

DINE AROUND

JANUARY 23RD - FEBRUARY 8TH

3 COURSE MENU FOR 45

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING SECTIONS

STARTERS

MEDITERRANEAN BAKED SHRIMP

jumbo shrimp, spiced tomato pepper sauce,
whipped feta mousse, gremolata

FRIED CHICKEN

buttermilk fried chicken, bread and butter
pickles, spiced maple glaze

MUSHROOM ARANCINI **V**

roasted mushrooms, caramelized onions, goat
cheese, spiced tomato pepper sauce, infused basil
oil, grana padano

MAINS

KOREAN NOODLES BOWL

ramen noodles, stir-fry vegetables, sesame roasted shiitake
mushrooms, gochujang sauce, soft egg, kimchi, scallions,
sesame seeds, korean bbq chicken

CHIMICHURRI BASA

crisp fried basa, chimichurri butter, jasmine rice and
quinoa pilaf, sautéed spinach, red onions, roasted carrot,
italian semi-dried tomatoes, ramen broth

BEER PAIRING STANLEY PARK SESH LAGER

WINE PAIRING NK'MIP DREAMCATCHER WHITE BLEND

BEER PAIRING STANLEY PARK SUNSETTER WHEAT ALE

WINE PAIRING BLASTED CHURCH PINOT GRIS

LEMON HERB CHICKEN

roasted skin-on supreme chicken breast, roasted garlic, lemon
& thyme jus, warm potato salad, seasonal vegetables

BEER PAIRING STANLEY PARK TRAIL HOPPER IPA

WINE PAIRING MONTE CREEK LL PINOT NOIR

DESSERTS

DUBAI PISTACHIO CHOCOLATE

inspired by the famous dubai chocolate bar

layers of crispy phyllo smothered in pistachio cream,
sandwiched between milk chocolate, raspberries, fresh mint

MAPLE CRÈME BRÛLÉE

signature vanilla custard with brûléed
canadian maple syrup and sugar
topped with mint

V vegetarian **VG** vegan **GF** gluten friendly (please be aware cross-contamination may occur)