

BREAKFAST

Full Breakfast - 39

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea (inclusive of espresso based drinks and luxury teas)

2 Eggs Any Style - 25

homefries and choice of toast

Classic, Egg White or Plant-Based Omelette - 30

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 32

artisan ham, challah and hollandaise

Duck Confit Hash - 36

sweet potato, braised cipollini onions, baby greens, fried duck egg, spiced hollandaise and grilled baguette

Hong Kong French Toast - 36

Nutella, banana, condensed milk, corn syrup, house made shokupan and honeycomb

Buttermilk Pancakes - 30

stewed blueberries, whipped cheesecake and graham crumble

Shakshuka - 26

spiced tomato & pepper stew, poached eggs, feta and challah

Bagel & Lox - 32

cream cheese, pickled onion, capers, tomato and cucumber

Hummus & Avocado Toast - 32

sourdough, fried halloumi, heirloom tomato, baby cucumber, pickled red onion, olive oil and dukkah

Turkish Eggs - 34

sourdough, roasted garlic labneh, poached eggs, Aleppo chili oil, za'atar and crispy garlic

Breakfast Burrito - 30

scrambled eggs, turkey chorizo, avocado, frijoles, peppers, tomatillo salsa, Oaxaca cheese and jalapeno crema

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Wagyu Beef Bacon - 12

Turkey Breakfast Sausages - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

BREAKFAST



EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM - 3:30PM

Green Teas

Fields of Green

This organic full leaf high altitude green tea features full green tea flavour without the bitterness

Field Berry Green

Sencha style green tea with strawberries, blueberries, hibiscus and butterfly pea petals

Black Teas

Organic English Breakfast

This bright, robust and well balanced premium Organic English Breakfast tea is a perfect combination of brisk and bold

Earl Grey Classic

A spicy citrus aroma of natural bergamot oil that is balanced by a premium, high altitude Sri Lankan black tea

Earl Grey Cream

Delicious remix of traditional Earl Grey with bergamont character, creamy vanilla bean finish and a full bodied black tea flavour

Herbal Teas

Spa Day

A refreshing, relaxing, caffeine-free organic infusion with peppermint, hibiscus, chamomile and rose notes to calm and soothe

CTRL+ALT+DELETE

Hit the reset button with this refreshing and soothing lemon and ginger infusion with Nova Scotia cranberries

Harvest Mint

A bold organic peppermint fusion blended with both the mint leaf and flower so it bursts with freshness

Chamomile Flower

A soothing, fragrant, caffeine-free organic whole flower head chamomile with a slightly sweet finish

Rooibos Teas

Sunset in Niagara

Featuring elderberries, Ontario lavender, blueberries and rose this fruity and floral tea is a calming caffeine-free infusion

Teas - \$8.00 each

Coffee

| | |
|-----------------|------|
| Coffee | 5.00 |
| Cappuccino | 7.50 |
| Americano | 7.00 |
| Latte | 8.25 |
| Espresso | 5.50 |
| Double Espresso | 7.00 |

Protein Shakes and Juices

Isobolic Protein Shake

| | |
|----------------------|-------|
| Strawberry | 12.00 |
| Chocolate | 12.00 |
| Vanilla | 12.00 |
| Orange juice | 8.50 |
| Grapefruit | 8.50 |
| Juice of the day | 8.50 |
| Fresh fruit smoothie | 14.00 |

APPETIZERS

Focaccia - 9

whipped butter and olive tapenade

Lobster Spoons - 43

vermouth beurre fondue

Korean Chicken Tacos - 28

gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 42

gruyere, crispy onions, horseradish aioli and beef au jus

Broiled Bay Scallops - 37

herb & garlic butter, parmesan and gremolata

Hudson Valley Foie Gras - 52

seasonal accompaniments

Whipped Feta - 30

peanut salsa macha, crispy chickpeas, lemon, za'atar naan and wildflower honey

Fried Calamari - 39

caviar tartar sauce and lemon

Steam Buns - 36

lemongrass chicken, pickled daikon & carrots, cucumber, kewpie and coriander

SOUP & SALADS

Chicken Noodle Soup - 18

roast chicken, mirepoix and parsley noodles

Caesar Salad - 24

romaine, double smoked bacon, garlic croutons, sun-dried tomato and Parmigiano Reggiano

