



Menu of 1st to 30th November

SHARE PLATES 分甘同味

Apple Pomegranate Halloumi Cheese Salad 🌿🍷 / \$18

哈罗米芝士沙拉配苹果与石榴

Roasted Pine Nuts, Fennel, Frisée, Fresh greens, Light Lemon-Honey Dressing

Smoked Salmon Salad with Waffle 烟熏三文鱼沙拉配华夫 / \$25

Waffle Strips, Mixed Greens, Extra Virgin Olive Oil, Sasame Sauce

Chili Octopus Carpaccio 八爪鱼薄片 🌶️ / \$19

Yuzu Orange Vinaigrette, Grapefruit, Olive Oil, Chili Flakes

Beef Carpaccio 生牛肉薄片 / \$26

Beef Tenderloin, Olive Oil, Truffle Oil, Arugula, Capers, Cheese, Sherry Wine Vinegar, Yuzu Pepper Sauce

Spanish Garlic Shrimp 西班牙蒜香虾 🦐 / \$19

Pacific White Shrimp, Garlic, Olive Oil, Smoked Paprika, Lemon

Plum Chicken Wings 话梅鸡翅 / \$22

Plum Powder, Plum Maple Syrup

Calamari 鲜炸鱿鱼 / \$19

Green Onion, Chilli Pepper, Lime

Mussels or Clams & Frites 炒青口/蜆与薯条 🦐 / \$28

Garlic, Shallot, White Wine, Fries

BC Local Oysters 本地刺身蚝 🦐 / \$21 (6pcs) / \$40 (12pcs)

Ponzu Sauce, Lemon

Baked Oyster Rockefeller 芝士焗生蚝 🦐 / \$28

Spinach, Fennel, Parmesan

Seafood Platter 海鲜拼盘 🦐 / \$68 (Available from Friday to Sunday)

Fresh Oyster (8pcs), Shrimps, Mussels, Clams, Abalones, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce

Lobster Poutine 龙虾肉汁奶酪薯条 🦐 / \$24

Potato Fries, Cheese Curds, House Gravy

Trio of Beef Sliders 迷你牛肉汉堡 🍔 / \$24

Pork, Beef, Italian Steak Spice, Bacon Onion Jam, Smoked Cheddar Cheese, Pickle

🌿 Vegetarian 🍷 Nuts 🍷 Pork 🦐 shellfish 🌶️ Spicy



Menu of 1st to 30th November

BRUNCH PLATE 能量早餐系列

Add on \$12 to create
your own Brunch Set

1. Daily Soup / Salad
2. Chef's select Dessert

Little Karp's Big Plate 小鲤鱼早午餐 🐟 / \$22

Thick-cut Bacon, Potatoes, Mix Greens, Focaccia, Yogurt
Two Eggs with style of : Sunny side up, Over Easy, Poached, Scramble

Chicken Waffles 华夫饼和炸鸡 🍗 / \$26

Mix Greens, Cherry Tomatoes, Hollandaise Sauce, Maple Syrup,
House-made Hot Sauce (Mild Spicy)

Smoked Duck Breast Skillet 烟燻鸭胸小煎锅 / \$26

Potatoes, Onions, Bell Pepper, Mushroom and Topped with Two Sunny Side Up Eggs

Vegetarian Shakshuka 田园北非蛋 🌿 / \$24

Eggs, Garlic Bread, Mix Bell Peppers, Mushroom, Smoked Paprika, Onion, Tomato Sauce
+ Sausage 🌭 \$5

Smoked Beef Brisket with Hash & Eggs

烟熏牛胸肉配薯丁太阳蛋 / \$28

Toast Bread, Potatoes, Onion, Pepper

French Toast 法式奶香吐司 / \$24

Mixed Berries, Whip Cream, Syrup

EGG BENEDICT 营养均衡的班尼蛋

*Poached eggs on Focaccia, covered with hollandaise sauce and
served with mix greens, potatoes and yogurt.*

Smoked Duck Breast 烟燻鸭胸班尼蛋 / \$24

Smoked Salmon 烟燻三文鱼班尼蛋 / \$25

Seafood Mix 杂锦海鲜班尼蛋 🦞 / \$24

Scallops, Shrimps, Octopus

🌿 Vegetarian 🥜 Nuts 🐷 Pork 🦞 shellfish 🌶️ Spicy



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SOUP 汤

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your own Brunch Set

1. Daily Soup / Salad
2. Chef's select Dessert

Lobster Bisque & Housemade Wonton 龙虾湯配云吞 🦞 / \$16

Cream, Lingcod Wonton, Corn, Shitake Mushroom, Bokchoy, Green Onion

Green Pea Soup 青豆浓汤 / \$12

Green Pea, Potato, Shallot

LUNCH STYLE MAIN 午膳时光

Spaghetti Bolognese 肉酱意面 / \$26

Ground Beef, Tomato Sauce, Parmesan Cheese

Truffle Cream Spaghetti & Meatballs 松露奶油意面配肉丸 🍄 / \$27

Creamy Truffle Alfredo, Roasted Meatballs Tomatoes Sauce

Steak & Frites with Salad 牛排配薯条沙拉 / \$38

8oz Steak, Sunny Side up Egg, Chimichurri Sauce

Truffle Wild Mushroom Risotto 奶香野蘑菇意大利饭 🌿 / \$28

Truffle Sauce, Seasonal Mushroom, Cream, Garlic

Spaghetti Frutti Di Mare 白葡萄酒海鲜意大利面 🦞 / \$28

Mussels, Clams, Shrimps, Garlic, Tomatoes, Parsley, White Wine

Fish en Papillote 纸包鱼 / \$33

Chinese Cabbage, Fennel, Tomatoes, Asparagus, Lemon, Parsley, Garlic Butter

SIDES

Lobster Meat 龙虾肉 / \$16

Smoked Salmon 煙燻三文魚 / \$8

Bacon 培根 / \$8

Truffle Fries with Cheese 松露芝士薯条 / \$14

French Fries 薯条 / \$8

Garlic Bread (4pcs) 蒜蓉面包 / \$6

🌿 Vegetarian 🥜 Nuts 🐷 Pork 🦞 shellfish 🌶️ Spicy