

# EMRLD.

A place where dinner turns into drinks, where the room feels alive, and where everything is curated — the playlist, the lighting, the plating, the vibe. The name EMRLD. is inspired by the gemstone: bold, vibrant, magnetic — not flashy, but impossible to ignore. It's also the birthstone of May, symbolizing renewal, energy, and something rare.

And the missing letters? That's the point. EMRLD. is meant to feel sleek, modern, and slightly mysterious — stripped down to the essentials, because it isn't about the extra... it's about what matters. A sleek, modern identity that feels slightly mysterious... like the kind of place people talk about before they even step inside. Welcome to EMRLD.

## Starters

### CHILI LIME EDAMAME

Warm seared edamame seasoned with chili-lime salt and a touch of sesame oil. 13

### TRUFFLE POLENTA FRIES

Golden fried polenta sticks drizzled with truffle oil, finished with shaved Grana Padano, and served with roasted garlic aioli. 14

### AVOCADO FRIES

Golden panko-crusting avocado wedges served with a vibrant green harissa mayo. 14

### KOREAN ROASTED CAULIFLOWER

Twice-cooked cauliflower, roasted and lightly fried, glazed in gochujang and finished with sesame seeds, scallions, and a drizzle of hot honey. 16

### TUNA WONTON CUPS

Crispy wonton shells filled with fresh ahi tuna, mango slaw, jasmine rice, pickled daikon, and sriracha aioli. 17

### LINGUINE AND MEATBALLS

A nest of linguine topped with house-made meatballs in a rich marinara, finished with Grana Padano and basil oil. 17

### GREEN CURRY MUSSELS

Steamed mussels in a fragrant Thai green curry with chili, lemongrass, and kaffir lime leaves, finished with cilantro oil and served with garlic toast. 19

### LEMON CAPERS SCALLOPS

Perfectly seared scallops finished in a brown butter caper sauce, served with roasted cauliflower purée, candied lemon peel, beetroot coulis and microgreens. 20

### ARTISAN CHARCUTERIE BOARD

An elegant composition of fine cheeses and premium cured meats, paired with dried fruits, olives and fresh berries. Served with rustic artisan bread. This refined selection offers a harmonious balance of rich, savory and subtly sweet flavours crafted for a sophisticated sharing experience. Serves 3-4 people. 55

## Salads & Bowls

### EMRLD. SUPER GREEN BOWL

A vibrant blend of kale and arugula with quinoa, roasted beets, creamy avocado, crisp cucumber, pumpkin seeds and green goddess vinaigrette. 19

Add Protein AHI TUNA + 9 | GRILLED CHICKEN + 8

### NICOISE SALAD

A modern take on this classic with baby arugula and kale, herbed roasted potatoes, green beans, Kalamata olives, soft-boiled egg, caper, and lemon vinaigrette. 19

Add Protein AHI TUNA + 9 | GRILLED CHICKEN + 8

### POKE POWER BOWL

Fresh ahi tuna over jasmine rice with sliced avocado, purple cabbage, pickled daikon and carrots, mango, pickled ginger, sesame seeds, and microgreens. 24

### CEVICHE BOWL

Fresh mahi-mahi and Ahi tuna ceviche over jasmine rice and quinoa, with avocado, cherry tomatoes, pico de gallo, cucumber, and microgreens. 24

### STEAK AND ARUGULA SALAD

6 oz grilled sirloin over peppery arugula with cherry tomatoes, shaved red radish, goat cheese, and house chimichurri. 25

## Pasta

### BROWN BUTTER GNOCCHI

House-made gnocchi in a fragrant brown butter sauce, finished with crispy sage and grated Grana Padano. 21

### MISO MUSHROOM LINGUINE

Linguine tossed with wild mushrooms in a rich miso-infused cream sauce, finished with shaved Grana Padano, a soft poached egg, and crispy fried basil. 24

### CHILI GARLIC CHICKEN RIGATONI

Grilled chicken and Rigatoni tossed in a chili garlic-infused marinara, finished with blistered cherry tomatoes and fresh basil. 24



VEGAN



GLUTEN FREE



VEGETARIAN



DAIRY FREE



NUT FREE

# Handhelds

SERVED WITH YOUR CHOICE OF SEA SALTED FRIES OR ARUGULA SALAD

## PORK BELLY BAHN MI

Slow-roasted pork belly layered on a toasted baguette with baby arugula, pickled carrot and daikon, fresh cucumber, cilantro, and roasted jalapeño aioli. 20

## KOREAN FRIED CHICKEN BURGER

Crispy fried chicken glazed in Korean spices, served on a toasted brioche bun with miso coleslaw, bread and butter pickles, and sriracha aioli. 22

## BLACKENED MAHI MAHI TACOS

Spiced, blackened mahi-mahi served on warm corn tortillas with crisp coleslaw, pico de gallo, avocado crema, and cilantro. 23

## WAGYU SMASH BURGER

Crispy-edged double Wagyu patties layered with smoked Gouda, caramelized onion jam, green leaf lettuce, tomato and truffle aioli on a toasted brioche bun. 26

# Mains

## CHANA MAKHANI

Butter chickpeas served with basmati rice, house-made vegan naan, poppadoms, and fresh coriander. 23

## CHILI MAPLE GLAZED CHICKEN

Chili maple glazed chicken supreme, served with pan-seared potatoes, charred broccolini, miso mushroom ragout, and crispy sage. 24

## HERB AND SESAME CRUSTED SALMON

Seared salmon with a crisp herb and toasted sesame crust, served over creamy edamame mashed potatoes with charred baby bok choy and smooth miso-ginger Florentine sauce. 29

# Steaks

## PEPPERCORN BASEBALL SIRLOIN

10 oz. Grilled baseball-cut top sirloin served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots, and a green peppercorn sauce. 45

## COGNAC STRIPLOIN

12 oz. Grilled New York striploin served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots, and a rich cognac sauce. 55

## COFFEE - RUBBED RIB EYE

12 oz. Grilled ribeye steak coated in a bold coffee rub, served with garlic mashed potatoes, charred broccolini, roasted baby carrots, and chimichurri. 55

## PORT WINE DEMI - GLACE FILET MIGNON

8 oz. Grilled filet mignon finished with a rich port wine demi-glace, served with roasted garlic mashed potatoes, charred broccolini, and roasted baby carrots. 55

## TOMAHAWK

Carved 30 oz tomahawk steak served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots, and a trio of sauces: cognac cream, chimichurri, and port wine jus. 150



# Desserts

## EMRLD. CHEESECAKE

Creamy lime cheesecake finished with a vibrant emerald mint sauce. 13

## DATE CRÈME BRÛLÉE

Silky crème brûlée infused with dates, topped with caramelized figs. 14

## CHOCOLATE TORTE

Decadent chocolate torte paired with Tahitian vanilla bean ice cream, chocolate soil, and a Frangelico hazelnut sauce. 14