



THE YACHT CLUB

RAW BAR SELECTIONS

Seasonal West Coast Oysters 6 pc	26
Malpaque Chef's Creek, Baynes Sound BC Gigamoto, British Columbia	
Bloody Mary Foam Cucumber lime gin Smoked lettuce sea water	

APPETIZERS

Thai chicken soup, wild mushroom, fish sauce, coconut milk, chili jam	14
Mixed greens, plum tomato, cucumber, focaccia herbs croutons, cabernet onions, champagne vinaigrette	18
Goat cheese raspberry salad, mixed greens, candied walnuts, berry dust	18
Crispy octopus, sour cream, warm garlic & balsamic vinaigrette, chips	21
Pan seared scallops, cauliflower puree, pico de gallo, cilantro, sourdough	22
Hamachi crudo, yuzu watermelon, jalapeño, radish, cilantro, ponzu sauce	23
Tuna ceviche, smoked blood orange leche de tigre, grapefruit, aji-limo	23

HOMEMADE CURRY

Caribbean yellow vegetables	28
Thai green chicken, eggplant, baby corn, thai basil	32
Rendang beef, sweet potato, kaffir lime	34
Thai lobster, crispy plantain, okra, cherry tomato, mango	48

**Executive Chef Robert Alan Larch & Chef de Cuisine Manuel Gonzalez
Sous Chef Lester Gumbs and The Culinary Brigade**

All prices are in U.S. dollars and subject to a 15% service charge.
Note: Prices subject to change and all menu items subject to freshness and availability



THE YACHT CLUB

MAINS

Poach snapper, chili-pumpkin broth, papaya, quinoa cracker	30
Mushroom ravioli, chestnut sauce, truffle foam	38
Seared mahi-mahi, creamy roasted corn & saffron, crudité, manchego cheese, lobster oil	40
Tamarin glaze Pork belly, Leeks, potato pure, red cabbage essence	40
Pan roasted Chicken, carrot textures, spring onions, garlic chips	42
Spice rubbed duck magret, pumpkin, green peas, farro, berries port reduction	43
Lobster Amatriciana, homemade tagliatelle, guanciale, passata, black olives, peperoncino	45
Seafood paella, shrimp, calamari, mussels, clams, lobster	48
Beef tenderloin, sautéed potato, wild mushrooms, charred onions, madeira sauce, truffle butter	52

SIDES

8

Crispy brussels sprouts, cider vinegar, maple syrup
Sautéed kale, mushroom, miso sauce
Fried cassava, calabrian chili dip
Ragout of seasonal vegetables
Potato puree
Hand cut chips, rosemary, garlic
Jasmine rice

Executive Chef Robert Alan Larch & Chef de Cuisine Manuel Gonzalez
Sous Chef Lester Gumbs and The Culinary Brigade

All prices are in U.S. dollars and subject to a 15% service charge.
Note: Prices subject to change and all menu items subject to freshness and availability