

Brunch

Viennoiserie 12

Mini Croissant, Pain au Chocolat and Danish
Butter and Preserves

Organic Granola 18

Toasted Oats, Nuts and Seeds, Agave, Seasonal Fruits, Yoghurt,
Alternative Milks

Healthy Start 26

Two Free-Range Poached Hens Eggs,
Avocado, Fresh Fruit & Berries
choice of toast

Avocado Toast 25

Honey Grove Mystic, Two Free-Range Poached Hens Eggs,
Smashed Avocado, Micro Greens, EVOO

Eggs Benedict

Two Free-Range Poached Hens Eggs, Toasted English Muffin, Hollandaise, Kennebec Hash

Grilled Tomato & Avocado 23

Traditional Canadian Back Bacon 25

Smoked Steelhead & Buttered Crab 29

Egg White Omelette 25

Two Whipped Free-Range Hen Egg Whites, Grilled Asparagus, EVOO,
Micro Greens, Edible Flowers

Two Eggs Breakfast 23

Two Free-Range Hens Egg any Style, Kennebec Hash,
Choice of Canadian Back Bacon, Double Smoked Bacon, or Chicken Sausage
choice of toast

Toasted Bagel 27

Gravlax Salmon or Smoked Brisket, Buffalo Cream Cheese, Crispy Capers, Red Onion,
Sauerkraut, Spinach

Hazelnut Crusted Brioche French Toast 26

Brioche, Berries, Noble One Maple Syrup

Breakfast Enhancements

Chicken Sausage 8
British Pork Banger 8
Double-Smoked Bacon 8
Kennebec Hash 6
Gluten Free Toast 6
Toast 5
Croissant 6

Fresh Fruit 9
Grilled Asparagus 11
Sliced Avocado 5
Canadian Back Bacon 6
Free-Range Egg 4
Heirloom Tomatoes 6

Taxes not included

Consuming raw or under cooked meat, seafood or eggs may increase your risk of food borne illness.

Brunch

Caesar Salad – Chef's Interpretation 22

Baby Romaine, Crispy Pancetta, Caesar Emulsion, Grana Padano,
Poached Hens Egg, Tempura Anchovy, Crouton

H2OMelon Salad - Compressed and Torched 23

Watermelon, Feta, H2OMelon Radish, Mint, Cucumber,
Kalamata Olive, Forvm Vinaigrette

Pacific Mist Spa Bowl 22

Short Grain Rice, Cucumber, Marinated Greens, Carrots, Beets, Hemp Hearts,
In-House Pickled Vegetables, Tahini Dressing

Enhancements: Free Run Chicken Breast 14

Garlic & Herb Prawns 17 Pacific Salmon 17

Portobello Mushrooms “On Toast” 24

Honey Grove Merchant, Olive Tapenade, Portobello Mushrooms,
Forvm Balsamic, Roquette, Pine Nuts, Grana Padano, Confit Garlic

AQUA Bistro Veggie Burger 27

Halloumi, Zucchini and Black Bean Burger, American Cheddar, Bourbon & Red Onion
Marmalade, Vegan Bacon, Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Kennebec Frites or Organic Green Salad

AQUA Bistro Beef Burger 29

Ground Beef, American Cheddar, Bourbon & Red Onion Marmalade,
Honey Cured Bacon, Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Kennebec Frites or Organic Green Salad

DakGangJung 29

Korean Fried Chicken, Egg Fried Rice, Scallions, Gochugaru, Alliums,
Kimchi, Daikon, Pak Choy, Kimchi Kewpie

Moules Marinière & Frites 29

E&W Coast Mussels, Leek, Alliums, White Wine, Crème Fraiche, Charred Baguette, Lemon

Pacific Salmon “Bouillabaisse” 44

Native Bisque, Yukon Mousseline, E&W Coast Mussels, Rouille,
Lacto Fermented Carrot, Sourdough & Sorrel

Steak & Frites “Parisienne” 43

Dry Aged 8oz Striploin, Kennebec Frites, Café de Paris Butter,
Pea Tendrils, Truffle Aioli, Green Peppercorn Jus