

Breakfast

Served daily from 7:00 am to 11:00 am

SIGNATURE BREAKFASTS

EGGS BENEDICT <i>gf</i> two poached eggs on grilled cheddar cornbread, maple bacon jam and lemon hollandaise	29
THE BEACHER two eggs cooked any style, served with home-fried potatoes and your choice of smoked bacon or pork bangers	26
DUCK CONFIT & POTATO HASH <i>gf</i> caramelized onion, scallions, queso fresco, two fried sunny-side-up eggs and basil pesto	32
SMOKED SABLEFISH SCRAMBLED EGGS <i>gf</i> three gently scrambled eggs topped with smoked Pacific sablefish, salmon roe and Boursin	33
CHANTERELLE OMELETTE three farm fresh eggs, locally foraged chanterelle mushrooms and Gruyere cheese, served with home-fried potatoes and local organic greens	29
FRENCH TOAST thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	26
AVOCADO TOAST <i>df, v</i> freshly crushed avocado, extra virgin olive oil, lemon, roasted pumpkin seeds, cashew romesco, sea salt and tajin on toasted artisan sourdough	24

LIGHT DISHES

SMOKED SALMON <i>gf</i> cold-smoked BC salmon, honey whipped Tree Island yogurt, grapefruit, orange and maple glazed pumpkin seed cracker	24
BLUEBERRY & AVOCADO SMOOTHIE BOWL <i>gf, df, v</i> banana, hemp heart, house-made hazelnut-almond granola, pumpkin seed and dried coconut	19
FRUIT PLATE <i>gf, df, v</i> assortment of fresh cut fruit and berries	18
TREE ISLAND YOGURT <i>gf</i> Local grass fed dairy, fresh berries, house-made hazelnut-almond granola and honey	12
FRESHLY BAKED PASTRIES classic butter croissant	7
muffin, daily selection	7
pain au chocolat	9
handmade Danish, daily selection	9

ADD TO ANY BREAKFAST

TOASTED ARTISAN SOURDOUGH buttered and served with preserves	8
HOME-FRIED POTATOES with herb and caramelized onion butter	6
SLICED HALF-AVOCADO drizzled with extra virgin olive oil and flaky Maldon sea salt	6
APPLEWOOD SMOKED BACON (3 slices), GRILLED PORK BANGERS (3 pieces)	12
COLD SMOKED BC SALMON (3 slices)	15
GRILLED TOMATO sliced beefsteak tomato, drizzled with olive oil and flaky Maldon sea salt	5
1 EGG cooked any style	5

BEVERAGES

FRUIT JUICE orange, apple, pineapple, cranberry or grapefruit	6
ESPRESSO	5
AMERICANO	5
CAPPUCCINO, LATTE	6
DRIP COFFEE	5
TEA	5

v vegan
df dairy free
gf made without the addition of gluten

Prices subject to a \$5 delivery fee, 20% service charge and applicable government taxes.
Please inform our order taker of any dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Menu is subject to change based on availability of ingredients.

All Day Dining

Served daily from 11:00 am to 10:00 pm

STARTERS

FEATURE SOUP df, gf, v seasonally inspired and plant-based, served with grilled baguette	7 12
SEAFOOD CHOWDER gf fresh fish, prawns, smoked bacon, new potatoes, freshly baked bread	21
LOCAL GREENS df, gf,v local organic greens, sliced cucumber, radish, balsamic vinaigrette	18 23
CAESAR SALAD chopped romaine heart, croutons, Parmigiano Reggiano, smoked bacon, house-made garlic dressing	19 24
SNUG SALAD gf local organic greens, boiled egg, blue cheese, avocado, cucumber, red onion, cherry tomato, balsamic vinaigrette	21 28
+GRILLED ISLAND CHICKEN BREAST	16
+SAUTEED BC KING SALMON	16
+RARE-GRILLED AHI TUNA	16
TRUFFLE FRIES tossed with chopped truffle and parmesan, served with garlic aioli	15 19
CHICKEN WINGS tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	16 25
BAKED NACHOS gf corn tortillas, jalapeno, red onion, cheese,black bean, house-made salsa, sour cream	19 28
+ HOUSEMADE GUACAMOLE	6
+ SLOW COOKED BEEF BIRRIA	10
BAKED BRIE fig jam, honey, served with grilled baguette	24
CRAB CAKES tartar sauce, lemon, local organic greens, Dijon vinaigrette	22 28
MUSSELS white wine, garlic, and parsley or red coconut curry sauce, served with grilled baguette	23 36
CALAMARI crispy Humboldt squid, chipotle mayo	24

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MAINS

ANGUS BEEF BURGER 26
red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun, served with your choice of fries, feature soup or green salad

GRILLED BC SALMON BURGER 27
cucumber, alfalfa sprouts, garlic aioli on a potato bun, served with your choice of fries, feature soup or green salad

GRILLED CHICKEN & BACON SANDWICH 28
lettuce, tomato, and garlic aioli on toasted sourdough, served with your choice of fries, feature soup or green salad

BRAISED SHORT RIB BEEF DIP 32
caramelized onion, Swiss cheese, freshly baked french roll, au jus, served with your choice of fries, feature soup or green salad

SUBSTITUTE CAESAR SALAD 2
SUBSTITUTE TRUFFLE FRIES 3

+ **CHEESE (white cheddar, blue, or swiss)** 3
+ **DOUBLE SMOKED BACON** 5

FISH & CHIPS 26 | 36
beer-battered cod, french fries, apple cider slaw, tartar sauce

