

OCEAN7

RESTAURANT

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

Spaghettini Fruits de Mer 43

Seasonal Regional Shellfish, Argentinian Prawns, Hokkaido Scallops, Fennel, Alliums, Spaghettini, White Wine, San Marzano Tomato, Gremolata

Pacific Salmon "Bouillabaisse" 44

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

Golden Eagle Sablefish 44

Green Tea Noodle, Gai Lan, Mycota Foraged Mushroom, Umeboshi Plum Pickled Daikon, Sudachi 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

60 oz Tomahawk for 2 - 195

Thrice Fried Pont Neuf Frites, 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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