



ASIA RESTAURANT | BAR

STATE OF MIND

OCEAN



Beginning of existence.
Plates from the sea.

SOIL



From the ground up.
Greens, harvest, grains.

LAND



The vessel for water and
soil. Nourishment, meat.

HEAVENS



The highest deity,
everlasting bliss. Exquisite
plates, finessé.

SUNYA



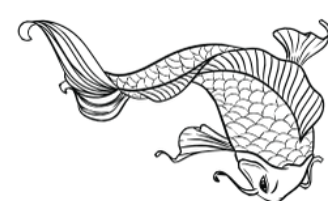
Euphoric state. Fullness,
complete. To accompany
with, to graze.

ETERNITY



Timelessness and infinite.
Limitless. Last course,
delicate, sweet.

OCEAN



AHI TUNA	23
tamarind, avocado mousse, jalapeño	
PINK SHRIMP	19
wasabi, yuzu kosho mayo	
THAI FRIED CALAMARI	19
sweet chili, peanut sauce	
DIGBY SCALLOPS	26
thai curry, mango, sugar peas, pistachio	
MISO BLACK COD	30
shiro miso, caviar mujjol	
SNOW CRAB + SHRIMP CAKES	22
seabuckthorn, nam prik pao, cilantro	
ADD CAVIAR (5g) 20	
SALMON TERIYAKI	29
sustainable blue, briggs maple syrup, watercress	
ATLANTIC LOBSTER BAO	39
seaweed, samphire	
CAVIAR	30g MP
wild acadian sturgeon, papadams, assorted accompaniments	

SOIL



CUCUMBER daikon, tobiko	8
EDAMAME nori, sea salt	11
GAI LAN sansho, fried garlic	16
GREEN BEANS tempura, nước chấm	15
HEIRLOOM CARROTS kaffir lime, carrot chilli, peanut	16
ROASTED CAULIFLOWER CHAAT apple, almond, chutney	21
KING OYSTER MUSHROOM black bean sauce, peanut chili crisp, crispy kale	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	
ATLANTIC BEEF RIB	38
gochujang, korean cucumber salad	
EDEN VALLEY CHICKEN	32
sweet + sour sauce, pomegranate	
SAAG PANEER	29
shivani's paneer, local collard greens and spinach, pine nuts	
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	
ADD CAVIAR (5g)	20

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 / 1 SET
Includes one of each:	
har gao szechuan chicken	
pork siu mai ginger beef	
VEGETABLE DIM SUM	18 / 1 SET
Includes one of each:	
truffle edamame turnip leek	
wild mushroom seasonal	
PREMIUM DIM SUM	26 / 1 SET
Includes one of each:	
xo scallop siu mai black pepper wagyu	
snow crab crystal lobster + caviar	
ADD CAVIAR (5g) 20	

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

ETERNITY



MISO NOIR	18
dark chocolate mousse, miso crèmeux, miso ganache, dark fudge, chocolate soil	
YEAR OF THE CHIPMUNK	18
peanut whipped ganache, caramelized banana confit, peanut feuilletine, peanut sponge, peanut crumbs, blackened sesame praline, peanut cremeux	
WALAO	17
lime montee, passionfruit ganache, lime financier, lime gel, coco nib ash	
EMERALD CITY	19
saffron mascarpone, pistachio praline, toasted milk, cardamom, orange blossom sorbet	