Insalata Verde - 24

variegated greens, green peas, sugar snap peas, snow peas, radish, pecorino, almond and lemon vinaigrette

ONE Cobb Salad - 40

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

Mango & Papaya Slaw - 34

Nuoc mam, crispy garlic, fried vermicelli, taro and peanut praline

RAW BAR

Albacore Tuna Sashimi - 33

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Steak Tartare - 37

gochujang, Asian pear, jicama, fried garlic, scallion, sesame, quail egg and nori chips

Oysters 1/2 dozen - 37

mignonette and horseradish cocktail sauce

Caviar Service - MP

creme fraiche, egg yolk, chive, toast points and blinis

FISH & SEAFOOD

Black Cod - 80

miso, bok choy, crispy wonton and rice wine beurre blanc

Branzino - 60

Mediterranean tomato & olive ragu, salsa verde and lemon

Organic Irish Salmon - 56

sweet pea spaetzle, carrot puree, cauliflower and beurre blanc

Dover Sole - 120

lemon, capers, brown butter and Lyonnaise potatoes

MEAT

Half Chicken - 50

Filipino style BBQ, garlic fried rice and pineapple salsa

Veal Parmesan - 53

vodka rose, mozzarella, Parmigiano Reggiano, basil and house-made bomba

Mini Lamb Chops - 56

souvlaki marinade, Mediterranean couscous and tzatziki

Duck Trio - 90

5 spice & honey glazed breast, Peking confit raviolini, Asian pear, kabocha squash, seared foie gras and soy emulsion

Beef Cheek - 85

soy glaze, truffled parsnip, ginger roasted carrots, tempura mushroom and mustard greens

STEAKS

All steaks are served with house herb & garlic rub

8oz Tenderloin Ontario Grass Fed - 90

10oz Wagyu Flat Iron Snake River Farms Gold - 110

12oz Striploin Creekstone Farms - 80

20oz Bone-in Ribeye Creekstone Farms - 157

32oz Porterhouse Ontario Grass Fed - 150

SAUCES

Wild Mushroom & Peppercorn Cognac - 12

Bernaise - 10

Chimichurri - 10

SANDWICHES

ONE Burger - 39

ONE sauce, American cheddar, iceberg lettuce, tomato, red onion, pickles and wagyu beef bacon

Fried Chicken Sandwich - 34

hot honey, ranch, Monterey Jack, iceberg lettuce, pickles, challah and salt & vinegar chips

Lamb Kebab - 32

pomegranate yogurt, pickled cucumber salad, fresh herbs, grilled chilies and naan

PLANT-BASED

Flautas - 36

crispy corn tortillas, jackfruit carnitas, frijoles, plant-based cheddar, tomatillo salsa, chipotle-coconut crema and jalapenos

Mushroom Bolognese - 32

rigatoni, pine nut parmesan and house-made bomba

Crispy Tofu - 32

maple garlic sauce, udon noodle & vegetable stir fry, sesame, chili and cilantro

Eggplant Schnitzel - 36

panko crusted, harissa, roasted garlic vegan mayo, olive, mint and arugula

PASTA

Fettuccine - 45

confit chicken, Reggiano cream sauce, chanterelle mushrooms and black truffle

Cavatelli - 46

braised lamb sugo, bomba and whipped ricotta

Spaghetti - 38

veal ricotta meatballs, San Marzano tomato and Parmigiano Reggiano

Linguine - 65

prawns, garlic, Calabrian chili and white wine butter sauce

SIDES

Classic Pomme Puree - 20

butter and chives

Roasted Broccoli - 20

tahini dressing, lemon and sunflower seeds

Grilled Asparagus - 20

garlic and lemon

Woodland Mushrooms - 20

garlic, aged balsamic and thyme

Baked Mac & Cheese - 20

house queso sauce and pickled jalapenos

Truffle Frites - 19

Parmigiano Reggiano and truffle aioli

Onion Rings - 16

chili aioli

Frites - 16

citrus garlic aioli

ONE RESTAURANT



EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

From 11:30AM - 10PM

DESSERTS

DESSERTS

Almond Chocolate Bar

milk chocolate sable Breton, almond praline, crispy rice,
Valrhona Amatika cremeux and salted caramel ice cream
21

