



# 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  
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 Prime Striploin 64  
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 Halibut 42  
pistachio crust, spiced coconut nage  
roasted artichoke & seasonal squash

### ||| 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  
textures of strawberry &  
sorbet local rhubarb



# 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  
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  
pommes purée, seasonal vegetables  
mission hill red wine jus

- UPGRADE TO AMERICAN WAGYU 19 PER OZ -

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 Halibut 42  
pistachio crust, spiced coconut nage  
roasted artichoke & seasonal squash

### ||| 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  
textures of strawberry &  
sorbet local rhubarb