

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.

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



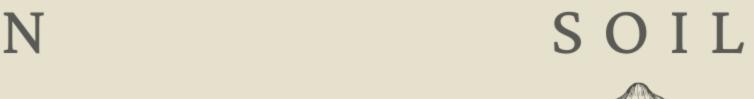
Timelessness and infinite. Limitless.

Last course, delicate, sweet.

OCEAN

exclusively sourced, Papadums,

chutney





11

16

15

16

21

32

AHITUNA tamarind, avocado mousse, jaleper	26	EDAMAME nori, sea salt
PINK SHRIMP wasabi, yuzu kosho mayo	19	GAI LAN sansho, fried garlic
GUNPOWDER SQUID tomato chutney, seasonal chutney	19	GREEN BEANS tempura, nuoc cham
DIGBY SCALLOPS thai curry, mango, sugar peas, pean	26 nuts	MOROMI EGGPLANT miso glaze, sesame seeds
MISO BLACK COD shiro miso, local apples, caviar muje	26 ol	GREEN PEA KEBAB paneer, spinach, honey berry chutney,
SNOW CRAB + SHRIMP seabuckthorn, nam prik pao, cilanti	32 ro	mint
ADD CAVIAR (5g)	30	ACADIANA TOFU
MONKFISH TIKKA curry, pearl onion, peppers, meyer le	33 emon	black bean sauce, cultivated + wild mushrooms, 60 degree egg
KONKAN LOBSTER 6oz tail, 3oz claw. Coconut of tamarind, chutney, puri	62 curry,	
CAVIAR 3	3 0 g 160	

LAND



BEEF TARTARE lemongrass, katafi nest, foie gras, quail's egg, fresh herbs	32		
CHICKEN NAN BAN Citrus ponzu, tartare sauce	22		
MANGALISTA PORK BELLY soy glaze, grilled pineapple	24		
BEEF RIBS + BANCHAN PEI raised, ssamjang, korean pickles	32		
CORNISH HEN sweet + sour sauce, pomegranate	48		
SHIVANI'S PANEER 36 saffron poppyseed sauce, raisins, pistachio			
LAMB KORMA cashew korma sauce, rose chutney	56		
PEI BEEF STRIPLOIN honey sake glaze, black pepper sauce, lotus roo	52 t		
WAGYU STRIPLOIN wasabi pickle, miso mustard, creamy truffle koj	MP		
*FRESH SHAVED TRUFFLE	MP		

Seasonal

HEAVENS



PROSPERITY SALAD	38
Salted plum dressing	

PEKING DUCK 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 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



ETERNITY



HAKKA NOODLES	16	MISO NOIR 18	
EGG FRIED RICE	14	Dark chocolate mousse, miso crémeux, miso ganache, dark fudge, chocolate soil	
TRUFFLE CHEESE NAAN	12	THE IMPERIAL 18 Lychee confit, raspberry rose preserve,	
BLACK GARLIC NAAN	9	sponge a la vanille, orange sablé	
BUTTER NAAN	7	CEBU Coconut mousse, pineapple mango confit, coconut filling, rum soaked baba,	
PAPPADUMS	10	crumble	
WHITE KIMCHI	6	EMERALD CITY Pistachio praline, saffron mascarpone, cardamom, orange sorbet	
ASSORTED PICKLES	8	KYOTO Passionfruit cheesecake, black sesame,	
BASMATI RICE	9	citrus mousse, ogura cake	