
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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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

LUNCH

11:30 AM - 3:00 PM

TO START

Hokkaido Milk Buns V van isle sea salt, honey butter	8
Black Pepper + Parmesan Frites GF/V lemon aioli	8
Albacore Tuna Niçoise GF/DF new potato, green beans, arugula, tapenade, roasted tomato	22
Charcuterie + Cheese rotating salumi + cheese, spiced almonds, smoked olives house made preserves+ pickles, fresh baguette + crackers	28
Burrata Cheese V rotating seasonal burrata	25
Little Gem Caesar Salad GF* pancetta, pecorino romano, croutons, anchovy vinaigrette	20
The Plot Market Green Salad GF/V cherry tomato, spring radish, goat cheese toasted seeds, sherry vinaigrette	18
Salad Enhancements:	
add BC Wild Salmon	15
add Free Range Chicken Breast	14
add Crispy Tofu	9

LUNCH

11:30 AM - 3:00 PM

ENTRÉE

Seared Wild Pacific Halibut GF/DF new potato, arugula + snap pea salad, cashew ranch	46
Tagliatelle Bolognese crispy coppa, burrata, gremolata	30
Shrimp Cavatelli basil + arugula pesto, peas, ricotta, lemon, pangrattato	32
Steak Frites 6oz striploin, oyster mushroom, red wine jus black pepper + parmesan frites	29
Tofu + Mushroom Bowl GF/DF/VE forager's galley mushrooms, kelp, wild rice roasted leek broth, peanut chili oil	25
Wild BC Salmon Burger GF* chimmichuri, cabbage slaw, lemon aioli choice of black pepper + parmesan frites or green salad	27
Aura Beef Burger GF* smoked cheddar, bread + butter pickle, sliced tomato lettuce, point sauce, choice of black pepper + parmesan frites or green salad	25