

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.

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

Eggs Benedict

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

Grilled Tomato & Avocado 23

Traditional Canadian Back Bacon 25

Smoked Salmon & Buttered crab 29

Two Eggs Breakfast 23

Two Free-Range Eggs any style, Kennebec Hash,
Choice of Canadian Back Bacon, Double Smoked Bacon, or Chicken Sausage
Choice of toast

Hazelnut Crusted Brioche French Toast 26

Brioche, Berries, Noble One Maple Syrup

Breakfast Enhancements

Chicken Sausage 8	Fresh Fruit 9
Double-Smoked Bacon 8	Sliced Avocado 5
Croissant 6	Canadian Back Bacon 6
Kennebec Hash 6	Free-Range Egg 3
Toast 4	Sliced Fresh Tomato 4

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BRUNCH

8.00 a.m. – 2.00 p.m.

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 kale, carrots & beets, hemp hearts, house pickled vegetables, tahini dressing

Enhancements: Free Run Chicken Breast 14

Garlic & Herb Prawns 17 Arctic Char 17

Portobello Mushrooms "On Toast" 24

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

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

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

AFTERNOON & DINNER

2.00 p.m. – 9.00 p.m.

AQUA Bistro & Wine Bar

Thai Style Crispy Squid 23

Charred Corn, Cucumber, Bell Pepper, Asian Greens,
Bean Sprouts, Rice Vermicelli, Nahm Jim

DakGangJung 29

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

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

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 Frites 16

Rosemary, Grana Padano, Truffle Aioli Vegetable crudité, Focaccia Crisp, EVOO

Cheese & Charcuterie Board 44

Products from In-house, Out of House, Farmhouse, Smokehouse and Greenhouse,
Membrillo, Fruits, Crackers and Croutons

Lobster “En Brioche” 29

Lobster Tail and Claw, Brioche, Romaine, Chorizo, Kewpie Mayo,
In-House Dill Pickle Chips

Demi-Baguette BLT 21

Honey Cured Bacon, Baby Romaine, Tomato, Kewpie Mayo

Round of Beer for the Kitchen 10

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DINNER

5.00 p.m. – 9.00 p.m.

OCEAN7 Restaurant

Starters

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

Duck Breast at 49 Degrees 29

Fermented and Charred Mushroom, Leek, Tare Soy, Furikaki, Yuzu, Kombu

Ahi Tuna Crispy Rice Nigiri 29

Spicy Kewpie, Pickled Jalapeño, Crispy Garlic, Sweet Soy

Main Courses

Black Truffle Risotto 44

Seasonal Black Truffle, Acquerello Carnaroli, Acid Butter,
Parmigiano, Active Charcoal Tuille, Borage Blossoms

Angel Hair Fruits de Mer 43

Seasonal Regional Shellfish, Argentinian Prawn, Hokkaido Scallops, Leek, Fennel,
Alliums, Prontissima Angel Hair, White Wine, San Marzano Tomato, Gremolata

Gold Eagle Sablefish 44

Green Tea Noodle, Gai Lan, Umeboshi Plum, Katsobushi, Mycota Foraged
Mushroom, Pickled Daikon, Sudachi and Kombu Dashi, Bubu Arare

5 oz 24 Hour Bison Short Rib 47

Pomme Boulangère, Earl Grey Tea Parsnip, Heirloom Baby Carrot,
Chlorophyll, Spinach, Black Garlic Veal Jus

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DESSERTS

11.00 a.m. – 9.00 p.m.

Chilli Chocolate Fondant 16

Michel Cluizel Chocolate, Chilli, Cherries and Blossoms, Salted Caramel Ice Cream

Crème Brûlée 15

Tahitian Vanilla Bean, Seasonal Berries

Tart Citron 16

Lemon, Finger Lime, Torched Italian Meringue

KIDS MENU

12 years & under

BREAKFAST

8.00 a.m. – 11.00 a.m.

Fruit Bowl with Yoghurt 8

Mini Pastries with Butter & Jam 8

P,B&J (GFO) 8

1 Egg, 1 Bacon, 1 Sausage, 1 Toast (GFO) 12

French Toast with Maple Syrup 10

LUNCH & DINNER

11.00 a.m. – 9.00 p.m.

Nico's Garden Salad 12

Add Organic Chicken

Sliders Beef or Veg (GFO) 15

Mac N' Cheese (GFO) 12

Pesto Pasta 15

Add Organic Chicken (GFO)

Grilled Chicken Goujons 15

All Served with Kennebec Frites or Salad

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

Fairview Cellars **Chardonnay** Naramata, BC

16/23/62

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

17/25/67

Alderlea **Sauvignon Blanc** Cowichan Valley, BC

16/23/62

RED WINE

6oz/9oz/btl

La Posta Pizzella **Malbec** Mendoza, AG

15/22/58

Rodney Strong **Merlot** Sonoma County, CA

15/22/58

Lyrice **Pinot Noir** Monterey, CA

15/22/58

BC BEER & IMPORT BEER

btl/can

Asahi Super Dry **Lager** 330ml -5%

8

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

9

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

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

Phillips Iota **Hazy IPA Non Alc**

355ml

6

San Pellegrino **Sparkling Water** 750ml

9

Fresh **Orange Juice** 355ml

10

Tofino **Raspberry Kombucha** 355ml

9

Umbria **Coffee** 32oz Carafe

10

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