CAULIFLOWER STEAK gf, df, v 28
lemon garlic hummus, crispy chick peas, herb salad

RED CURRY RICE NOODLES gf, df, v 28
stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce

+ **SAUTEED PRAWNS (3PC)** 16

RARE-GRILLED AHI TUNA STEAK gf, df 29
warm potato salad, capers, green olive tapenade

SPAGHETTI CARBONARA 29
fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano

STEAK FRITES
peppercorn sauce, french fries 28
5oz AAA Black Angus sirloin 48
9oz AAA New York strip

DESSERTS

STICKY TOFFEE PUDDING gf 15
Butterscotch Sauce, Espresso White Chocolate Mousse, Candied Walnuts

CREME BRULEE 15
Pistachio Almond Biscotti

HAZELNUT CHEESECAKE BOMBE gf 15
Salted Caramel, Black Currant Anglaise, Caramel Tuile

FRENCH MACARON gf 10
Two Pieces, Chef's Daily Selection

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Evening Dining

Served daily from 5:00 pm to 10:00 pm

MAINS

ARGENTINE PRAWN CEVICHE gf, df leche de tigre, tomato, red onion, cilantro, crispy corn tortilla	23
SEAFOOD PASTA prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	28
CEDAR ROAST SALMON gf new potatoes, apple cider mustard cream	36
PAN SEARED HALIBUT gf white bean cassoulet, chorizo vinaigrette	36
MUSHROOM TEMPURA locally cultivated mushrooms, smoked buttermilk ranch	18
CHICKEN MARSALA gf pan-roast chicken breast, garlic whipped potatoes, mushroom, and marsala sauce	32
FILET MIGNON gf charbroiled 5oz Angus beef tenderloin, broccolini, garlic whipped potatoes, red wine jus	65

Late Night Dining

Served daily from 10:00 pm to 7:00 am

CHICKPEA FALAFEL WRAP romaine lettuce, cucumber, tomato, red onion, garlic aioli in a tortilla served with house greens and Dijon vinaigrette	26
GRILLED CHICKEN CAESAR WRAP grilled Island Farmhouse chicken breast, romaine lettuce, Caesar dressing and chopped bacon in a tortilla served with house greens and Dijon vinaigrette	29
CHEF'S SALAD gf local organic greens, boiled hen's egg, blue cheese, tomato, red onion, cucumber, and Dijon vinaigrette	22
HAZELNUT CHEESECAKE BOMBE gf salted caramel, black currant anglaise, caramel tuile	15
FRESHLY BAKED COOKIE <i>daily selection</i>	4

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Children’s Menu

BREAKFAST

Served daily from 7:00 am - 11:00 am

CINNAMON SUGAR FRENCH TOAST FINGERS served with maple syrup and fresh berries	18
KIDS SCRAMBLED EGGS served with home-fries and applewood smoked bacon	18

LUNCH & DINNER

Served daily from 11:00 am - 10:00 pm

CHILDREN’S HAMBURGER (D,E,G) grilled beef patty, toasted brioche bun, ketchup and dill pickle	26
+ CHEDDAR CHEESE	4
CHILDREN’S GRILLED CHICKEN Island Farmhouse chicken breast served with French Fries OR steamed broccoli	26
CHICKEN TENDERS (G, E) four crispy breaded chicken strips served with French fries or steamed broccoli, plum sauce	24
GRILLED CHEESE SANDWICH (D,G) served with French fries or steamed broccolini	18
CHILDREN’S SPAGHETTI (D,G,E) tomato sauce or plain butter with a side of parmesan cheese	18
SIDE OF STEAMED BROCCOLINI	6
FRESHLY BAKED COOKIE (D,G,E,N) flavor of the day	4
ICE CREAM (D, E) flavor of the day	4

D contains dairy | G contains Gluten | E contains eggs | S contains fish or shellfish | N contains nuts

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FARO Pizza

Sunday to Thursday; served from 11:30 am - 9:00 pm
Friday & Saturday; served from 11:30 am - 10:00 pm

Delicious, handcrafted pizza delivered straight to your room.

Choose from one of our packages below.

PACKAGE 1

1 Arugula Salad
Choice of any 1 Pizza
Choice of any 1 Dessert

\$45

PACKAGE 2

Choice of 1 Arugula Salad
or 1 Caprese Salad
Choice of any 2 Pizzas
Choice of any 1 Dessert

\$65

PACKAGE 3

1 Arugula Salad
1 Caprese Salad
Choice of any 3 Pizzas
Choice of any 2 Desserts

\$99

SALADS

CAPRESE SALAD **gf**

Fior di Latte, tomato, basil oil, pesto

ARUGULA SALAD **gf**

pear, fennel, hazelnut, Pecorino Romano

PIZZA

MARINARA **df, v**

tomato, garlic, basil, oregano

MARGHERITA

tomato, Fior di Latte, basil

ROMANA **df**

tomato, Castelvetro olives, white anchovy, arugula, lemon

CALABRESE

tomato, Fior di Latte, Soppressata salami

SPICY BEAST

tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili

PROSCIUTTO

tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano

QUATTRO

white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut

CAPRICCIOSA

tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives

FUNGHI

roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle

CARBONARA

white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper

CACCIATORA

white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion

FINOCCHIO

white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion

PATATA TARTUFO

white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano

DESSERTS

TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa

UPSIDE-DOWN POLENTA & OLIVE OIL CAKE **df, gf**

orange sauce, almond & cornmeal

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