

AQUA
BISTRO & WINE BAR

OCEAN7
RESTAURANT

Room Service Menu

To Contact Us, Dial 863

We warmly invite you to join us at our restaurant for an exceptional dining experience. However, if you prefer to relax in the comfort of your room, we also offer a delightful selection of creative meals and refreshing drinks delivered straight to your door.

Enjoy!

Brunch | 8.00 a.m. – 2.00 p.m.
Afternoon & Dinner from AQUA | 2.00 p.m. – 9.00 p.m.
Dinner from Ocean7 | 5.00 p.m. – 9.00 p.m.
Dessert | 11.00 a.m. – 9.00 p.m.

See our Kids Menu!

All room services orders will incur:
a \$5.00 delivery fee
an auto-gratuity of 15% & applicable taxes.

Please advise room service of any food sensitivities or severe allergies.
Not all ingredients are listed.

BRUNCH

8.00 a.m. – 2.00 p.m.

Healthy Start 26

two free-range poached eggs, cherry tomato salad,
avocado, fresh fruit & berries,
choice of toast

Eggs Benedict

two free-range poached eggs, toasted English muffin, hollandaise, breakfast
potatoes

Grilled tomato & avocado 23

Traditional Canadian back bacon 25

Smoked salmon & buttered crab 29

Two Eggs Breakfast 21

two free-range eggs any style, breakfast potatoes,
choice of Canadian back bacon, double smoked bacon, or chicken sausage,
choice of toast

Hazelnut Crusted Brioche French Toast 26

brioche, berries, maple syrup

Ocean7 Caesar Salad 21

romaine hearts, prosciutto, Grana Padano,
caper berries, confit garlic, crostini

Watermelon & Rocket Salad 22

pickled red onion, goat feta,
mint, roasted hazelnuts

Pacific Mist Spa Bowl 22

short grain rice, cucumber, marinated kale, carrots & beets, hemp hearts,
house pickled vegetables, tahini dressing

Enhancements: Free Run Chicken Breast 13

Garlic & Herb Prawns 14 Arctic Char 17

Wild Mushroom Flatbread 24

Grana Padano, arugula, truffle aioli, confit garlic

Aqua Bistro Double Double 29

ground chuck, American cheddar, bourbon & red onion marmalade,
honey cured bacon, bistro sauce, crispy onions, brioche bun

choice of Pommes frites or Organic green salad

Breakfast Enhancements

Chicken Sausage 7
Double-Smoked Bacon 8
Breakfast Potatoes 5
Gluten Free Toast 6
Toast 4

Fresh Fruit 9
Sliced Avocado 5
Canadian Back Bacon 6
Free-Range Egg 3
Sliced Fresh Tomato 4

Smoothies 16

Whole Lotta Colada

mango, banana, coconut milk, pineapple, Greek yogurt, vanilla whey,
white chocolate

Mucho Mojito

blueberries, blackberries, kale, mint, raspberry kombucha, hemp hearts, honey

Strawberry Shortcake

strawberries, Greek yogurt, oat milk, vanilla, strawberry jam

AFTERNOON & DINNER

2.00 p.m. – 9.00 p.m.

AQUA Bistro & Wine Bar

West Coast Seafood Chowder 25

local seasonal fish, shellfish, bacon, Yukon gold potato, cream,
fine herbs, baguette

Soy Ginger Glazed Pork Belly 24

green papaya salad, mango gel,
shaved jalapeño, crispy onion, crispy onigiri, spicy sweet & sour sauce

Korean Fried Chicken Rice Bowl 29

sticky rice, kohlrabi kimchi, yuzu mayo, cucumber, julienne carrots, scallion,
cilantro

Wild Mushroom Flatbread 24

Grana Padano, arugula,
truffle aioli, confit garlic

Aqua Bistro Double Double 29

ground chuck, American cheddar, bourbon & red onion marmalade,
honey cured bacon, bistro sauce, crispy onions, brioche bun
choice of Pommes frites or Organic green salad

Steak & Frites 43

AAA Beretta Farms 8oz striploin, pommes frites,
truffle aioli, chimichurri sauce, arugula

Cheese & Charcuterie Board 44

daily selection of cured meats & cheeses,
house pickled vegetables, baguette,
seed crackers, grainy mustard, stewed apricots, frozen grapes

Round of Beer for the Kitchen 10

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DINNER

5.00 p.m. – 9.00 p.m.