Panna Cotta

citrus compote, yuzu pearls, poppy seed cake
and crisp meringues
21

Bumbleberry Pie

cornmeal streusel and brown butter ice cream
21

NY Style Cheesecake

mascarpone, sweet & sour cherries, speculaas crumble
and fennel pollen tuile
21

Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream
and honeycomb
21

Warm Cookies

assorted house made cookies
16

Mini Birthday Cake for 2

vanilla buttercream, rainbow cake and sprinkles
30

Sorbet

Passionfruit
Lemon Lavender
Coconut

Ice Cream

French Toast
"Turtles" Chocolate
Vanilla Bean

6 per scoop

CHEESE

Comfort Cream

pasteurized cow milk - soft
Jordan Station, Ontario

Nosey Goat

pasteurized goat milk - semi-firm
Jordan Station, Ontario

Highland Blue

raw ewe milk - semi-firm
Mississippi Station, Ontario

Nocino

pasteurized buffalo milk - hard
Stratford, Ontario

Full Selection - 48
Single Selection - 12

COFFEE

Coffee

5.00

Cappuccino

7.50

Americano

7.00

Latte

8.25

Espresso

5.50

Double Espresso

7.00

Child friendly menu items are also available upon request.
Prices and items are subject to change.
For In Room Dining: Applicable taxes and a 20% gratuity
will automatically be charged in addition to a
delivery charge of \$5.00



Cocktails

Summer Regata - 1.5oz

Roku gin, basil, cucumber, lime juice,
simple syrup, soda
25

Kentucky Lights- 2oz

Basil Hayden bourbon, pineapple juice, lemon juice,
simple syrup, aqua fava
25

Tijuana Brass - 1.5oz

Tromba Reposado tequila, Cassis, lime juice,
simple syrup, ginger beer
25

One Night in Bangkok - 2oz

Bacardi Silver rum, Kilo Coconut vodka, lime juice,
lychee juice, ginger, mint, simple syrup
25

Parasol - 2.5oz

Empress 1908 Elderflower Rose gin, St. Germain Elderflower
liqueur, lemon juice, simple syrup, tonic
25

Wide Eyed Wanderer - 1.5oz

Collective Arts Mango Peach Wide Eyed Energy,
Collective Arts Maple Syrup Barrel-Aged Rum,
peach & mango nectar, lemon juice, mint
25

Mocktails

The Barrington

ginger beer, pineapple juice, grenadine
10

Chamomile Breeze

chamomile tea, white cranberry juice, lemon juice,
pomegranate juice, simple syrup
10

Sangria (Red, White or Rose)

13

Scotch - 1.5 oz

| | |
|---------------------|--------|
| Lagavulin 16 yr | 38.00 |
| Oban 14 yr | 33.00 |
| Bowmore 12 yr | 20.00 |
| Bowmore 15 yr | 27.00 |
| Bowmore 18 yr | 38.00 |
| Johnnie Walker Blue | 76.00 |
| Macallan 15 | 60.00 |
| Macallan 18 | 110.00 |
| Macallan Rare | 120.00 |
| Macallan 25 | 530.00 |

Bourbon - 1.5 oz

| | |
|------------------|-------|
| Basil Hayden | 18.00 |
| Makers Mark | 18.00 |
| Knob Creek | 20.00 |
| Woodford Reserve | 21.00 |

Cognac - 1.5 oz

| | |
|------------------|--------|
| Martell VS | 21.00 |
| Martell VSOP | 30.00 |
| Hennessy VS | 21.00 |
| Hennessy XO | 55.00 |
| Remy Martin VSOP | 33.00 |
| Remy Martin XO | 55.00 |
| Louis XIII | 430.00 |

