

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 am – 2:00 pm
Afternoon & Dinner from AQUA Bistro | 2:00 pm – 9:00 pm
Ocean7 | 5:00 pm – 9:00 pm
Dessert | 11:00 am – 9:00 pm

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 am – 2:00 pm

Healthy Start 26

Two Free-Range Poached Eggs,
Avocado, Fresh Fruit, Berries

Choice of Toast

AQUA Bistro Bowl 27

Two Free-Range Eggs Sunnyside, Avocado, Corn, Black Beans,
Cherry Tomato, Rice, Tomatillo Salsa, Lime Crema, Pickled Onion

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

Eggs Benedict

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

Traditional Canadian Back Bacon 25

Smoked Steelhead 29

Grilled Tomato & Avocado 25

Egg White Omelette 26

Whipped Free-Range Egg Whites, Grilled Asparagus,
Micro Greens, Edible Flowers, EVOO, Kennebec Hash

Organic Granola 18

Toasted Oats, Nuts, Seeds, Agavé, Seasonal Fruits,
Toasted Coconut Ribbons, Yoghurt, Alternative Milks

Hazelnut Crusted Brioche French Toast 27

Brioche, Hazelnut Butter, Berries, Nobble One Maple Syrup

Breakfast Enhancements

Chicken Sausage (3 pc) 8

Toast 6

Double-Smoked Bacon (2 pc) 8

Kennebec Hash 4

Gluten Free Toast 8

Fresh Fruit 6 sm/12 lg

Grilled Asparagus 16

Sliced Avocado 6

Canadian Back Bacon (3 pc) 7

Free-Range Egg 4

BRUNCH

8:00 am – 2:00 pm

Caesar Salad 23

Baby Romaine, Crispy Pancetta, Caesar Emulsion, Grana Padano,
Poached Free Range Egg, Tempura Anchovy, Crostini

H2Omelon Salad 23

Watermelon, Feta, Watermelon Radish, Mint, Cucumber,
Kalamata Olives, Roasted Hazelnuts, Forvm Vinaigrette

Pacific Mist Spa Bowl 23

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

Enhancements: Free Run Chicken Breast 14 | Tuna Poke 16

Garlic & Herb Wild Prawns 17 | Pacific Salmon 18

Kingfisher Fried Chicken Bowl 29

Korean Fried Chicken, Scallions, Kimchi, Spinach, Bok Choy, Cucumber,
Carrot, Sweet Gochujang Sauce, Rice, Kewpie Mayo

Demi-Baguette BLT 24

Honey Cured Bacon, Baby Romaine,
Tomato, Kewpie Mayo

Choice of Pomme Frites or Organic Green Salad

AQUA Bistro Beef Burger 31

Canadian Chuck, Cheddar, Bourbon Red Onion Marmalade,
Honey Cured Bacon, Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Pomme Frites or Organic Green Salad

AQUA Bistro Veggie Burger 29

Haloumi, Zucchini Black Bean Burger, Cheddar,
Bourbon Red Onion Marmalade, Vegan Bacon,
Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Pomme Frites or Organic Green Salad

From The Bistro

2:00 pm – 9:00 pm

H2Omelon Salad 23

Watermelon, Feta, Watermelon Radish, Mint, Cucumber,
Kalamata Olives, Roasted Hazelnuts, Forvm Vinaigrette

Caesar Salad 23

Baby Romaine, Crispy Pancetta,
Caesar Emulsion, Grana Padano,
Free Range Poached Egg,
Tempura Anchovy, Crostini

AQUA Pommes Frites 18

Rosemary, Grana Padano, Truffle Aioli

Kingfisher Fried Chicken Bowl 29

Korean Fried Chicken, Scallions, Kimchi, Spinach,
Bok Choy, Cucumber, Carrot, Rice,
Sweet Gochujang Sauce, Kewpie Mayo

Sub Tuna Poke 6

One Piece Fish N' Chips 24

Two Piece Fish N' Chips 34

Beer Battered Halibut, Pomme Frites,
Mushy Peas, Tartar Sauce

AQUA Bistro Beef Burger 31

Canadian Chuck, Cheddar, Bourbon Red Onion Marmalade,
Honey Cured Bacon, Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Pomme Frites or Organic Green Salad

AQUA Bistro Veggie Burger 29

Haloumi, Zucchini Black Bean Burger, Cheddar,
Bourbon Red Onion Marmalade, Vegan Bacon,
Bistro Sauce, Crispy Onions, Brioche Bun

Choice of Pomme Frites or Organic Green Salad

From Ocean 7

5:00 pm – 9:00 pm

Gnocchi Alla Romana 32

Pan Seared In-House Gnocchi, Crispy Sage,
Pickled Locally Sourced Mushrooms,
Parmesan Textures

