
IN ROOM DINING

menu

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

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

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| Breakfast Menu 7:00am - 11:00am | 4 |
| Kids Breakfast Menu 7:00am - 11:00am | 5 |
| Lunch Menu 11:30am - 3:00pm | 6 - 7 |
| Kids Menu 11:30am - 3:00pm / 5:00pm - 9:30pm | 8 |
| Dinner Menu 5:00pm - 9:30pm | 9 - 10 |
| Dessert Menu 7:00am - 10:00pm | 11 |
| Non Alcoholic Beverages / Alcoholic Beverages 7:00am - 10:00pm / 9:00am - 10:00pm | 12 |
| Alcoholic Beverages 9:00am - 10:00pm | 13 |

Allergy + Food Accommodation Legend:

GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VE - Vegan

GF * - Can Be Modified GF
DF * - Can Be Modified DF
V * - Can Be Modified V
VE * - Can Be Modified VE

DINNER

5:00 PM - 9:30 PM

TO START

| | |
|--|----|
| Albacore Tuna Niçoise GF/DF new potato, green beans, arugula, tapenade, roasted tomato | 22 |
| Grilled Forager's Galley Mushrooms GF/V cured egg yolk, asparagus cream, truffle | 20 |
| Burrata Cheese V rotating seasonal burrata | 25 |
| Little Gem Caesar Salad GF* pancetta, pecorino romano, croutons, anchovy vinaigrette | 18 |
| New Potato + Snap Pea Salad GF/DF/VE lentils, arugula, cashew ranch | 16 |
| Hokkaido Milk Buns V van isle sea salt, honey butter | 8 |
| Black Pepper + Parmesan Frites GF/V lemon aioli | 8 |
| Leek Fonduta Arancini V romesco sauce, mascarpone, watercress, olives | 20 |
| The Plot Market Green Salad GF/V cherry tomato, spring radish, goat cheese, toasted seeds sherry vinaigrette | 17 |
| Salad Enhancements: | |
| add BC Wild Salmon | 15 |
| add Free Range Chicken Breast | 14 |
| add Crispy Tofu | 9 |

DINNER

5:00 P M - 9:30 P M

ENTRÉE

| | |
|---|---------|
| Pistachio Crusted Wild Pacific Halibut GF basil + potato purée, hakurei turnip, grilled oyster mushroom | 52 |
| Smoked Sockeye Salmon GF dill roasted beets, bay laurel, green apple, crème fraîche | 40 |
| Farmhouse Chicken Breast GF risotto, grilled asparagus, garlic confit, chicken jus | 38 |
| Tagliatelle Bolognese crispy coppa, burrata, gremolata | 30 |
| Shrimp Cavatelli basil + arugula pesto, peas, ricotta, lemon, pangrattato | 32 |
| 12oz NY Striploin 8oz Tenderloin GF new potato, salsa verde, grilled asparagus, red wine jus | 49 56 |
| Tofu + Mushroom Bowl GF/DF/VE forager's galley mushrooms, kelp, wild rice roasted leek broth, peanut chili oil | 25 |
| Aura Beef Burger GF* smoked cheddar, bread + butter pickle sliced tomato, lettuce, point sauce choice of black pepper + parmesan frites or green salad | 25 |