



In-Room Dining Menu
11am – 9pm

Charcuterie Board \$26 (local)

Selection of Artisan cured meats and cheeses, mustard, house made preserve, pickled vegetables, crostini

Seasonally Inspired Soup small \$7 large \$14

Chef's daily soup using seasonally inspired ingredients

Caesar Salad small \$7 large \$14

Artisan romaine hearts, creamy anchovy dressing, smoked bacon lardons, butter torn croutons, parmesan cheese

Add chicken breast \$8 add prawns \$9

Superfood Salad small \$8 large \$16 (*vegan, healthy option, gluten free*)

Broccoli, kale, sunflower seeds, Brussel sprouts, dried cranberries, carrot, almonds, hemp seed dressing

Add chicken breast \$8 add prawns \$9

Calamari Fritto Misto \$17 (*nut free, dairy free*)

Lobster chili sauce, local cherry chorizo crumble, arugula, charred lemon

Truffle Fries \$12

Hand cut Kennebec potatoes, grated parmesan cheese, confit garlic aioli

Creamy Truffle Mushroom Penne small \$14 large \$28 *(vegan, healthy option)*

Cashew truffle “cream” sauce, sautéed mushrooms, mushroom ash, petite herbs, pangrattato

Risotto small \$12 large \$24

Daily handcrafted chef inspired risotto

Pad Thai small \$11 large \$22 *(gluten free, healthy option)*

Choice of chicken or tofu over rice noodles, stir-fried vegetables, peanuts, fresh lime and cilantro

Sumac Spiced Cauliflower “Steak” \$29 *(healthy option, gluten free, vegan)*

Sautéed kale and stir-fried vegetables, toasted sunflower seeds, black garlic, coconut curry

“Smokey” Burger \$19

Canadian ground chuck beef, smoked Gouda cheese, bacon, pickled onions, lettuce, smoked garlic aioli, house made bun

Served with choice of soup, Caesar salad or fries

Substitute truffle fries \$5

Moroccan Braised Lamb \$31 *(healthy option, gluten free)*

Date and chili braised lamb leg over sautéed kale and whipped BC potatoes, yogurt, fresh cilantro, toasted pine nuts

Salmon Arm Chicken Schnitzel \$30

Parsley buttered new potatoes, sautéed greens, carrots, jaeger sauce, and fresh lemon

Add lingonberry sauce \$2

West Coast Ling Cod \$32 *(gluten free)*

Pan seared Ling cod, miso lobster reduction, roasted broccoli and peppers with new potatoes

Beef Tenderloin \$45 (gluten free)

6oz sous-vide western Canadian beef, whipped BC potatoes, carrots, sautéed kale, red wine demi-glace

Dessert

Apple Strudel \$13

Fresh Berries and Vanilla cream anglaise

Chocolate Love \$16

Dark chocolate tart, milk chocolate cremeux, white chocolate Chantilly cream

Caramel Custard \$15 (gluten free)

Crème caramel, caramel, Chantilly cream, berries

Passionfruit Tart \$16 (gluten free, vegan)

Raw vegan chocolate tart, coconut passion fruit “cream”, pate de fruit, fruit gel

Okanagan Pavlova \$15 (gluten free, nut free)

Lemon curd, Chantilly cream, seasonal fruit compote and coli, strawberry crunch

Cheese Board \$19 (local)

A selection of artisan cheeses, house made preserve, pickled vegetables, fresh fruit, crostini

Chocolate Board \$18 (gluten free)

Hand rolled chocolate truffles, fresh berries and chocolate garnish