Vegan Szechuan Kabocha Squash 23

Basil Pesto, Smoked Paprika Pepitas,
Aki Miso, Charred Corn, Micro Cilantro

Black Truffle Risotto 43

Seasonal Black Truffles, Acquerello Carnaroli,
White Wine Butter, Parmigiano,
Active Charcoal Tuille, Borage Blossoms

Pacific Spring Salmon 43

Fingerling Potatoes, Roasted French Beans,
English Pea Beurre Blanc, Pernod Fennel Salad

Vegan Roasted Cauliflower Steak 39

Fingerling Potatoes, Brassicas, Beet Purée,
Soy Glaze, Pistachios, Raisin Condiment

Spaghettini Fruits de Mer 44

Seasonal Regional Shellfish, Wild Prawns, Hokkaido Scallops, Fennel,
Alliums, Spaghettini, White Wine, Gremolata
Choice of: San Marzano Tomato or Cream Sauce

Premium Canadian Beef

8 oz Striploin 53

6 oz Tenderloin 59

5 oz 24 Hour Bison Short Rib 48

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

DESSERTS

11:00 am – 9:00 pm

Strawberry Cheesecake 18

Mascarpone Cream, Strawberry Compote,
Almond Crumble, Honeycomb Tuille

Hazelnut Dark Chocolate Cake 17

Dacquoise, Hazelnut Dark Chocolate Diplomat Crème,
Caramelized Hazelnuts

Vanilla Crème Brûlée 15

Tahitian Vanilla Bean,
Seasonal Fruits

House Made Macarons 17

Seasonal Flavours, Fresh Berries
Take Home Box (3pc) 7 (8pc) 17

International & Regional Cheese Board 35

Daily Selection – Ask your server for details
Fresh Fruit, Preserves, Crackers, Crostini

Dessert Wine By The Glass

CedarCreek Platinum Ice Wine 12 (1oz) 18 (2oz)

Penfolds Grandfather Rare 20yr Tawny Port 12 (1oz) 18 (2oz)

KIDS MENU

12 years & under

BRUNCH

8:00 am – 2:00 pm

Fruit Bowl with Yoghurt 10

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

French Toast with Maple Syrup 14

Grilled Cheese 12

Choice of: Kennebec Frites or Veggies & Dips

Chicken Strips 15

Choice of: Kennebec Frites or Veggies & Dips

Fresh Fruit 6 sm/12 lg

AFTERNOON & DINNER

2:00 pm – 9:00 pm

Grilled Cheese 12

Choice of: Kennebec Frites or Veggies & Dips

Chicken Strips 15

Choice of: Kennebec Frites or Veggies & Dips

Mac N' Cheese 15

Add Organic Chicken

KIDS BEVERAGES

juice, milk, pop 3

BEVERAGES

SPARKLING WINE

6oz/9oz/btl

Fitzpatrick Family Vineyards Fitz Crémant, Pinot Blanc, Peachland, BC

16/23/62

WHITE WINE

6oz/9oz/btl

Fairview Cellars Chardonnay Naramata, BC

16/23/62

Beaufort, Pinot Gris, Comox Valley, BC

16/23/62

Alderlea Sauvignon Blanc Cowichan Valley, BC

16/23/62

RED WINE

6oz/9oz/btl

Tantalus, Pinot Noir, Kelowna, BC

17/25/66

Cedar Creek, Cabernet Sauvignon / Merlot, Okanagan Valley, BC

16/23/62

Monte Creek, Cabernet Franc, Monte Creek, BC

15/22/58

ZERO PROOF BUBBLES

6oz/9oz/btl

Colibri Spumante Sparkling White 750ml

39

Noughty Sparkling Rose 750ml

39

BC BEER & IMPORT BEER

btl/can

Peroni Nastro Azzurro 500ml - 5.1%

9

Asahi Super Dry 330ml - 8%

8

Townsite Tin Hat IPA 473ml - 5.6%

9

Cumberland Brewery Just A Little Bitter English Bitter 473ml - 4.2%

9

Hoyne Brewing Dark Matter 330ml - 5.3%

8

Ace Brewing F-Bomb Sour 473ml

9

Daily Rotating Beer

5

CIDER

btl/can

Creek & Gully Apricot 355ml -7%

12

Valley Cider Bon Dry 355ml -6.5%

12

Raven's Moon Apple Blueberry 473ml - 6.9%

16

COLD DRINKS

Phillips Iota Hazy IPA or Cerveza **Non Alc** 355ml

6

San Pellegrino Sparkling Water 750ml

10

Acqua Panna Flat Water 750ml

10

Fentimans Ginger Beer 355ml

6

Sparkmouth Tonic 355ml

5

Fresh Orange Juice 355ml

11

Fresh Grapefruit Juice 355ml

11

Kombucha Rotating Selection 355ml

9

HOT DRINKS

Umbria Coffee Regular or Decaf Drip To Go

6

Americano, Cappuccino, Latte, Hot Chocolate To Go

6

Chai Latte To Go

6

Umbria Coffee 32oz Carafe

11