

GLOWBAL

REFINED À LA CARTE

- LUNCH -

||| APPETIZERS |||

BRITISH COLUMBIA ALBACORE TUNA 23

vancouver island, soy-lemon cured
chili crunch, cucumber, nori aioli

CRISPY HUMBOLT CALAMARI 19

calamansi black pepper jam, scallion

FRIED BRUSSELS SPROUTS 15

lemon-tahini dressing, grana padano cheese

BURRATA CHEESE 27

pear, prosciutto, pistachio, foccacia

GEM LETTUCE CAESAR 18

parmigiano, ciabatta crumbs
prosciutto crisps, charred lemon

LOCAL GREEN SALAD 18

avocado, soy-lemon dressing
puffed grains & seeds

SRF WAGYU STEAK TARTARE 22

idaho, us, black garlic, gribiche
kohlrabi, grilled sourdough

||| MAINS |||

CANADIAN PRIME STRIPLOIN 64

yukon gold pomme purée
broccolini, merlot jus

- UPGRADE TO JAPANESE A5 WAGYU | MP -

HAIDA GWAII SABLEFISH 46

lemongrass chili nage, eggplant
cauliflower, king oyster mushroom

JAPANESE FRIED CHICKEN SANDWICH 20

fried chicken thigh, japanese katsu sauce
sesame aioli, lettuce, pickles, fries

TRUFFLE SPAGHETTI MEATBALLS 32

tomato fondue, truffle cream, tête de moine

SEASONALLY INSPIRED RISOTTO 28

please ask your server for today's flavour

VEGAN VEGETABLE RAGU 28

roasted squash & baby carrots
tomato jam, squash purée

||| DESSERT |||

CHEESECAKE 15

banana brûlée, banana gelato, yogurt
chantilly, salted caramel

LAVA CAKE 15

raspberry semi-freddo,
blackberry vanilla gelato,
berry compote

VEGAN PAVLOVA 15

coconut cream, blueberry compote,
mint kiwi gel, aquafaba amaretti cookie

please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. also, please inform your server if a person in your party has any other food allergies. our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

GLOWBAL

REFINED À LA CARTE

- DINNER -

||| APPETIZERS |||

HOUSE BAKED BRIOCHE BREAD 12
whipped brown butter, sweet tarragon emulsion

BLACK TRUFFLE FRIES 14
grana padano, truffle aioli, chives

FOIE GRAS PÂTÉ 25
truffle, candied hazelnut
porcini charco crumbs, brioche

FRIED BRUSSELS SPROUTS 15
lemon-tahini dressing, grana padano cheese

BURRATA CHEESE 27
pear, prosciutto, pistachio, foccacia

LOCAL GREEN SALAD 18
avocado, soy-lemon dressing, puffed grains & seeds

GEM LETTUCE CAESAR 18
parmigiano, ciabatta crumbs
prosciutto crisps, charred lemon

CRISPY HUMBOLT CALAMARI 19
calamansi black pepper jam, scallion

||| MAINS |||

CANADIAN PRIME STRIPLOIN 64
yukon gold pomme purée
broccoli, merlot jus
- UPGRADE TO JAPANESE A5 WAGYU | MP -

SABLEFISH 46
lemongrass chili nage, eggplant
cauliflower, king oyster mushroom

TRUFFLE SPAGHETTI MEATBALLS 32
tomato fondue, truffle cream, tête de moine

MUSHROOM RISOTTO 30
carnaroli rice, maitake mushroom
porcini and almond tuile

CHICKPEA PANISSE 28
roasted squash & baby carrots
tomato jam, squash purée

||| BIG CUTS TO SHARE |||

54oz BEEF TOMAHWAK STEAK 210
garlic butter & gruyère cheese sourdough
roasted vegetables

OVEN-ROASTED HALF CHICKEN 42
ras el hanout spiced tomato sauce
winter root vegetables

BLACKENED 14oz KING SALMON 68
fingerlings, mushrooms, braised leek fondue
fennel slaw

||| DESSERT |||

CHEESECAKE 15
banana brûlée, banana gelato, yogurt
chantilly, salted caramel

LAVA CAKE 15
raspberry semi-freddo
blackberry vanilla gelato
berry compote

VEGAN PAVLOVA 15
coconut cream, blueberry compote
mint kiwi gel, aquafaba amaretti cookie

please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. also, please inform your server if a person in your party has any other food allergies. our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.