Rum - 1.5 oz

| | |
|-----------------------|--------|
| Ron Zacappa Solera 23 | 24.00 |
| Equiano Rum | 35.00 |
| El Dorado 25 | 120.00 |

Tequila - 1.5 oz

| | |
|-----------------------------|--------|
| Don Julio Reposado | 25.00 |
| Don Julio 1942 | 50.00 |
| Casamigos Blanco | 19.00 |
| Casamigos Reposado | 23.00 |
| Casamigos Anejo | 28.00 |
| Clase Azul Plata | 32.00 |
| Clase Azul Reposado | 50.00 |
| Clase Azul Gold | 175.00 |
| Clase Azul Anejo | 200.00 |
| Clase Azul Ultra | 350.00 |
| Clase Azul 25th Aniversario | 375.00 |
| Clase Azul Día de Muertos | 750.00 |

A complete list of our spirits is also available upon request.

Beer & Cider

| | |
|---------------------------------------|-------|
| Ace Hill Pilsner | 10.50 |
| Beau's Lug Tread | 10.50 |
| Collective Arts Hazy State IPA | 10.50 |
| Flying Monkeys Li'l Heathens Hazy IPA | 10.50 |
| Mill Street Organic Lager | 10.50 |
| Great Lakes Brewery Seasonal Beer | 10.50 |
| Blue Moon Belgian White | 10.50 |
| Heineken | 10.50 |
| Peroni | 10.50 |
| Samuel Adam's Boston Lager | 10.50 |
| Guinness Draft | 10.50 |
| Local Press Apple Cider | 10.50 |
| Beck's Non Alcoholic | 5.25 |

Water

| | |
|-------------------------|-------|
| Vellamo Still Water | 11.00 |
| Vellamo Sparkling Water | 11.00 |

Feature Drink

Cipriani Bellini – 6 oz
20

Sparkling by the glass - 6 oz.

| | |
|--------------------------------------|----|
| 13th Street, Blanc de Blanc, Niagara | 17 |
| Lisetto Prosecco, Veneto | 19 |
| Belstar Rose Prosecco, Veneto | 19 |
| Moet & Chandon Brut, Champagne | 43 |
| Moet & Chandon Brut Rose, Champagne | 49 |

White Wine by the Glass - 6 oz.

| | |
|---|----|
| La Lot Pinot Grigio, P. Zimmer, Alto Adige 2022 | 18 |
| 'ONE' White, Chardonnay, Vineland, Niagara 2022 | 17 |
| 'Elevation', Riesling, Vineland, Niagara 2022 | 18 |
| Eradus, Sauvignon Blanc, Marlborough 2022 | 19 |
| Hanging Vine, Chardonnay, Lodi 2021 | 19 |
| Dam. Wachau, Gruner Veltliner, Austria 2022 | 18 |
| Vouvray, Chenin Blanc JM Gautier, France 2022 | 18 |
| Chablis, Chardonnay, Famille Savary, France 2022 | 28 |
| Buehler, Chardonnay, St. Helena, California 2019 | 33 |
| Sancerre, Sauvignon Blanc, Thomas & Fils, France 2022 | 36 |

Rose Wine by the glass - 6 oz.

| | |
|-------------------------------------|----|
| Weekly Selections - See Your Server | 21 |
|-------------------------------------|----|

Red Wine by the glass - 6 oz.

| | |
|---|----|
| Catena 'High Mountain', Malbec, Mendoza 2021 | 18 |
| 'ONE Red', Cabernet Sauvignon, Vineland, Niagara 2021 | 19 |
| Vecchia Cantina, Chianti, Tuscany 2021 | 20 |
| CS, Cabernet Sauvignon, Charles Smith, Washington 2021 | 21 |
| Les Terrasses, GSM, R. Boucabeille, Cotes du Rousillon 2020 | 23 |
| Block Nine, Pinot Noir, Lodi California 2022 | 26 |
| Chateau Fleur Haut Gaussen, Merlot, Bordeaux 2018 | 28 |
| Tolaini 'Valdisanti', Cab/Mer/Cab Franc, IGT 2019 | 40 |
| Band of Vintners, Cabernet Sauvignon, Napa 2019 | 46 |
| Carpazo, Sangiovese, Brunello di Montalcino, Tuscany 2017 | 56 |

