

# IN ROOM DINING

menu

## LUNCH

12:00PM-2:15PM

### SNACKS & SHARES

Parmesan & Black Pepper Fries garlic aioli GF/V	8	Albacore Tuna Tataki cucumber & cabbage salad ponzu, cured salmon roe GF/DF	17
Shucked Oysters rotating east & west coast varieties tayberry mignonette GF/DF	4.50 each 6 for 25	Farmhouse Chicken Wings nuoc cham caramel, crispy onions cilantro, toasted sesame GF/DF	20

### SOUPS & SALADS

Sunwing Farms Tomato Gazpacho extra virgin olive oil, cumin sourdough crouton DF/VE	13	Quinoa & Chickpea Salad bell peppers, cucumber, feta cheese parsley, lemon vinaigrette GF/V	16
Local Fish Chowder wild pink swimming scallops, clams coconut & lime leaf broth toasted whole wheat sourdough DF	15	Grilled Baby Gem Caesar Salad double smoked bacon, herb crouton Grana Padano, charred lemon	17
Saanich Green Salad cherry tomato relish, shaved radish togarashi almonds, miso vinaigrette GF/DF/V	16	<u>Salad Enhancements:</u> Marinated grilled chicken breast Smoked sockeye salmon Seasoned marinated tofu	10 12 7

### LUNCH LARGE PLATES

Steamed Bao Buns choice of pork belly or vegetable pickled carrot & radish, peanuts hoisin, cilantro DF/V*	4 for 22	Lentil-Mushroom Sandwich Lockwood Farms egg, dill pickle, tomato lettuce, garlic aioli, brioche <i>add fries or salad</i>	20 4
Grilled Mushroom & Ricotta Flatbread arugula pesto, marinated peppers V	20	Grilled Chicken Burger dill pickle, tomato, aged white cheddar lettuce, garlic aioli, brioche <i>add fries or salad</i>	20 4
6oz Flat Iron Steak Frites parmesan & black pepper frites mushroom & shallot jus, garlic aioli GF	26	Double Onion Beef Burger onion jam, crispy onions aged white cheddar, lettuce garlic aioli, brioche <i>add fries or salad</i>	22 4
Pan Seared Halibut confit tomatoes, fingerling potato, dill yuzu kosho butter GF	29		

Please dial 5002 to place your Inn-Room Dining order. 18% gratuity and \$4 delivery charge will be applied to all orders.

GF\* - Can BE Made Gluten Free, DF\* - Can Be Made Dairy Free, V\* - Can Be Made Vegetarian, VE\* - Can Be Made Vegan

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## DESSERT (AVAILABLE FOR LUNCH)

Pavlova	12	Ice Cream & Sorbet	12
lime meringue, coconut cremeux		Please ask for flavours	
strawberry lychee compote		GF	
seasonal fresh fruits VE/GF			
Textures of Baklava	11	Fruit Plate	9
cardamom cookie, rosewater ice cream		fresh selection of fruit & berries GF/VE	
honey roasted pistachios, brown butter crunch			
Pot de Crème	11	Bon Bons/ Mignardise	3 for 12
bourbon dark chocolate		chef's choice of chocolates & truffles GF	
feuilletine crunch, tonka nib caramel GF*			

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