JJ’s Restaurant
Lunch Menu

Appetizers

Daily soup: speak to your server
Four

Thai curried pork salad roll
Mushroom scallion peanut garlic lime
Five

Salad of watermelon & feta
Pine nut shallot arugula citrus cream
Five

Tuna tataki with wasabi mayo
Tomato cauliflower celeriac ponzu
Five

Entrees

Squash ravioli, six minute egg, fried tofu
Onion puree, potato chips
Eleven

Roasted beef flank with horseradish
Braised shank king oyster, crispy potato, baby carrot
Twelve

Seared ling cod & prawn romesco
Roasted tomato shimiji mushroom spinach
Twelve

Desserts

Flexible white chocolate ganache
Almond crumble, fresh berries buttermilk gelato
Five

Okanagan cherries jubilee
Fluid gel, mint, lemon curd, almond mousse
Five

Chocolate terrine with pink grapefruit
Cotton candy, strawberry consommé
Five

2 courses for $15 or 3 courses for $19

Please note: 3 course meal includes appetizer, entrée and dessert
Please be considerate of the students in our dining room and kitchen, we are training them to become Chefs.
Serving you is the first step in their new culinary career.

Recommended by the Vancouver Aquarium as ocean-friendly