



UGLY DUCKLING

dining & provisions

Prix-Fixe Menu

–Early Spring 2024–

First

Local Manila Clam “Chow Mein”

squid ink, kimchi, salted egg yolk

or

Savoury Shiitake Mushroom Custard

sweet corn, white miso

or

Foie Gras Bao

*Asian pear, ginger, napa cabbage
(\$10 supplement)*

Second

Duck Confit

celeriac, Asian pear & green apple kimchi

or

Butter-Poached Pacific Halibut

carrot, sesame, star anise

Dessert

“Milk Tea”

*Westholme black tea, brown sugar,
kinako*

or

Vancouver Island Clover Honey

pistachio, mandarin orange

--\$78--

BC Craft Beverage Pairing --\$45--