

CUSTOM DINNER

Below are examples of what we have done in the past:

Example #1- \$110.00 per person

(menu price excludes beverages, tax and gratuity)

Starters

Lobster spoons, butter braised with vermouth

or

Seared foie gras, winter chutney, pain perdu, madeira jus and chestnut

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Grilled octopus, chickpea, chorizo aioli, piquillo peppers and chili vinaigrette

Mains

U.S.D.A Prime 12oz Striploin with chive spun potatoes, roasted seasonal vegetables and peppercorn sauce

or

Miso black cod, ginger rice cake, baby choy, edamame and citrus butter sauce

or

Venison short loin, cocoa rub, heirloom squash ravioli, seared foie gras, cipollini and blackcurrant

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

ONE Restaurant can also customize menus.

“Let the cuisine be the
centerpiece to
your exceptional
meeting or event.”

— Mark McEwan

CUSTOM DINNER

Below are examples of what we have done in the past:

Example #2- \$100 per person

(menu price excludes beverages, tax and gratuity)

Starters

Lobster spoons, butter braised with vermouth

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia crouton and caesar vinaigrette

or

Steak tartare, quail egg, arugula - pickled shallot salad and buttered crostini

Mains

U.S.D.A Prime 12oz Striploin with chive spun potatoes, roasted seasonal vegetables and peppercorn sauce

or

Yellowfin tuna, sweet pea falafel, couscous salad, pomegranate yogurt and cumin vinaigrette

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

or

Lamb rack, fennel puree, brussels slaw, riesling braised apple, bread crumb and rosemary jus

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

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CUSTOM DINNER

Below are examples of what we have done in the past:

Example #3- \$90 per person

(menu price excludes beverages, tax and gratuity)

Starters

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Mixed greens salad, shaved fennel, heirloom cherry tomato, celery hearts, breakfast radish and champagne vinaigrette

or

Eggplant Arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions, cold pressed olive oil, and basil

Mains

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster mushroom and natural sauce

or

Sea bream, salsa verde, garlic focaccia and lemon

or

P.E.I Natural grass fed 8oz. tenderloin, roasted seasonal vegetables, wild mushrooms and truffle risotto, and béarnaise sauce

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

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CUSTOM DINNER

Below are examples of what we have done in the past:

Example #4- \$80 per person

(menu price excludes beverages, tax and gratuity)

Starters

Chicken noodle soup, roast chicken, mirepoix and parsley noodles

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia croutons and caesar vinaigrette

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

or

Eggplant Arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions, cold pressed olive oil, and basil

Mains

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster mushroom and natural sauce

or

Rainbow trout, quinoa apple salad, endive, roasted grapes, spiced almonds and cider vinaigrette

or

P.E.I Natural grass fed 8oz. tenderloin, roasted seasonal vegetables, wild mushrooms and truffle risotto, and béarnaise sauce

or

Spaghetti, veal ricotta meatballs, tomato, basil and reggiano

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

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