



LUNA MENU

\$110 PER PERSON

(ALL COURSES SERVED FAMILY STYLE)

FIRST COURSE

YUZU TRUFFLE GUAC

plantain chips, truffle relish & micro cilantro

MORROCAN SALAD

carrots, chickpeas, parsley, red onion, lemon vinaigrette

SALMON TATAKI

scallions, bubu arare, truffle ponzu, chili relish

SECOND COURSE

POPCORN SHRIMP

yuzu kosho aioli & chives

MUSHROOM DUMPLINGS

with yuzu truffle ponzu

JUMBO SHRIMP DRAGON ROLL

crispy panko jumbo shrimp, cucumber, avocado,
spicy mayo, soy glaze

THIRD COURSE

WHOLE BRANZINO

grilled whole fish, fennel herbs salad, green harissa

PERI PERI CHICKEN

grilled lemon

LAMB

Grilled Ontario lamb chops, cannellini bean salad,
garlic labneh, chermoula

WITH A SIDE OF

BROCCOLINI

grilled, brown butter, sea salt

DESSERT TOWER

coconut cheesecake, tres leches, lava cake,
seasonal ice cream

*Please advise your server of any allergies

*Menu items subject to change if dish is unavailable

For parties of 6 and more, and/or bills exceeding \$300, a 20% gratuity will automatically be added

SOLUNA