

## Starter


 CANADIAN POUTINE	55
<i>french fries &amp; cheese curds topped with a brown gravy</i>	
HONEY GLAZED SWEET POTATO	45
<i>baked sweet potato with honey sauce and sesame seed</i>	
TRUFFLE FRENCH FRIES	45
<i>signature french fries with truffle flavor</i>	
HOMEMADE POTATO WEDGES	45
<i>deep fried potato wedges with canadian seasoning</i>	
CAPELIN	40
<i>deep fried capelin fish</i>	
CRISPY SALMON SKIN	35
<i>deep fried salmon skin</i>	
CHICKEN SANDWICH	75
<i>japanese style sandwich with fried chicken &amp; katsu sauce</i>	
STEAK SANDWICH	95
<i>japanese style sandwich with thick cut fried angus rib eye &amp; katsu sauce</i>	
 EGG SALAD SANDWICH	55
<i>japanese style egg salad sandwich</i>	
 HONEY SRIRACHA WINGS	75
<i>baked chicken wings with The Daughter's secret honey &amp; sriracha sauce</i>	
FRIED CALAMARI	75
<i>Deep fried squid with tar tar sauce</i>	


## Lunch Specials

RICE BOWL AVAILABLE FROM 11 AM TO 3 PM

*including a glass of bottomless ice tea*

3

DON YOU BURI CHILD	95
<i>canadian striploin donburi topped with onsen egg and black truffle oil</i>	
 JUST GYU DON	55
<i>canadian angus cuts donburi topped with scrambled egg</i>	
NOT SALMON-ELSE	95
<i>salmon mental over steamed rice and onsen egg</i>	
BITE MY TONGUE	75
<i>canadian beef tongue with steamed rice and scrambled egg</i>	
PETITE CHIC	45
<i>baked chicken bites with honey glazed sriracha</i>	

 : CHEF'S RECOMMENDATION

## Canadian Steak




*seasoned with Himalayan Pink Salt & Pepper  
comes with truffle sauce, roasted salt & one selection of sides*

TENDERLOIN	475
 RIBEYE	450
STRIPLOIN	375

## Canadian Platter

*seasoned with Himalayan Pink Salt & Pepper  
comes with truffle & chimichurri sauce with two selection of sides*

 CANADIAN PLATTER	729
<i>1 kg varieties of Canadian CMA meats</i>	

## Mains

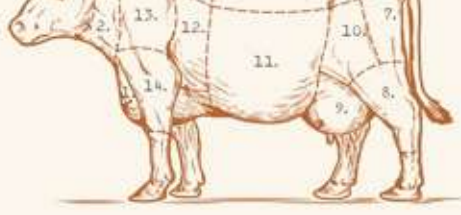
SHORTRIBS	280
<i>Canadian shortribs served with one selection of sides</i>	
PAN SEARED OX-TONGUE	85
<i>Canadian cuts ox tongue served with one selection of sides</i>	
NORWEGIAN SALMON STEAK	135
<i>grilled norwegian salmon served with asparagus &amp; mashed potato</i>	
 CANADIAN MAPLE BURGER	85
<i>Canadian style angus burger with caramelized onion &amp; grand cheese</i>	
 JOHN FISH & CHIPS	85
<i>new york style fried dairy filler with tartar sauce &amp; fries</i>	
ANGUS FRIED RICE	55
<i>cut selection of angus beef &amp; traditional fried rice</i>	

## Pasta

SPAGHETTI MEATBALLS	75
<i>classic spaghetti bolognese topped with tender chunks of beef</i>	
 TRUFFLE ANGEL HAIR	95
<i>wild, earthy flavor, served with the classic angel hair</i>	
SEAFOOD LINGUINE	85
<i>seasonal fish paired with linguine pasta</i>	
 AGLIO OLIO	65
<i>olive oil &amp; garlic based pasta with mushroom add chicken +10 add tongue +11</i>	

## Sides & Extras

MASHED POTATO	45
<i>milky and creamy mashed</i>	
POTATO WEDGES	40
<i>the canadian flavor wedges</i>	
GRILLED BABY POTATO	45
<i>baby potatoes grilled with olive oil</i>	
SAUTEED MUSHROOMS	45
<i>mushrooms and garlic</i>	
BUTTER CORN	25
<i>scared corn with butter</i>	
ONSEN EGG	10
<i>boiled egg</i>	
RICE	8
<i>meat rice</i>	



1. BRISKET	8. LEG
2. NECK	9. UNDER
3. CHUCK	10. TRUCK FLANK
4. FORE RIB	11. FLANK & SHORT PLATE
5. SIRLOIN	12. THIN RIB
6. RUMP	13. THICK RIB
7. TOP SIDE	14. SHANK

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## Signature Drinks


 THE GOLDIE	45
<i>Black tea, Vanilla, Kiwi</i>	
TEA ME, HONEY	45
<i>Black Tea &amp; Manuka Honey</i>	
OUR BITTERSWEET	45
<i>Hibiscus Tea, Lychee, &amp; Pomele</i>	
LA CROIX	45
<i>Sparkling Water, Lemon, Manuka Honey, &amp; Pomele</i>	
 HOLY RENZO	45
<i>Japanese Spinach, NZ Apple, &amp; Cinnamon</i>	
 WIZ KHINI	45
<i>Kiwi &amp; Zucchini</i>	
 WHITE SANDS	45
<i>Fresh Milk, Yoghurt, NZ Pear, &amp; Yakult</i>	
O' CANADA	45
<i>Fresh Milk, Strawberry, Yoghurt, and Banana</i>	


## Others

EQUIL STILL	35
EQUIL SPARKLING	35
ICE TEA (BOTTOMLESS)	25
HOT TEA (BOTTOMLESS)	20
MINERAL WATER	15

## Gelato

RUM & RAISIN	50
 BAILEYS	50
 CHEESECAKE	50
PISTACHIO	50
LEMON SORBET	50
COCONUT	50

 : CHEF'S RECOMMENDATION

 : CONTAINS GREENS

## Wine by Glass

HOUSE WINE - CABERNET SAUVIGNON	85
HOUSE WINE - MERLOT	85

## Wine by Bottle

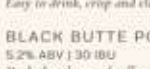
GENESIS - CABERNET SAUVIGNON	300
GENESIS - MERLOT	300

## Craft Beer

 SUMMER SOLSTICE CREAM ALE	109
<i>5% ABV   160 IBU Cream Soda, Sweet Vanilla Flavor</i>	
HEELCH O' HOPS DOUBLE IPA	149
<i>8.7% ABV   100 IBU Double the hops with the aroma of pink grapefruit</i>	

<b>DESCHUTES</b> BREWERY	
MIRROR POND PALE ALE	109
<i>5% ABV   40 IBU Easy to drink, crisp and clean finish</i>	
BLACK BUTTE PORTER	143
<i>5.2% ABV   30 IBU Dark chocolate and coffee notes</i>	

 BOHEMIAN PILSNER	109
<i>5% ABV   44 IBU Classic Czech Pilsner with a hoppy aftertaste</i>	
WEIZ GUY HEFEWEIZEN	109
<i>5% ABV   15 IBU Ripe Banana, Vanilla &amp; Clove, with slight tart finish</i>	

 DOG DAYS SESSION IPA	99
<i>4.4% ABV   30 IBU Bright, peachy, juicy-fruit flavors</i>	