

signature breakfasts by the sea
7:00 AM - 11:00 AM

BREAKFAST

signature breakfasts

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

EGGS BENEDICT **D, E** 29

two poached eggs on grilled cheddar cornbread,
maple bacon jam, lemon hollandaise

CRAB BENEDICT **D, G, E, S** 33

two poached eggs on pan-fried crab cakes, lemon
hollandaise

THE BEACHER **E, D** 29

two eggs cooked any style, served with home-fried
potatoes and your choice of smoked bacon or
pork bangers

BRAISED BEEF SHORT RIB & POTATO HASH **D, E** 36

caramelized onion, scallions, queso fresco, two fried
sunny-side-up eggs, basil pesto

WILD MUSHROOM OMELETTE **D, E** 29

three farm-fresh eggs, locally foraged wild mushrooms
and Gruyère cheese, served with
home-fried potatoes and local organic greens

FRENCH TOAST **D, G, E, N** 27

thick-sliced sourdough, whipped dulce de leche,
candied walnuts and sea salt

AVOCADO TOAST **G, N** 25

freshly crushed avocado, extra virgin olive oil, lemon,
roasted pumpkin seeds, cashew romesco, sea salt, and
Tajín on toasted artisan sourdough

beverages

ESPRESSO	5	TEA	5
AMERICANO	5	camomile, peppermint, hot cinnamon, jasmine, green tea, earl grey, english breakfast, orange pekoe	
CAPPUCCINO	6		
LATTE	6	FRUIT JUICE	6
DRIP COFFEE	5	orange, apple, pineapple, cranberry, grapefruit	
+ FLAVOURED SYRUP \$0.50 + SUB MILK (COCONUT, OAT, SOY, ALMOND) \$1.00			

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

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light dishes

SMOKED SALMON **D, S** 24
cold-smoked BC salmon, honey whipped
Tree Island yogurt, grapefruit, orange,
maple glazed pumpkin seed cracker

**BLUEBERRY & AVOCADO
SMOOTHIE BOWL **N**** 21
banana, hemp hearts, housemade
hazelnut-almond granola, pumpkin
seeds, dried coconut

FRUIT PLATE 18
assortment of fresh cut fruit and berries

TREE ISLAND YOGURT **D, N** 15
local grass-fed dairy, fresh berries,
housemade hazelnut-almond granola,
honey

FRESHLY BAKED PASTRIES
classic butter croissant **D, G, E** 7
muffin, daily selection **D, G, E, N** 7
pain au chocolat with pistachio **D, G, E, N** 9
handmade Danish, daily selection **D, G, E, N** 9

children's breakfast

**CINNAMON SUGAR FRENCH
TOAST FINGERS **D, G, E**** 21
served with maple syrup and fresh berries

SCRAMBLED EGGS **D, E** 21
served with home-fries and applewood
smoked bacon

additions

**TOASTED ARTISAN
SOURDOUGH **D, G**** 8
buttered and served with
preserves

HOME-FRIED POTATOES **D** 6
with herb and caramelized
onion butter

SLICED HALF-AVOCADO 6
drizzled with extra virgin olive
oil and sea salt

**APPLEWOOD SMOKED
BACON OR GRILLED
PORK BANGERS** 12
3 pieces

COLD SMOKED BC SALMON **S** 15
3 pieces

GRILLED TOMATO 6
sliced beefsteak tomato, drizzled with
olive oil, sea salt

1 EGG **E** 5
cooked any style

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refined midday classics
11:00 AM - 10:00 PM

ALL DAY

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to start

MAPLE GLAZED MILK BREAD D, G, E	10
black pepper, lemon-mustard butter	
CHAR-ROAST TOMATO SOUP D	18
parmesan cream, garlic crostini G	
SEAFOOD CHOWDER D, S	29
fresh fish, mussels, clams, smoked bacon, prawns, new potatoes, garlic crostini G	
TRUFFLE FRIES D, E	21
tossed with chopped truffle and parmesan, served with garlic aioli	
CRAB CAKE D, G, E, S	29
wasabi tartar sauce, lemon, local organic greens, sherry vinaigrette	
SAUTÉED PRAWNS D, G, S	28
sherry and garlic butter sauce, Calabrian chili breadcrumbs	

salads

LOCAL GREENS	22
Saanich-grown organic baby lettuce, shaved fennel, radish, toasted sunflower seeds, grapefruit tarragon vinaigrette	
+ HALF AVOCADO	8
+ CRUMBLÉD CHÈVRE D	8
CAESAR SALAD D, G, E	25
crisp romaine, Parmigiano Reggiano, double smoked bacon, housemade dressing, garlic crostini	
NICOISE SALAD E, S	29
rare-grilled ahi tuna, white anchovy, new potato, boiled egg, green bean, tomato, caper, olive, sherry vinaigrette	

+ FRESH BAKED BREAD & SALTED HONEY MUSTARD D, G, E	12
+ GRILLED VANCOUVER ISLAND CHICKEN BREAST	14
+ ORGANIC BC KING SALMON S	16
+ RARE-GRILLED AHI TUNA S	15
+ SAUTÉED PRAWNS (3) S	12

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main course

SNUG BURGER D, G, E 34

charbroiled angus chuck patty, melted brie,
crispy onions, bacon jam, burger sauce, potato bun,
served with your choice of french fries or green salad

