

BLOCK ONE

RESTAURANT

Olives | 8
Duck Wings | 29

Shokupan | 17
herb & fried shallot bread, chicken skin butter
2019 50th Parallel Estate Blanc de Noir

1/2 Dozen Oyster Trio | 30
nasturtium mignonette, kimchi mignonette,
tomato ponzu, horseradish, lemon
2019 50th Parallel Estate Blanc de Noir

Charcuterie & Cheese | 40 | 80
preserves, fruit, crackers, fruit & seed bread
2025 50th Parallel Estate Pinot Noir Rosé

Fermented Cabbage | 26
koji chili beurre blanc, bonito, bacon bits, comté,
sweet soy, kewpie, gremolotta
2025 50th Parallel Estate Mix & Mingle

Roasted Sunchokes | 24
sunchoke mole, salsa matcha verde, goat cheese,
sunflower gremolotta, leeks, coffee crisp
2025 50th Parallel Estate Pinot Gris

Uni Carbonara | 35
pork belly, tobiko, miso cured egg, crab, bonito
jumbo prawns +16 | scallop +7 | sablefish +26
2025 50th Parallel Estate Pinot Noir Rosé

Celeriac Kebab | 28
hummus, maitake, mushroom jus, purple mustard,
pickles, tangerine chili olives, pita
jumbo prawns +16 | add pita +5
2025 50th Parallel Estate Pinot Noir Rosé

Scallops | 34
bone marrow espuma, dashi vin blanc, shiitake,
candied turnip, gremolata, caramelized fennel
add scallop +7
2022 50th Parallel Estate Riesling

Sablefish | 44
kimchi dill sauce, potato, carrots, clams, pork belly,
pork fat biscuit, celeriac
2024 50th Parallel Estate Chardonnay

Water Buffalo Tartare | 28
tarragon vinegar, pickles, beef garum cured yolk,
onion, capers, herbs, chimichurri potato chips
2024 50th Parallel Estate Pinot Noir

Pork Tenderloin | 44
sunchoke cream, heirloom beans, birch syrup,
morita honey, braised greens, tasty paste
2025 50th Parallel Estate Gamay Noir

Duck | 49
confit duck pave, peach, 5 spice, tamarind duck jus,
beets, onion, caramelized apple, pickled celeriac
2023 50th Parallel Estate Pinot Noir

Lamb Sirloin | 49
red pepper condiment, lamb sausage, vadouvan,
parsley emulsion, zucchini, eggplant
2023 50th Parallel Estate Merlot

Beef Cheek | 57
foie gras potatoes, leek, sorrel, wild mushrooms,
demi glace, 7 spice
jumbo prawns +16 | scallop +7 | blue cheese +6
50th Parallel Estate Unparalleled Pinot Noir

CHEF'S TASTING MENU

125 | person

Wine pairing 12oz | 40

Reservations are required | available from 5pm onward
Allergies and dietary restrictions must be provided in advance

EXECUTIVE CHEF RYAN HARNEY | RESTAURANT CHEF JORDAN BELL
EXECUTIVE PASTRY CHEF NOEL DIZON

The consumption of RAW food poses an increased risk of food borne illness
Groups of 6 or more are subject to a 20% auto gratuity