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 Bistro | 2.00 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 Croissant 6

Sliced Avocado 5 Free-Range Egg 3

Kennebec Hash 6 Sliced Fresh Tomato 4

Canadian Back Bacon 6 Toast 4

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

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

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

<u>6oz/9oz/btl</u>
Villa Sandi Il Fresco Prosecco Glera Veneto, IT
<u>15/22/58</u>

WHITE WINE

6oz/9oz/btl Fairview Cellars Chardonnay Naramata, BC 16/23/62

Averill Creek Pinot Gris Cowichan Valley, BC <u>17/25/67</u>

Alderlea Sauvignon Blanc Cowichan Valley, BC 16/23/62

RED WINE

<u>6oz/9oz/btl</u>
La Posta Pizzella Malbec Mendoza, AG
<u>15/22/58</u>

Rodney Strong Merlot Sonoma County, CA <u>15/22/58</u>

Lyric Pinot Noir Monterey, CA <u>15/22/58</u>

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%

<u>12</u>

Valley Cider Love Potion 355ml -6.5%

<u>12</u>

Raven's Moon Apple Blueberry 473ml -7%

<u>15</u>

DRINKS

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