENS



PROSPERITY SALAD	28
with salted plum dressing	
PEKING DUCK	MP
sourced from La Brome Lake, Quebec. Aged for 48 hours and prepared and served using traditional techniques. <i>freshly steamed pancakes, thinly sliced cucumber + scallions, raw cane sugar, and special hoisin sauce</i>	
CLASSIC DIM SUM	20 / 1SET
Includes one of each:	
har gao szechuan chicken pork siu mai ginger beef	
VEGETABLE DIM SUM	18 / 1SET
Includes one of each:	
truffle edamame pumpkin pistachio wild mushroom seasonal	
PREMIUM DIM SUM	26 / 1SET
Includes one of each:	
xo scallop siu mai black pepper wagyu snow crab crystal lobster + caviar	