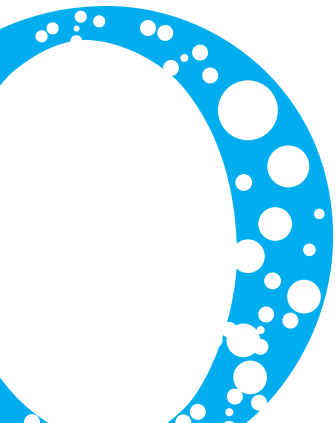


Welcome to the Oceon Restaurant.  
bringing you the oceans's finest



1290 Homer Street, Vancouver BC V6B 2Y5  
Tel. 888 667 0067 [www.jukeboxprint.com](http://www.jukeboxprint.com)



THE OCEON RESTAURANT

LUNCH MENU



## appetizers

Broccolini Soup smoked apple cheddar, tomato bruschetta	8
Spicy Thai Coconut Soup tiger prawns, shiitakes, pineapple, mango, cilantro	9
Asparagus Spears parmesan shavings, balsamic glaze	12
Pizza bocconcini, basil, caramelized onions	13
Tiger Prawns crispy pancetta, basil leaves, balsamic glaze	14
Seared Scallops garlic, chili, lime, cucumber	16
Grilled Halloumi portobello, pesto, tomato sauce, sour dough crisp	16
Beef Tenderloin Skewers truffle mushroom, roasted garlic, blue cheese risotto	16
Ahi Tuna ceviche avocado, tomato, lime soy vinaigrette, won ton crisps	16
Lobster Tail red thai curry sauce, pineapple, mango, basil, jasmine rice	19
Cheese Tasting blue, camembert, gouda, parmesan, smoked cheddar, crisp	20
Seafood Tasting smoked salmon, prawns, seared scallops, tuna ceviche	38
Miso Salad edamame, shiitake, cucumber, snow pea, soba noodles	10
Caesar Salad roasted garlic, parmesan, pancetta, thyme crisp	10
Tomato & Bocconcini Salad avocado, onions, pesto, balsamic glaze	10
Roquette Salad strawberries, goat cheese, arugula, walnuts, pear vinaigrette	10

## mains

Risotto wild mushrooms, parmesan shavings	21
Roasted Chicken Breast thyme-infused, raspberry demi-glaze, pancetta, smashed yams	21
Vegetable Tasting couscous-stuffed bell pepper, thyme roasted tomato, beets, asparagus spears	21
Lamb Shank rosemary, merlot braised, maple syrup, roasted potatoes	23
Fettuccini Rosé hickory smoked sockeye salmon, asparagus spears	24
Paella chorizo sausage, tiger prawns, saffron, oven-dried tomatoes	26
Grilled Beef Tenderloin filo wrapped garlic mashed potatoes + wild mushroom, port demi-glaze + crab, scallop, prawn, pernod cream sauce	29 + 5 + 11
Sea Bass maple, sake infused, asian vegetables, udon noodles	30
Lobster Ravioli pear, ricotta, champagne shallot cream sauce	33
Beef Tenderloin & Lobster Tail wild mushroom, port demi-glaze, filo wrapped, garlic mashed potatoes	45

## desserts

Chocolate Torte raspberry ganache, vanilla gelato, raspberry coulis	8
Strawberry Pie grand marnier glaze, vanilla gelato	8
Crème Brulé peanut butter, chocolate	8
Sorbet trio kiwi, mango, blackberry	8
Dark Chocolate Mousse strawberry coulis	8
Dessert Tasting torte, mousse, crème brûlé, gelato, sorbet	18

