



GLOWBAL

REFINED À LA CARTE

- LUNCH -

||| APPETIZERS |||

Locally Inspired Seasonal Soup 12
ask your server for details

British Columbia Albacore Tuna 21
soy cured loin, pickled radish
edamame hummus

SRF Wagyu Steak Tartare 22
chive, mustard, smoked egg yolk gel
crispy lattice potatoes

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

Crispy Brussels Sprouts 14
tahini & lemon dressed, fried onions
grana padano cheese

||| MAINS |||

New York Prime Striploin 59
pommes purée, seasonal vegetables
mission hill red wine jus

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

“KFC” on Brioche Bun 20
korean fried chicken
sweet garlic glaze, mustard aioli, lettuce
pickles, twice fried kennebec fries

Vegetarian Risotto 29
chef's daily feature flavors

Haida Gwaii Sablefish 45
yuzu kosho beurre blanc, fregola
dashi braised winter greens, trout caviar

||| DESSERT |||

Triple-Layer Chocolate Cake 13
espresso gelato &
hazelnut crumbles

Dark Chocolate Lava Cake 13
vanilla ice cream &
raspberry

Vegan Coconut Panna Cotta 13
pomegranate, guava gel,
“meringue” sticks



GLOWBAL

REFINED À LA CARTE

- DINNER -

||| APPETIZERS |||

Locally Inspired Seasonal Soup 12
ask your server for details

British Columbia Albacore Tuna 21
soy cured loin, pickled radish
edamame hummus

SRF Wagyu Steak Tartare 22
chive, mustard, smoked egg yolk gel
crispy lattice potatoes

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

Crispy Brussels Sprouts 14
tahini & lemon dressed, fried onions
grana padano cheese

||| MAINS |||

New York Prime Striploin 59
pommes purée, seasonal vegetables
mission hill red wine jus

- UPGRADE TO JAPANESE A5 WAGYU | MP -

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

Slow-Braised Short Ribs 44
herb potato purée, charred lemon vinaigrette
green apple, caramelized shoyu glaze

Vegetarian Risotto 29
chef's daily feature flavors

Haida Gwaii Sablefish 45
yuzu kosho beurre blanc, fregola
dashi braised winter greens, trout caviar

||| DESSERT |||

Triple-Layer Chocolate Cake 13
espresso gelato &
hazelnut crumbles

Dark Chocolate Lava Cake 13
vanilla ice cream &
raspberry

Vegan Coconut Panna Cotta 13
pomegranate, guava gel,
“meringue” sticks