SPARKLING
WINE
DRINKS

LATE NIGHT



- Focaccia - 9**
whipped butter and olive tapenade
- Lobster Spoons - 43**
lobster tail and vermouth beurre fondue
- Wagyu Sliders - 42**
gruyere, crispy onions, horseradish aioli and beef au jus
- Korean Chicken Tacos - 28**
gochujang, pickled cabbage, sesame aioli and avocado
- Fried Calamari - 39**
caviar tartar sauce and lemon
- Albacore Tuna Sashimi - 32**
ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree
- Chicken Noodle Soup - 18**
roast chicken, mirepoix and parsley noodles
- Frites - 16**
citrus garlic aioli
- Truffle Frites - 19**
Parmigiano Reggiano and truffle aioli

ONE Cobb Salad - 40
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

Crispy Tofu Bowl - 32
maple garlic sauce, udon noodle & vegetable stir fry, sesame, chili and cilantro

ONE Burger - 39
ONE sauce, American cheddar, iceberg lettuce, tomato, red onion, pickles and wagyu beef bacon

Jerk Chicken Wings - 30
tamarind BBQ glaze and house hot sauce

Veal Ricotta Meatballs - 37
San Marzano tomato, house made bomba, Parmigiano Reggiano and garlic cheese bread

Charcuterie - 36
olive, gherkins, grainy mustard and crostini

Cheese Selection - 48
fresh fruit, house made preserves and crostini

Warm Cookies - 16
assorted house made cookies

EXECUTIVE CHEF
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Lucas Alary
GENERAL MANAGER
Tim Salmon

Served from 10PM

Cocktails

Summer Regata - 1.5oz

Roku gin, basil, cucumber, lime juice,
simple syrup, soda
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liqueur, lemon juice, simple syrup, tonic
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Collective Arts Mango Peach Wide Eyed Energy,
Collective Arts Maple Syrup Barrel-Aged Rum,
peach & mango nectar, lemon juice, mint
25

Mocktails

The Barrington

ginger beer, pineapple juice, grenadine
10

Chamomile Breeze

chamomile tea, white cranberry juice, lemon juice,
pomegranate juice, simple syrup
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BAR SNACKS

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lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 28

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Albacore Tuna Sashimi - 32

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Oysters 1/2 dozen - 37

mignonette and horseradish cocktail sauce

Wagyu Sliders - 42

gruyere, crispy onions, horseradish aioli and beef au jus

Broiled Bay Scallops - 37

herb & garlic butter, parmesan and gremolata

Steam Buns - 36

lemongrass chicken, pickled daikon & carrots, cucumber, kewpie, and coriander

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peanut salsa macha, crispy chickpeas, lemon, za'atar naan and wildflower honey

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caviar tartar sauce and lemon

Hudson Valley Foie Gras - 52

seasonal accompaniments

Flautas - 36

crispy corn tortillas, jackfruit carnitas, frijoles, plant-based cheddar, tomatillo salsa, chipotle-coconut crema and jalapenos

Jerk Chicken Wings - 30

tamarind BBQ glaze and house hot sauce

Wagyu Pogos - 24

honey mustard, ketchup and street corn relish

Veal Ricotta Meatballs - 37

San Marzano tomato, house made bomba, Parmigiano Reggiano and garlic cheese bread

Steak Tartare - 37

gochujang, asian pear, jicama, fried garlic, scallion, sesame, quail egg and nori chips

Caviar Service - MP

creme fraiche, egg yolk, chive, toast points and blinis

Cheese Selection - 48

fresh fruit, house made preserves and crostini

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olive, gherkins, grainy mustard and crostini

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chili aioli

Frites - 16

citrus garlic aioli

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Served from 11:30AM - 10PM