

LUNCH

Starters

Onion	8
White Onion and Riesling Soup with Truffle Oil, Shaved Manchego and Soft Poached Egg	
Leaves	10
Mixed Greens with Figs, Goats Cheese, Reduced Balsamic and Lemon Dressing	
Caesar	10
Baby Romaine with Croutons, Fried Capers, Quail Egg and Crispy Pancetta	
<i>Add Grilled Prawns</i>	6
<i>Add Grilled Chicken Breast</i>	6
Rocket	12
Salad with Smoked Trout, Pink Grapefruit, Candied Ginger and Pumpkin Seed Dressing	
Squid	12
Corn Crusted Calamari with Warm Chorizo and Black Olive Dressing	
Cheese	12
Twice Baked Gruyere Soufflé with Roasted Pears, Rocket and Walnut Emulsion	
Sandwiches	
Tuna	14
Open Faced Tuna Nicoise, Served with House-made Yukon Gold Chips	
Chicken “Club”	14
Crispy Breaded Chicken Breast with Bacon, Lettuce, Tomato, Avocado, Served with Choice of Pommes Frites or Tossed Green Salad	
Beef	16
Grilled Beef Sandwich with Smoked Paprika Onion Rings	

Mains

Lamb.....15

Shepherd’s Pie, Parsnip Truffle Purée Served with Tossed Green Salad

Pasta.....14

Butternut Squash and Amaretto Tortellini with Green Beans, Rocket, Almonds and Sage

Sunchoke.....16

Organic Sunchoke Risotto with Sunflower Pesto, Seeds and Shoots

Ploughman’s.....16

Selection of Cheese and Cured Meats with House Made Pickles and Breads

Chicken.....17

Schnitzel with Braised Red Cabbage, Peas Shoot Salad and Lemon-Sage Jus Roti

Fish and Chips.....14

Fish and Chips with Mushy Peas and Tartare Sauce

Duck.....16

Confit Duck Leg with Baby Beets, Green Beans, Gorgonzola and Spinach Leaves

Mushrooms.....15

Mushroom, Leek and Parmesan Quiche with Warm Frisée and Lardons Salad



FigMint is proud to partner with the Vancouver Aquarium’s Ocean Wise program to provide ocean-friendly seafood options.