



proud to serve local  
seasonal ingredients.  
our seafood and meat is  
hormone free, naturally  
raised and source verified.  
- chef todd bright

## dim sum \$6

smoked tofu congee 

curry vegetable bao 

taro & potato croquettes 

sloping hill pork & spot prawn siu mai 

bc spot prawn toast 

house cha siu bao

five-spice free range chicken wings

lamb potsticker, truffle pea purée

beef and horseradish potsticker

peking duck bean curd wraps

## dish

hot & sour soup  \$5

wonton noodle soup with ginger pork dumpling \$6

seasonal vegetable spring roll  \$7

buddha's curry  \$10

- add chili salt tofu  \$4

salt & pepper organic tofu  \$8

oyster mushroom & kabocha squash ravioli  \$12

spiced roasted butternut squash

pickled onion tofu 'bacon'  \$8


grilled king oyster mushroom, sui choy salad  \$9

chili beans with almond brittle  \$7

sticky beef short ribs, taro frites

food for the hand \$14

ling cod medallion, roasted root vegetable

tomato cumin bath, bacon crisps  \$13

haida gwaii salmon & arctic char

bell pepper ragout, scallion salsa verde  \$14

## plate

**yarrow meadows duck breast**  
bitter orange peel jus, duck gnocchi \$17

**spicy free range chicken kung pao**  
broccoli, rice noodle ○\$18

**braised pemberton meadows beef**  
sautéed bok choy, red pepper, shanghai noodle \$17

**classic chinatown sweep** ○\$13  
- add house cha siu \$4  
- add smoked tofu \$3

**chinese seafood ravioli**  
green curry tomato 'cream', sustainable fish 🌊 \$18

## dessert \$6

**gluten free mountainberry teacake** 🌱

**chocolate tart, strawberry long pepper sorbet** 🌱

**dairyless lychee brulee**

**almond tofu and fresh fruit cocktail**

## tea

**lemongrass & verbeena** \$3.5

**organic peppermint** \$3.5

**lemon mango tisane** \$3.5

**mountain berry tisane** \$3.5

**vanilla rooibos** \$3.5

**organic jasmine pearl white** \$6.5

**organic pear green** \$3.5

**jade green** \$5.5

**osmanthus oolong** \$5

**masala dairyless chai** \$3.5

**china yunnan** \$4

**lychee black tea** \$3.5

**pellegrino** \$6

**lychee soda** \$3.5

**ice tea/juice** \$3

**assorted pop** \$2.5

🌊 = oceanwise

🌱 = vegan

○ = can be made vegan

we have been cooking dairy free since opening day.

beyond our individual efforts to soften our footprint, we are also members of:

**Ocean Wise.**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



**greentable**  
NETWORK

17% gratuity will be added to groups of 8 or more