SUBSTITUTE CAESAR SALAD 6

SUBSTITUTE CHAR-ROAST TOMATO SOUP 6

SUBSTITUTE TRUFFLE FRIES 7

CAULIFLOWER STEAK 36

lemon garlic hummus, crispy chickpeas, herb salad

PASTA BOLOGNESE D, G 38

slow cooked beef, prosciutto and tomato ragu,
Parmigiano Reggiano

SEAFOOD PASTA D, G, S 39

prawns, mussels and clams in white wine,
garlic, parsley and tomato

TEMPURA LING COD G, S 38

BC ling cod, sesame daikon slaw, wasabi tartar sauce

dessert

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children's menu

HAMBURGER G, D, E 29

grilled beef patty, toasted brioche bun,
ketchup, dill pickle

+ **CHEDDAR CHEESE D** 6

GRILLED CHICKEN 29

Vancouver Island chicken breast served with
french fries or steamed broccolini

CHICKEN TENDERS G, E 28

four crispy breaded chicken strips served
with french fries or steamed broccolini,
side of plum sauce

GRILLED CHEESE SANDWICH G, D 26

served with french fries or steamed broccolini

SPAGHETTI G, D, E 26

tomato sauce or plain butter with a side
of parmesan cheese

+ **SIDE OF STEAMED
BROCCOLINI** 9

children's dessert

CHOCOLATE CHIP COOKIES G, D, E 18
three pieces, freshly baked

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sunday - thursday: 11:30 AM - 9:00 PM
friday & saturday: 11:30 AM - 10:00 PM

FARO

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Please note that FARO orders are prepared separately and may arrive at a
different time than other in-room dining items

pizza

MARGHERITA **G, D**

tomato, Fior di Latte, basil

26

ROMANA **G, S**

tomato, Castelvetro olives, white anchovy, arugula,
lemon

26

CALABRESE **G, D**

tomato, Fior di Latte, Soppressata salami

29

SPICY BEAST **G, D**

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

32

FUNGHI **G, D**

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

29

CAPRICCIOSA **G, D**

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

32

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elevated coastal casuals
5:00 PM - 10:00 PM

DINNER

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mains

ROAST ISLAND CHICKEN BREAST **D**

46

garlic whipped potatoes, seasonal vegetables,
white wine and mushroom sauce

MISO GLAZED SALMON **D, S**

49

organic BC king salmon, lotus root purée, bok choy

PACIFIC HALIBUT **S**

65

cooked sous vide, pea purée, seasonal vegetables,
charred lemon beurre blanc

FILET MIGNON **D**

75

garlic whipped potatoes, seasonal vegetables,
rich red wine jus

dessert

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late night indulgences
10:00 PM - 7:00 AM

LATE NIGHT

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mains

CAULIFLOWER SHAWARMA WRAP **D**

32

spiced cauliflower, lemon garlic hummus,
cucumber, tomato, red onion, romaine, Tajín,
flour tortilla served with house greens and
grapefruit tarragon vinaigrette

GRILLED CHICKEN CAESAR WRAP **G, D, E**

36

grilled Island chicken breast, romaine lettuce,
Caesar dressing, and chopped bacon in a flour
tortilla served with house greens and grapefruit
tarragon vinaigrette

dessert

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BEVERAGES

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spirit-free

BEACHSIDE COLADA	12
pineapple, passionfruit, orange, coconut syrup, milk	
NO-GRONI	17
free spirit gin, NOA bitters, sweet vermouth	
ISLAND SUNSET SPRITZ	15
Martin Vibrante, watermelon, lemon, non-alcoholic Mionetto Prosecco	
PHILLIPS IOTA (355ml)	8
pilsner pale ale hazy IPA	
MIONETTO (5oz)	14
non-alcoholic prosecco, Italy	

feature cocktails

SEA TO SKY	25
Arbutus Blue Gin, Son's of Vancouver Quadruple Sec, grapefruit, lemon, basil syrup, soda	
EL BESO DEL DIABLO	30
habanero & pepper infused mezcal, Son's of Vancouver Quadruple Sec, watermelon, Grand Marnier, passionfruit, lime	
KUROSHIO OLD FASHIONED	30
Suntory Toki Japanese Whiskey, Sanctuary Vancouver Island Whisky, Amaro Montenegro, almond & orange bitters	
SALISH SOUR	35
Patron Silver Tequila, Aperol, maraschino cherry liqueur, lemon, egg whites, mole bitters	

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classic cocktails

All cocktails are 2oz pours

NEGRONI gin, sweet vermouth, campari, orange zest	20
OLD FASHIONED bourbon, demerara syrup, bitters, orange zest	20
MARGARITA tequila, triple sec, simple syrup, lime	18
MOJITO white rum, simple syrup, lime juice, mint, sparkling water	18
WHISKEY SOUR whiskey, lemon, simple syrup, egg white, bitters	18

wine

5oz | 8oz | btl

ATTEMS Sauvignon Blanc, France	18 29 80
SIMONNET-FEBVRE Chablis, France	22 39 115
BARTIER BROS Syrah, BC	17 28 75
MISSION HILL Meritage, BC	21 34 100
UNSWORTH Charme de L'Île, BC	16 / 75
FABRE EN PROVENCE France	16 26 70

draught

20oz pint

VIB PILSNER	10
DRIFTWOOD Fat Tug IPA	10
SMALL GODS BREWING Promised Land Hazy IPA	10
GUINNESS Irish Stout	11
SALT SPRING WILD Apple Cider	10

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