OCEAN7 Restaurant

Starters

Charred Spanish Octopus 23

soy ginger glazed pork belly, black sesame purée, yuzu gel,
pickled radish, kohlrabi kimchi, puffed tapioca

Ocean7 Caesar Salad 22

romaine hearts, prosciutto, Grana Padano, caper berries,
confit garlic, crostini

Watermelon & Rocket Salad 22

pickled red onion, goat feta,
mint, roasted hazelnuts

Seared Yarrow Meadows Duck Breast 29

foie gras torchon, brioche,
cherry textures, walnut variations

Ahi Tuna Crispy Rice Sushi 29

spicey mayo, pickled jalapeño,
crispy garlic, sweet soy

Main Courses

Seafood Pasta 42

prawns, scallops, assorted seasonal shellfish, peas, fennel, shallots, Prontissima fettuccine, white wine cream sauce

Cultivated and Foraged Mushrooms 34

asparagus, beetroot textures, pickled mustard seed, kombu “beurre blanc”

Crispy Skin Arctic Char 44

seared scallops, soubise, potato gnocchi, melted leeks, compressed apple, caramelized honey gastrique

Seared Hokkaido Scallops 51

cauliflower risotto, spiced red wine gel, roasted cauliflower, hazelnut, brown butter emulsion, summer truffles

Lamb Rack 56

crispy panisse, baba ghanoush, peperonata, spinach, black garlic lamb jus

DESSERTS

11.00 a.m. – 9.00 p.m.

Cheesecake 15

lemon curd & gel, almond crumble, meringue kisses,
mint Chantilly cream

Crème Brûlée 15

Tahitian vanilla, Italian cookies,
seasonal berries

International Cheese Board 35

stewed apricots, iced grapes, assorted nuts, quince paste, fruit & seed crisps

KIDS MENU

12 years & under

BREAKFAST

8.00 a.m. - 11.00 a.m.

French Toast 12
bacon or sausage

Scrambled Eggs 12
choice of toast and bacon or sausage

LUNCH & DINNER

11.00 a.m. - 9.00 p.m.

Kids Mains 15
(Choose one)

Kids Burger
Fettuccine & Cream Sauce
Chicken Fingers
Grilled Cheese

Includes a Side
(Choose one)

Green Salad
Fries
Veggies and Dip

KIDS BEVERAGES

juice, milk, pop 3

BEVERAGES

SPARKLING WINE

6oz/9oz/btl

Villa Sandi Il Fresco **Prosecco** Glera Veneto, IT

15/22/58

WHITE WINE

6oz/9oz/btl

Nagging Doubt Sallows Road **Chardonnay**

Kelowna, BC

15/22/58

JoieFarm Winery Noble Blend

(Gewurztraminer/Riesling/Auxerrois/ Pinot Blanc) Naramata, BC

16/23/62

Beaufort **Pinot Gris** Comox Valley, BC

16/23/62

Alderlea **Sauvignon Blanc** Cowichan Valley, BC

17/25/67

RED WINE

6oz/9oz/btl

La Posta Pizzella **Malbec** Mendoza, AG

15/22/58

Narrative **Cabernet Franc** Summerland, BC

15/22/58

Averill Creek **Pinot Noir** Cowichan Valley, BC

17/25/67

Summerhill Winery Reserve Barrel Red

(Cabernet Franc/Cabernet Sauvignon/Merlot) Kelowna, BC

16/23/62

BC BEER & IMPORT BEER

btl/can

Hoyne Por Favor **Mexican Lager** 355ml -4.4%

8

Tofino Kelp **Stout** 473ml -6%

9

Four Winds **Ultralite IPA** 473ml -2.9%

9

Steigl **Grapefruit Radler** 500ml -2.5%

9

CIDER

btl/can

Creek & Gully Flora **Apple** 355ml -7%

12

Valley Cider **Love Potion** 355ml -6.5%

12

Raven's Moon **Apple Blueberry** 473ml -7%

15

BEVERAGES

Evian **Sparkling Water** 750ml

9

Evian **Flat Water** 750ml

9

Fresh **Orange Juice** 355ml

10

Tofino **Raspberry Kombucha** 355ml

9

Royal Jamaican **Ginger Beer** 355ml

5

Umbria **Coffee** 32oz Carafe

10

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