

## LUNCH

### PECKISH

SEAFOOD CHARCUTERIE / *salmon jerky, albacore tuna, octopus bacon, candied sablefish, smoked mussels* 42

FARRO & FLAX BREAD / *empress honey whipped butter, salt spring seasonal salt* 8

PACIFIC NORTHWEST OYSTERS\* / *sun wing's cucumber & black pepper mignonette, lemon*

6 PCS | 22    12 PCS | 40

### TUCK IN

TOFINO HAND PEELED SHRIMP & CLAM CHOWDER / *double smoked bacon, heirloom tomato broth* 14

Q CHIRASHI / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 20

SUN WING'S HEIRLOOM TOMATO SALAD / *basil & black pepper dressing, arugula, portofino croutons* 18

MASON STREET GREEN SALAD / *shaved carrots, radish, kombucha dressing* 14

CAESAR / *sourdough croutons, grana padano* 14

GRILLED & CHILLED ADD ONS

*chicken breast* 10

*salmon* 10

*prawns* 12



*partnering with Saanich Organics; together we offer sustainable food options, and reduce food waste by utilizing products which are fresh but less 'visually perfect'.*

### MAIN

PAN ROASTED COHO SALMON / *escarole, bacon emulsion, confit fingerling potatoes* 32

GRILLED CHICKEN SALAD / *smoked egg, smashed avocado, grilled romaine, haltwhistle blue cheese* 28

GRILLED STEAK / *6oz sterling silver NY striploin, roasted mushrooms, steak butter, fingerling potatoes* 28

Q CHIRASHI BOWL / *local sushi rice, tuna poke, sesame grilled octopus, avocado, edamame* 32

MUFFULETTA SANDWICH / *whole beast fennel salami, capicollo, olives, provolone* 24

CHAR GRILLED ANGUS BEEF BURGER / *glenwood bacon, aged cheddar, tomato relish, bread & butter pickles* 24

HAIDA GWAIL HALIBUT & CHIPS / *black garlic remoulade, dinosaur kale & sunflower seed slaw, lemon* 32

PAN SEARED WATERCRESS GNOCCHI / *morel mushrooms, minted spring peas, sea asparagus* 22

### AFTERS

AIYANA MILK CHOCOLATE BAKED MOUSSE / *almond praline, salted caramel, butter croissant ice cream, burnt honey* 12

FLOATING ISLAND / *bourbon vanilla bean crème anglaise, fresh raspberries, meringue chips, wild roses* 12

RHUBARB CARPACCIO / *fresh summer berries, empress gin and citrus sorbet, blackberry jelly, basil* 12

STRAWBERRY & CREAM / *white chocolate and vanilla custard, muscovado sugar streusel, champagne foam* 12

EMPRESS CAKE / *cassis coulis* 14

HAZELNUT & CHOCOLATE PIE / *salted caramelized hazelnut, grand marnier raspberry coulis* 14

SELECTION OF HOUSE CHURNED ICE CREAM / *three scoops of ice cream with gluten-free pistachio biscotti* 10

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*