



Pas·sage;

the act or process of moving through, under, over or past somewhere from one place to another. To embark on an expedition. A journey.

Our Menu. Designed for sharing and feasting, showcasing the roots and history of Asian influence. Exclusively sourced ingredients, innovative approach and inspired by the seasons of the landscape.

A self-guided journey. Encouraged by the philosophies of Japanese kaiseki. The harmony of Chinese history. Balanced techniques of Vietnamese nuances. Inspired by the richness of Indian + Korean heritage.

S T A T E O F M I N D

O C E A N



Beginning of
existence.
Plates from
the sea.

S O I L



From the
ground up.
Greens, harvest,
grains.

L A N D



The vessel for
water and soil.
Nourishment,
meat.

H E A V E N S



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

S U N Y A



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

E T E R N I T Y



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

OCEAN



AHI TUNA	26
tamarind, avocado mousse, jalepeno	
PINK SHRIMP	19
wasabi, yuzu kosho mayo	
GUNPOWDER SQUID	19
tomato chutney, seasonal chutney	
DIGBY SCALLOPS	26
thai curry, mango, sugar peas, peanuts	
MISO BLACK COD	26
shiro miso, local apples, caviar mujol	
SNOW CRAB + SHRIMP	32
seabuckthorn, nam prik pao, cilantro	
ADD CAVIAR (5g)	30
MONKFISH TIKKA	33
curry, pearl onion, peppers, meyer lemon	
KONKAN LOBSTER	62
6oz tail, 3oz claw. Coconut curry, tamarind, chutney, puri	
CAVIAR	30g 160
exclusively sourced, Papadums, chutney	

SOIL



EDAMAME	11
nori, sea salt	
GAI LAN	16
sansho, fried garlic	
GREEN BEANS	15
tempura, nuoc cham	
MOROMI EGGPLANT	16
miso glaze, sesame seeds	
GREEN PEA KEBAB	21
paneer, spinach, honey berry chutney, mint	
ACADIANA TOFU	32
black bean sauce, cultivated + wild mushrooms, 60 degree egg	

LAND



BEEF TARTARE	32
lemongrass, katafi nest, foie gras, quail's egg, fresh herbs	
CHICKEN NAN BAN	22
Citrus ponzu, tartare sauce	
MANGALISTA PORK BELLY	24
soy glaze, grilled pineapple	
BEEF RIBS + BANCHAN	32
PEI raised, ssamjang, korean pickles	
CORNISH HEN	48
sweet + sour sauce, pomegranate	
SHIVANI'S PANEER	36
saffron poppyseed sauce, raisins, pistachio	
LAMB KORMA	56
cashew korma sauce, rose chutney	
PEI BEEF STRIPLOIN	52
honey sake glaze, black pepper sauce, lotus root	
WAGYU STRIPLOIN	MP
wasabi pickle, miso mustard, creamy truffle koji	
*FRESH SHAVED TRUFFLE	MP
Seasonal	

HEAVENS



PROSPERITY SALAD	38
Salted plum dressing	
PEKING DUCK	160
sourced from La Brome Lake, Quebec. Aged for 48 hours and prepared and served using traditional techniques.	
freshly steamed pancakes, thinly sliced cucumber + scallions, raw cane sugar, and special hoisin sauce	
CLASSIC DIM SUM	28 / 1SET
Includes one of each:	
har gao shanghai chicken pork siu mai prawn + cilantro	
VEGETABLE DIM SUM	24 / 1SET
Includes one of each:	
truffle edamame corn + water chestnut wild mushroom seasonal	
PREMIUM DIM SUM	34 / 1SET
Includes one of each:	
xo scallop siu mai black pepper wagyu snow crab crystal lobster + caviar	

SUNYA



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

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, coconut filling, rum soaked baba, crumble	
EMERALD CITY	19
Pistachio praline, saffron mascarpone, cardamom, orange sorbet	
KYOTO	18
Passionfruit cheesecake, black sesame, citrus mousse, ogura cake	