

# GLOWBAL

## REFINED À LA CARTE

- LUNCH -

### ||| APPETIZERS |||

Locally Inspired Seasonal Soup 12  
ask your server for details

British Columbia Albacore Tuna 19  
soy cured loin, pickled radish  
edamame hummus

SRF Wagyu Steak Tartare 21  
chive, mustard, smoked egg yolk gel  
toasted ciabatta

Local Farms Fresh Greens 17  
avocado, green apple, puffed granola  
cucumber, sesame vinaigrette

Crispy Brussels Sprouts 14  
grana padano cheese  
lemon sherry vinaigrette

### ||| MAINS |||

Canadian Beef Striploin Steak 59  
smoked tallow mashed potatoes  
seasonal vegetables, mission hill red wine jus

Truffled Spaghetti & Signature Meatballs 29  
tomato fondue, tête de moine shaved truffle

“KFC” on Brioche Bun 18  
korean fried chicken breast  
sweet garlic glaze, mustard aioli, lettuce  
pickles, twice fried kennebec fries

Vegetarian Risotto 27  
chef's daily feature flavors

Haida Gwaii Sablefish 42  
dashi braised winter greens  
orecchiette black garlic umami oil  
almonds

### ||| DESSERT |||

Dark Chocolate Lava Cake 13  
salted caramel gelato  
earl grey syrup, hazelnuts

Triple-Layer Chocolate Cake 13  
espresso gelato &  
hazelnut crumbles

Coconut Panna Cotta 13  
fresh mango, oat crumbles  
passion fruit ganache

# GLOWBAL

## REFINED À LA CARTE

- DINNER -

### ||| APPETIZERS |||

Locally Inspired Seasonal Soup 12  
ask your server for details

British Columbia Albacore Tuna 19  
soy cured loin, pickled radish  
edamame hummus

SRF Wagyu Steak Tartare 21  
chive, mustard, smoked egg yolk gel  
toasted ciabatta

Local Farms Fresh Greens 17  
avocado, green apple, puffed granola  
cucumber, sesame vinaigrette

Crispy Brussels Sprouts 14  
grana padano cheese  
lemon sherry vinaigrette

### ||| MAINS |||

Canadian Beef Tenderloin Steak 62  
smoked tallow mashed potatoes  
seasonal vegetables, mission hill red wine jus

Truffled Spaghetti & Signature Meatballs 29  
tomato fondue, tête de moine shaved truffle

Braised Wagyu Beef Cheeks 44  
seoul-style pan jus, herb crumb  
shingo pear, potato purée

Vegetarian Risotto 27  
chef's daily feature flavors

Haida Gwaii Sablefish 42  
dashi braised winter greens  
orecchiette black garlic umami oil  
almonds

### ||| DESSERT |||

Dark Chocolate Lava Cake 13  
salted caramel gelato  
earl grey syrup, hazelnuts

Triple-Layer Chocolate Cake 13  
espresso gelato &  
hazelnut crumbles

Coconut Panna Cotta 13  
fresh mango, oat crumbles  
passion fruit ganache