



Beijing's Origo Club Opens in Richmond

Written by
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Owners of
Beijing's
members-only
private club
brings a fine
dining hybrid
to Richmond

Richmond's incredible culinary scene, while vast in Asian flavours, lacks European options – until now. This summer, Origo Club opened in Richmond's Oval Village on the north-west stretch of River Road by the Olympic Oval. The first North American offshoot of a members-only private club in China (of the same name), Richmond's Origo moves away from the lifestyle focus of Beijing's club to one that offers French-inspired food and wine as well as Asian art.

The name, "Origo," is derived from its Latin root meaning "origin" and underscores Origo's single-source philosophy when it comes to food, wine, coffee, tea and art.



By day, Origo operates as a polished café, offering espresso-based drinks (\$3+) made with the state-of-the-art Modbar brewing system as well as a selection of pour-over coffees and fine teas. Light bites include freshly baked pastries (\$3+), while lunch fare ranges from croque-madames (\$15) to a “Lyonnaise” salad with kale, smoked oyster mushrooms and fresh cheese (\$9).

The far end of the space is where you’ll find the art gallery, currently exhibiting over 400 pieces of contemporary Asian porcelain and textile arts, many of which are for sale.

By night, the space truly shines as it transitions into its

culinary strengths. Managing Partner, Woody Wu, has assembled an impressive team in the kitchen that includes Head Chef David Pan (Bishop’s) and Sous Chef Tony Hua (Toronto’s Cava).

Wu, a highly respected oenophile and wine consultant, has created a well-edited list of wines, whiskies and sakés from around the world that he’s excited to share with diners. However, Wu’s true passion lies in French wines and over dinner, he revealed he recently attended the prestigious Hospices de Beaune wine auction in Burgundy (organized by Christie’s) where four barrels were purchased. They



remain in France, where they'll continue maturing and in 2019 Wu anticipates releasing approximately 800 bottles under an Origo house label.

Until then, diners can still enjoy a beautiful selection of French wines, many available by the glass (\$14+). Naturally, the wine program was designed to complement the menu, which is French-inspired itself. Options are sure to please palates searching for traditional French flavours such as boeuf tartare served with housemade chips (\$18), duck magret balanced beautifully with seabuckthorn jus (\$18) and goat cheese tortellini finished with fragrant truffles (\$28+). ■

110-6888 River Road
Richmond, B.C.
10 am to 11 pm
Tuesday to Saturday

GALLERY HOURS
10 am to 7 pm
Tuesday to Saturday



French-inspired
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