



### **Snacks**

Chef Castro's Exotic Chips 11 (GF, DF)  
Plantains, Purple Yam, Taro Root

Herb Poached Prawn Shooters 12 (DF)  
HOB Caesar Cocktail with Pickled Vegetables

Foragers Galley's Oyster Mushroom Wings 14  
Fermented Carrots, HOB Sauce, Jerkup & Harissa Aioli

### **Starters**

Textures Of Beets 18 GF  
Slow Roasted, Rock Salt & Thyme Baked, Sweet Pickled, Ginger & Beet Chutney  
Goat Cheese Cloud & Spiced Cashew

Sous-vide Pears in Turmeric & Ginger Syrup 17 (GF)  
Artisan Greens, Torched Goat Cheese, Toasted Almonds, Cranberry Emulsion

Seared Albacore Tuna 19 (DF)  
Chef Moto's Kimchi, Sweet Soy Quail Egg, Cucumber, Radish & Pickled Ginger  
Miso & Orange Dressing

### **Main Course**

Wild Mushroom Risotto 25  
Truffle Oil, Parmesan Cheese, Crispy Kale Leaves

Jerk Pork Belly Sandwich 19.50  
Peasant Bun, Harissa Aioli with HOB Slaw, Candied Jalapeno, Pickled Onions  
Artisan Greens

Curry & Coconut Braised Lentils 25  
Confit Potatoes, Chanterelles, Pickled Baby Root Vegetable

Braised Beef Short ribs 36  
Confit Garlic Mashed Potatoes, Foraged Mushrooms, Local Vegetables, Red Wine Jus

Seared Halibut 34  
Salt Spring Island Mussels, Chanterelles, Pickled Baby Root Vegetable, Curry & Coconut Lentils

### **Desserts**

Pavlova 14  
Pineapple & Mango, Passionate Fruit Gel, Coconut Caramel

Flourless Chocolate Cake 15  
Chocolate Mousse, Salted Coconut Caramel, Candied Walnuts



## **Chef's Tasting Menu**

Allspice Smoked Venison Carpaccio  
Cassava Chips, Candied Jalapeno, House Mustard, Appleton Rum & Golden Raisin Gel

Cured & Torched Mackerel (GF, DF)  
Preserved Mushrooms, Roasted Yam, Ghanaian Style Egusi & Spinach Stew

Seared Halibut (DF)  
Salt Spring Island Mussels, Chanterelles, Pickled Baby Root Vegetable  
Curry & Coconut Lentils

Lemon Cream  
Pistachio Tuile, Strawberry Compote, Crispy Cake Croutons, Fresh Raspberries

79 per person