

GLOWBAL

REFINED À LA CARTE

- LUNCH -

||| APPETIZERS |||

BRITISH COLUMBIA ALBACORE TUNA 24
lemongrass chili lime emulsion, cucumber, fennel
cilantro, tobiko fish roe

CRISPY HUMBOLT CALAMARI 19
calamansi black pepper jam, scallion

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

BURRATA CHEESE 27
prosciutto, olive pesto, sundried cherry tomato
arugula, grilled focaccia

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 68
broccolini, merlot jus

- UPGRADE TO JAPANESE A5 WAGYU | MP -

SABLEFISH 46
lemongrass chili nage, cauliflower, bok choy
king oyster mushroom, lotus root crisp

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

CHICKPEA PANISSE 28
sweet potato purée
snap peas & baby heirloom carrots
vadouvan vegan aioli, sambal vinaigrette
crispy onion

||| DESSERT |||

CHEESECAKE 15
lemon sorbet, yuzu curd
candied lemon, yogurt chantilly
white chocolate snow

VEGAN PAVLOVA 15
strawberry compote, pistachio
coconut crème, textures of strawberries

LAVA CAKE 15
coffee gelato, cocoa nib tuile
kahlua jelly, kahlua caramel

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.

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- DINNER -

||| APPETIZERS |||

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

ALBACORE TUNA 24
lemongrass chili lime emulsion, cucumber
fennel, cilantro, tobiko fish roe

FOIE GRAS PÂTÉ 25
cherry mostarda, amarena cherry
shiso, cocoa wafer

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

BURRATA CHEESE 27
prosciutto, olive pesto, sundried cherry tomato
arugula, grilled focaccia

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 68
broccolini, merlot jus
- UPGRADE TO JAPANESE A5 WAGYU | MP -

SABLEFISH 46
lemongrass chili nage, cauliflower, bok choy
king oyster mushroom, lotus root crisp

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

SAFFRON RISOTTO 32
sweet peas, asparagus, lemon mascarpone
herb pangrattato

CHICKPEA PANISSE 28
sweet potato purée, snap peas & baby heirloom carrots
vadouvan vegan aioli, sambal vinaigrette, crispy onion

||| BIG CUTS TO SHARE |||

54oz BEEF TOMAHWAK STEAK 210
garlic butter & cheese sourdough

DRY-AGED WHOLE DUCK CROWN 109
hoisin glace de viande, sauteed bok choy
scallion, ginger, toasted almonds

ROASTED 14oz KING SALMON 78
beurre noisette cream sauce, asparagus, leek
artichoke, chorizo, preserved lemon gel

||| DESSERT |||

CHEESECAKE 15
lemon sorbet, yuzu curd
candied lemon, yogurt chantilly
white chocolate snow

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