



Inn at Laurel Point

IN ROOM DINING

menu

Enjoy the convenience of in-room dining, featuring fresh, locally-inspired dishes delivered right to your door. Whether it's a light breakfast or a family feast, our menu offers something for every taste.

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

BREAKFAST

CLASSICS

Point Breakfast	23
two Lockwood Farms eggs, choice of bacon, country ham chicken or pork sausage, roasted tomato crispy hashbrowns, choice of toast	
Continental	21
choice of one freshly baked breakfast pastry, vanilla yogurt + granola parfait, fresh fruit + berries	
Classic Benny	23
two Lockwood Farms poached eggs, Canadian back bacon, hollandaise, roasted tomato, crispy hashbrowns	

HEALTHY START

Avocado Toast	23
two Lockwood Farms poached eggs, cilantro-lime crema pickled onions, roasted tomato crispy hashbrowns	
Steel Cut Oats	16
strawberry-rhubarb compote, almond + maple granola, vanilla mascarpone	
Fruit Plate	14
selection of fresh fruit + berries	

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HEALTHY START

- Garden Benny** 23
two Lockwood Farms poached eggs, grilled kale
portobello mushrooms, hollandaise, roasted tomato
crispy hashbrowns
- Garden Omelet** 23
spinach, mushrooms, zucchini, bell peppers, aged BC
cheddar, roasted tomato, crispy hashbrowns
choice of toast

AURA SIGNATURES

- Aura Benny** 24
two Lockwood Farms poached eggs, kimchi
hollandaise prawn + smoked salmon okonomiyaki
seaweed salad, bonito flakes, crispy hashbrowns
- Buttermilk Waffle** 24
soft cream, peach preserves
pistachio butter + crunch
- West Coast Omelet** 24
smoked salmon, dill, goat cheese, lemon zest
roasted tomato, crispy hashbrowns, choice of toast
- Braised Beef Hash Bowl** 24
two Lockwood Farms poached eggs, crispy potato
roasted mushrooms, green onion, spinach
hollandaise, choice of toast
- Shakshuka** 22
two Lockwood Farms poached eggs, roasted
vegetables, feta cheese, stewed tomatoes, chili oil
grilled flatbread

A LA CARTE + SUBSTITUTIONS

one egg any style	5
country ham, bacon, pork or chicken sausage	6
smoked salmon	9
crispy hashbrowns	7
dry cereal + fruit	8
granola	8
plain yogurt or vanilla yogurt	6
vanilla yogurt + granola parfait	11
house-made muffin, croissant or breakfast pastry	6
sesame bagel + cream cheese	7
avocado or sliced tomato	5
fruit salad	7
fresh berries	8
toast	5
<i>white, whole wheat, sourdough, multigrain</i>	
substitute GF bread or GF English muffin	2
substitute bagel	2
substitute fruit	2