



3 COURSE TASTING MENU

Food \$65 per person

Wine Pairing \$35 per person

Appetizer

Ingredients

Brick French toast, watermelon radishes, smoked peanut butter & canned sardines

MIRCHI WADA, stuffed with sardines & mushrooms, smoked peanut butter fondue

Entrée

Ingredients

Potato chip omelet, pea greens, Korean style short ribs & cherry cola

GRILLED SHORTRIBS, wilted brussels sprout, pea greens, egg mousse

Dessert

Ingredients

Giant fortune cookie, gooseberries, blue hubbard squash & camel milk

FORTUNE COOKIE RABRI, candied squash & gooseberry

“Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self reflections”

- Chef Jassi Bindra

We prepare our dishes with produce from local farms, sustainable seafood & natural free- range poultry & meats wherever possible,
*This item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food- borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies