

# OCEAN7

RESTAURANT

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Our venues, the casual AQUA Bistro & Wine Bar and the refined Ocean7 Restaurant, are named to reflect both the serene ambiance and stunning views of the Salish Sea with Coastal Mountains. Inspired by a commitment to culinary diversity spanning all seven continents, we strive to craft menus that celebrate local, wild, and sustainable ingredients.

Michelin-trained Executive Chef Jonathan Macdonald has joined the Kingfisher to lead our talented culinary team and to bring a wealth of international expertise, creativity, and inspiration to every dish.

His illustrious career includes training at some of the world's most prestigious 3 Michelin star restaurants, such as The Fat Duck with Heston Blumenthal, The Ledbury with Brett Graham in London, and the iconic Noma with Rene Redzepi in Copenhagen.

With experience across the globe but mainly in London, Australia, and the south of France, Chef Macdonald gets his inspiration from a wide array of global cuisines and influences, including Japanese, Thai, Italian, French, Arabic, and Nordic.

Working closely with local growers, producers, fishermen, and farmers, Chef Jonathan is introducing a revisited menu which combines the best of Ocean7 Restaurant's traditions and his creative vision, reflecting his passion for exceptional dining.

We hope you enjoy what our creative team, under Chef Macdonald's direction, has specially prepared for your enjoyment.



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### Starters

#### **Caesar Salad - Chef's Interpretation 22**

Baby Romaine, Crispy Pancetta, Caesar Emulsion, Grana Padano,  
Poached Hens Egg, Tempura Anchovy, Crouton

#### **H2OMelon Salad - Compressed and Torched 23**

Watermelon, Feta, H2OMelon Radish, Mint, Cucumber,  
Kalamata Olive, Forvm Vinaigrette

#### **Shucked BC Oysters | a dozen 41 | 1/2 dozen 24**

Cucumber & White Soy Mignonette, Horseradish,  
Charred Lemon

Or

#### **Kilpatrick | a dozen 45 | 1/2 dozen 27**

Pancetta, Lea & Perrins, Dijon, Ketchup, Tabasco,  
Charred Lemon

#### **French Onion Soup – Homage to Paul Bocûse 23**

Caramelized Onion, Cognac, Red Wine, Veal Jus,  
Gruyère Crouton, Puff Pastry, Black Truffle

#### **Beef Tartare 26**

Dry Aged Beef, Shallot, Cornichon, Dijon Mustard,  
Parsley, Rendered Beef Fat Confit Quail Egg,  
Crispy Capers, Crouton

#### **Gnocchi Alla Romana 34**

Pan Seared In-House Gnocchi, Sage Beurre Noisette, Sauteed  
Spinach, Mycota Foraged Mushrooms, Parmesan Textures

#### **Szechuan Kabocha Squash 22**

Thai Basil and Cashew Pesto, Smoked Paprika Pepitas, White  
Miso, Charred Corn, Micro Cilantro

#### **Kojified Sablefish Collars 25**

Sablefish Collars, Koji, Chorizo, Compressed Cucumber,  
Lacto Fermented Kohlrabi,  
Chlorophyll, Sudachi, Puffed Tapioca

#### **Ahi Tuna Crispy Nigiri 29**

Spicy Kewpie, Pickled Jalapeño,  
Crispy Garlic, Sweet Soy

#### **Duck Breast at 49 Degrees 29**

Fermented and Charred Mushroom, Leek, Tare Soy, Furikaki,  
Yuzu, Kombu

Taxes not included

Consuming raw or under cooked meat, seafood or eggs may increase your risk of food borne illness.

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### Main Courses

#### **Black Truffle Risotto 44**

Seasonal Black Truffle, Acquerello Carnaroli, Acid Butter, Parmigiano, Active Charcoal Tuille, Borage Blossoms

#### **Angel Hair Fruits de Mer 43**

Seasonal Regional Shellfish, Argentinian Prawn, Hokkaido Scallops, Leek, Fennel, Alliums, Prontissima Angel Hair, White Wine, San Marzano Tomato, Gremolata

#### **Pacific Salmon “Bouillabaisse” 44**

Native Bisque, Yukon Mousseline, E&W Coast Mussels, Rouille, Lacto Fermented Carrot, Sourdough and Sorrel

#### **Golden Eagle Sablefish 44**

Green Tea Noodle, Gai Lan, Umeboshi Plum, Katsobushi, Mycota Foraged Mushroom, Pickled Daikon, Sudachi and Kombu Dashi, Bubu Arare

#### **Vancouver Island Free Range Chicken – 2 Ways 41**

Roasted Breast and Confit Leg, Truffled Congo Potato, Charred Endive, Micro Waldorf, Asparagus, Seasonal Truffle, Jus Gras

#### **Ovation Lamb Saddle 56**

New Zealand Lamb, Organic Polenta, Manuka Ricotta, Brassicas, Smoked Date, Noble XO Jus

#### **Dry Aged Beef**

**8 oz Striploin 52**

**6 oz Tenderloin 58**

**5 oz 24 Hour Bison Short Rib 47**

Pomme Boulangère, Earl Grey Tea Parsnip, Heirloom Baby Carrot, Chlorophyll, Spinach, Black Garlic Veal Jus

#### **Tomahawk for 2 - 105**

Thrice Fried Pont Neuf Fries, Peas a la Française, Brassicas, Green Peppercorn Jus, Béarnaise

### Sides

Mac N' Cheese, Dukkah Gratinée 14

Truffled Cheese and Confit Garlic Demi Baguette 17

Portobello Mushrooms 14

Adobo Brussel Sprouts 14

Seared Hokkaido Scallops 21

Garlic & Herb Argentinian Prawns 17

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### Desserts

#### **Tarte Tatin 18**

Granny Smith Apple, Star Anise, Cinnamon,  
Tahitian Vanilla Caramel,  
White Chocolate Ice Cream

#### **Cheesecake 18**

Manuka Honey, Mango, Almond Crumble,  
Honeycomb Tuille

#### **Chilli Chocolate Fondant 16**

Michel Cluizel Chocolate, Chilli, Cherries and Blossoms,  
Salted Caramel Ice Cream

#### **Crème Brûlée 15**

Tahitian Vanilla Bean,  
Seasonal Berries

#### **Tart Citron 16**

Lemon, Finger Lime,  
Torché Italian Meringue

#### **Café Gourmand 18**

Tonka Bean Brûlée, Opera Cake,  
Chocolate Macaron, Brownie,  
Espresso Martini

#### **International & Regional Cheese Board 35**

Daily Selection:

Products from In House, Hearth, Greenhouse and Farmhouse,  
Seasonal Nuts, Membrillo

#### **House Churned Ice Cream & Sorbets 15**

Ask your server for details

#### **House Made Macarons 8 for 17**

Seasonal Flavours

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