



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.

LUNCH

SHARE PLATES

Parmesan + Black Pepper Frites yuzu aioli GF/V	8
Thai Red Curry Fish Cakes shaved radish, mixed greens, pickled carrot cilantro-lime aioli DF	20
Farmhouse Chicken Wings nuoc cham caramel, crispy leeks, cilantro toasted sesame GF/DF	20
Pork Belly Bao Buns pickled carrot + radish, peanuts, hoisin, cilantro DF	4 for 22
Charcuterie + Cheese rotating salumi + cheese, togarashi almonds house made preserves + pickles fresh baguette + lavash GF*	22

SOUP + SALAD

Autumn Squash Bisque 14
sour apple, pink peppercorn crème fraîche, crostini
GF*/V

Local Fish Chowder 15
wild pink swimming scallops, clams
coconut + lime leaf broth
toasted whole wheat sourdough
GF*/DF

Saanich Green Salad 16
apple, pickled beets, goat cheese, sherry vinaigrette
GF/V

Quinoa + Chickpea Salad 16
bell peppers, cucumber, feta cheese, parsley
lemon vinaigrette
GF/V

Cobb Salad 18
iceberg lettuce, crispy bacon, avocado, blue cheese
tomato, hard-boiled egg
GF

SALAD ENHANCEMENTS:

Herb Marinated Chicken Breast 10

Pan Seared Lingcod 12

Crispy Tofu 7

LARGE PLATES

Sweet Corn + Charred Pepper Linguine leeks, zucchini, basil cream V	23
Grilled Mushroom + Ricotta Flatbread arugula pesto, marinated peppers V	20
6oz Flat Iron Steak Frites parmesan + black pepper frites mushroom + shallot jus yuzu aioli GF	26
Pan Seared Lingcod confit tomatoes, fingerling potato, dill yuzu kosho butter GF	28

BURGERS

The following items come with your choice of parmesan + black pepper frites or green salad

Lentil-Mushroom Sandwich Lockwood Farms fried egg, dill pickle, tomato iceberg lettuce, yuzu aioli, brioche bun GF*/V	21
Grilled Beef Burger smoked onion marmalade red wine braised mushrooms, iceberg lettuce aged white cheddar, yuzu aioli, brioche bun GF*	23

BURGERS

The following items come with your choice of parmesan + black pepper frites or green salad

Grilled Chicken Burger	22
herb marinated chicken breast, house pickles tomato, iceberg lettuce, aged white cheddar yuzu aioli, brioche bun GF*	

DINNER

RAW + CHILLED

Seared Rare Albacore Tuna	20
kimchi emulsion, charred cabbage, toasted nori ponzu caviar GF/DF	
Side Stripe Shrimp	22
charred jalapeno dressing, iceberg lettuce avocado + cucumber GF	
Beef Tartare	23
hickory sticks, egg yolk gel, dill pickle, aioli, crostini GF*/DF	

SOUP + SALAD

Saanich Green Salad	16
apple, pickled beets, goat cheese, sherry vinaigrette GF/V	

SOUP + SALAD

Chicory Salad	17
orange, grapes, st. agur, pecan praline champagne-mustard dressing GF/V	
Autumn Squash Bisque	14
sour apple, pink peppercorn crème fraîche, crostini GF*/V	

SALAD ENHANCEMENTS

Herb Marinated Chicken Breast	10
Pan Seared Lingcod	12
Crispy Tofu	7

SHARE PLATES

Parkerhouse Roll	10
sake kasu butter, toasted rice	
Black Pepper + Parmesan Frites	12
parsley, aioli GF/V	
Chicken Liver Parfait	18
autumn fruit, grilled sourdough kabocha squash chutney	

SHARE PLATES

Charred Octopus	23
smoked peppers, cucumber, chili-cumin aioli GF/DF	
Seared Hokkaido Scallops	26
green curry sauce, thai pork sausage, apple crispy leeks GF/DF	

LARGE PLATES

Pan Seared Lingcod	34
corn succotash, bacon, charred peppers + leeks GF	
Crispy Farmhouse Chicken Supreme	32
potato purée, grilled broccolini, mustard jus GF	
Potato Gnocchi	28
celeriac purée, sweet onion, brown butter vinaigrette hazelnut, parmesan crackers V	
Pink Swimming Scallop Linguine	26
vermouth butter, parsley, pecorino, toasted baguette	
Braised Lamb Shank	34
ras el hanout, quinoa tabbouleh, roasted cauliflower castelvetrano olives, preserved lemon GF	
Fraser Valley Duck Breast	36
foraged mushrooms, autumn fruit mostarda sage roasted root vegetables, caraway-carrot jus GF	

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

PRIME BEEF CUTS

8oz Tenderloin	50
14oz Ribeye	82
smoked onion marmalade, carrot-truffle purée toasted rice dukkah, red wine jus GF	

BURGERS

The following items come with your choice of parmesan + black pepper frites or green salad

Grilled Chicken Burger	22
herb marinated chicken breast house pickles, tomato, iceberg lettuce aged white cheddar, yuzu aioli, brioche bun GF*	
Grilled Beef Burger	23
smoked onion marmalade red wine braised mushrooms, iceberg lettuce aged white cheddar, yuzu aioli, brioche bun GF*	

SIDES

Pommes Purée chives, maldon salt GF/V	13
Grilled Broccolini chili, lemon, parmesan GF/V	14
Crispy Brussels Sprouts apple cider gastrique, pecorino GF/V	13
Roasted Carrots celeriac purée, dill, leeks GF/V	12