

THIS MENU was created by head chef James Hong Ma and owner/chef Nick Olivieri. We are dedicated to enlightening you through our personal culinary passions and arts. Enjoy.

STARTERS

LOBSTER BISQUE

made daily, served with garlic butter
crostini

-10

SCALLOPS & BACON

pan-seared sea scallops, roasted pork
belly, balsamic & citrus reduction

-15

GRILLED CHILI CALAMARI

roasted tomato sauce, chorizo sausage,
cherry tomatoes, artichoke hearts

-12

CHEESEBURGER WONTONS

kobe beef, cheddar cheese, red onion,
dill

pickles & spicy ketchup puree

-12

PULLED PORK TACOS

roasted tomato salsa, crème fraiche,
shredded romaine lettuce

-13

OVEN BAKED FLAT BREAD

roma tomato, pesto sauce, bocconcini
cheese, balsamic reduction

-12

MUSSELS

creamy yellow curry or sriracha tomato
marinara, baked garlic bread

-14

STEAMED EDAMAME BEANS

sea salt crusted, sesame seed oil &
garlic butter

-9

CHEESE & CURED MEAT BOARD

house selection of cheese with cured prosciutto,
genoa salami & olives

-22

SALADS

HONEY WEST SALAD

3 year old aged cheddar, crisp prosciutto,
maple dijon dressing

-8

ROASTED TOMATO & BEET

spinach, goats cheese, walnuts,
champagne vinaigrette, crispy wonton

-9

UPSIDE DOWN CAESAR

maple cured bacon, shaved parmesan
reggiano, garlic crostinis

-8

APPLE & CANDIED PECAN

caramel, shaved red onions, Roquefort
cheese, cider vinaigrette

-9

BOCOCCINI & ROMA TOMATO

field greens, fresh lemon basil vinaigrette, balsamic reduction,
garlic crostini

-10

MAINS

HONG MA CHOW MEIN – CHEF JAMES' SIGNATURE DISH

chicken, shrimp, hoisin sauce, shanghai noodles & sautéed asian vegetables -23

HONEY MISO DIJON SALMON

pan roasted to perfection, cheesy beet & potato gratin, creamy dijon sauce -28

CURRIED VEGETABLE ROTI

steamed basmati rice, sautéed seasonal vegetables, pineapple curry gravy

vegetarian – 18

black tiger shrimp – 26

fire grilled chicken - 23

GOATS CHEESE STUFFED PHYLLO CHICKEN

phyllo pastry, char-grilled vegetables, creamy garlic mash, amaretto cream sauce -24

SEAFOOD FETTUCCINI

3 black tiger shrimp, 3 sea scallops, lobster meat, mussels, spinach & cherry tomatoes,

bisque sauce -32

7 HOUR BRAISED BEEF RIB

mango & asian vegetable slaw, creamy garlic mash & chinese bbq sauce -24

WAGYU KOBE BEEF BURGER (100% WAGYU)

pepper jack cheese, maple cured bacon, parm crusted frites & crispy fried onions -24

KOREAN FLAVOURED NY STRIPLOIN

korean style bbq sauce, bacon, mushroom & onion scalloped potatoes, asparagus,
served on a

sizzling hot skillet -32

DRY AGED PRIME RIB STEAK FOR 2 OR MORE

bacon, mushroom & onion scalloped potatoes, asparagus, signature port wine
reduction

steak for 2 -75

steak for 4 -145

SIDES -7

BEETS, GOAT CHEESE & GARLIC

CREAMY GARLIC MASH

PARM CRUSTED FRITES

GARLIC BUTTER ASPARAGUS