

JACK'S

FLAVOUR TRIP

DISCOVER 8 NEW ITEMS

Inspired by some of our own Chefs family recipes from around the world.



Pork Belly Bao

STARTERS



Beef Gyoza

Pork Belly Bao

Inspired by Josh P. at Jack's Kingston

Braised pork belly, steamed bao buns, pickled carrots, crispy onion, sesame, sambal garlic aioli, oyster sauce, cilantro. 16.97

Beef Gyoza

Inspired by Ujwal G. at Jack's Richmond Row

Wagyu beef gyoza, hoisin sauce, chili crisp, sesame seeds, crispy onions, cilantro. 16.49



Beef Barbacoa Tacos

Beef Barbacoa Tacos (3)

Inspired by Erkan B. at Jack's London North

Seasoned Chipotle beef barbacoa, bruschetta, beans, corn, green onion, mayo & cilantro. 17.97

Watermelon Greek Salad

Iceberg, romaine & arugula lettuce. Fresh watermelon, Kalamata olives, cucumbers, feta cheese & Greek vinaigrette dressing. 19.97

ADD Greek marinated grilled chicken skewer +5.97



Dan Dan Noodles

MAINS

Dan Dan Noodles

Inspired by Adam P. at Jack's Sherway

Flank steak, Shanghai noodles, spicy peanut sauce, sugar snap peas, green onion, ginger, garlic, onion chips, peanuts, cilantro. 26.29

Chicken 65

Inspired by Titus V. at Jack's St. John's NFLD

Crispy fried chicken with kasuri methi, garam masala tomato blend, tumeric & cayenne pepper. Jasmine rice, sliced chili peppers, crispy onions, spicy yogurt. 24.30

Chicken 65



NY Striploin with Lobster, Crab & Shrimp (GF)

11oz NY Striploin topped with creamy lobster, shrimp & crab meat. Seasonal vegetables, mashed potatoes, fried potato matchsticks. 45.97



SWEET

Butter Tart Sundae

Baked in-house butter tarts, house-made butter tart sauce, maple vanilla gelato, salted caramel whipped cream & spicy pecans. 12.98

BEVERAGE

Aperol Spritz Bowl

Inspired by Social Media!

Aperol, prosecco, soda, orange. 24.99 (2.25oz + 180mL)



Must be legal drinking age. Please enjoy responsibly. Taxes not included.



Gluten Friendly



Vegetarian



Spicy

Please inform your server if you have an allergy or dietary concerns.

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity or require gluten-free offerings, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the manager. (REG_SUMMER-LTO_06-25)