

# GLOWBAL

## REFINED À LA CARTE

- LUNCH -

### ||| APPETIZERS |||

#### BRITISH COLUMBIA ALBACORE TUNA 23

vancouver island, soy-lemon cured  
chili crunch, cucumber, nori aioli

#### CRISPY HUMBOLT CALAMARI 19

calamansi black pepper jam, scallion

#### FRIED BRUSSELS SPROUTS 15

lemon-tahini dressing, grana padano cheese

#### BURRATA CHEESE 25

spring peas, prosciutto crumbs, arugula  
calabrian yuzu vinaigrette, foccacia

#### GEM LETTUCE CAESAR 18

parmigiano, ciabatta crumbs  
prosciutto crisps, charred lemon

#### LOCAL GREEN SALAD 18

avocado, soy-lemon dressing  
puffed grains & seeds

#### SRF WAGYU STEAK TARTARE 22

idaho, us, black garlic, gribiche  
kohlrabi, grilled sourdough

### ||| MAINS |||

#### CANADIAN PRIME STRIPLOIN 64

yukon gold pomme purée  
broccolini, merlot jus

- UPGRADE TO JAPANESE A5 WAGYU | MP -

#### HAIDA GWAII SABLEFISH 46

lemongrass chili nage, eggplant  
cauliflower, king oyster mushroom

#### JAPANESE FRIED CHICKEN SANDWICH 20

fried chicken thigh, japanese katsu sauce  
sesame aioli, lettuce, pickles, fries

#### TRUFFLE SPAGHETTI MEATBALLS 32

tomato fondue, truffle cream, tête de moine

#### SEASONALLY INSPIRED RISOTTO 28

please ask your server for today's flavour

#### VEGAN VEGETABLE RAGU 28

roasted squash & baby carrots  
tomato jam, squash purée

### ||| DESSERT |||

#### CHEESECAKE 15

lemon sorbet, yuzu curd  
candied lemon, yogurt chantilly  
white chocolate snow

#### LAVA CAKE 15

coffee gelato, cocoa nib tuile  
kahlua jelly, kahlua caramel

#### VEGAN PAVLOVA 15

coconut cream, blueberry compote,  
mint kiwi gel, aquafaba amaretti cookie

please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. also, please inform your server if a person in your party has any other food allergies. our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

# GLOWBAL

## REFINED À LA CARTE

- DINNER -

### ||| APPETIZERS |||

HOUSE BAKED BRIOCHE BREAD 12  
whipped brown butter, sweet tarragon emulsion

BLACK TRUFFLE FRIES 14  
grana padano, truffle aioli, chives

FOIE GRAS PÂTÉ 25  
truffle, candied hazelnut  
porcini charco crumbs, brioche

FRIED BRUSSELS SPROUTS 15  
lemon-tahini dressing, grana padano cheese

BURRATA CHEESE 25  
spring peas, prosciutto crumbs, arugula  
calabrian yuzu vinaigrette, foccacia

LOCAL GREEN SALAD 18  
avocado, soy-lemon dressing, puffed grains & seeds

GEM LETTUCE CAESAR 18  
parmigiano, ciabatta crumbs  
prosciutto crisps, charred lemon

CRISPY HUMBOLT CALAMARI 19  
calamansi black pepper jam, scallion

### ||| MAINS |||

CANADIAN PRIME STRIPLOIN 68  
yukon gold pomme purée  
broccolini, merlot jus  
- UPGRADE TO JAPANESE A5 WAGYU | MP -

SABLEFISH 46  
lemongrass chili nage, eggplant  
cauliflower, king oyster mushroom

TRUFFLE SPAGHETTI MEATBALLS 32  
tomato fondue, truffle cream, tête de moine

SPRING PEAS & MOREL RISOTTO 30  
carnaroli rice, spring peas, morel mushrooms  
kale, pine nut crumble

CHICKPEA PANISSE 28  
asparagus & baby carrots, scallion ginger compote  
tahini cauliflower purée, pickled shimeji

### ||| BIG CUTS TO SHARE |||

54oz BEEF TOMAHWAK STEAK 210  
garlic butter & gruyère cheese sourdough  
roasted vegetables

OVEN-ROASTED HALF CHICKEN 42  
ras el hanout spiced tomato sauce  
sautéed spring vegetables

BLACKENED 14oz KING SALMON 68  
fingerlings, mushrooms, braised leek fondue  
fennel slaw

### ||| DESSERT |||

CHEESECAKE 15  
lemon sorbet, yuzu curd  
candied lemon, yogurt chantilly  
white chocolate snow

LAVA CAKE 15  
coffee gelato, cocoa nib tuile  
kahlua jelly, kahlua caramel

VEGAN PAVLOVA 15  
coconut cream, blueberry compote  
mint kiwi gel, aquafaba amaretti cookie

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