

BREAKFAST & BRUNCH MENU

MON TO FRI - 7AM – 10:30AM | SAT & SUN - 7AM – 3PM

Enjoy the comfort of a refined in-room dining experience inspired by the flavours of the Pacific Northwest. Our menu highlights locally sourced ingredients, free-range eggs, and seasonal British Columbia produce, thoughtfully prepared to bring fresh, wellness-forward cuisine to the privacy of your room.

SUSTAINABLY SOURCED & PLANT-FORWARD

POWER BOWL (VEG, VO) \$17

Chai-Infused Overnight Oats, House-Made Granola, Coconut Whipped Cream, Fresh BC Berries & Bananas

AVOCADO TOAST (VO, GFO) \$25

Grilled Sourdough*, Smashed Avocado, Chili Oil, Cherry Tomatoes, Two Soft Poached Free-Range Eggs, Parmesan & Balsamic, Fresh BC Berries

CONTINENTAL \$22

Choice of House-Baked Muffin, Fruit Danish, or Pain Au Chocolat. Served with ABC Juice Shot, Vanilla Yogurt Parfait, Fresh Fruit

FARM FRESH CLASSICS

KARMA BREAKFAST (GFO) \$26

Two Free-Range Eggs Any Style, Bacon, Ham, or Artisan Pork Sausage*, Breakfast Nugget Potatoes with Onions & Peppers, Roasted Tomatoes, Multigrain* or Sourdough Toast*

THE PARISIAN OMELET (GFO) \$26

Three Free-Range Eggs, Gruyère Cheese & Ham, Breakfast Nugget Potatoes with Onions & Peppers, Roasted Tomatoes, Multigrain* or Sourdough Toast*

EGGS BENEDICT (GFO) \$26

Toasted English Muffin*, Back Bacon, Two Soft Poached Free-Range Eggs, Hollandaise, Breakfast Nugget Potatoes with Onions & Peppers, Roasted Tomatoes

EGGS ROYAL (GFO) \$27

Toasted English Muffin*, Smoked Salmon, Two Soft Poached Free-Range Eggs, Hollandaise, Breakfast Nugget Potatoes with Onions & Peppers, Roasted Tomatoes

EUROPEAN BRUNCH INDULGENCE

CROQUE MADAME (GFO) \$25

Grilled Sourdough*, Gruyère, Ham, Béchamel, Sunny-Side Free-Range Egg, Roasted Cherry Tomatoes, Fresh BC Berries

FRENCH TOAST (1 SLICE) (VEG) \$15

Thick-Sliced Brioche, Whipped Ricotta, Blueberry Compote, Fresh BC Berries, Canadian Maple Syrup

FRENCH TOAST (2 SLICES) (VEG) \$25

Thick-Sliced Brioche, Whipped Ricotta, Blueberry Compote, Fresh BC Berries, Canadian Maple Syrup

BUTCHER'S BLOCK

STEAK & EGGS (GFO) \$45

5 Oz Certified Angus Beef Striploin, Two Free-Range Eggs Any Style, Breakfast Nugget Potatoes with Onions & Peppers, Roasted Tomatoes, Multigrain* or Sourdough Toast*

(V) - VEGAN | (GF) - GLUTEN FREE | (VO) - VEGAN OPTION | (GFO) - GLUTEN FREE OPTION | (VEG) - VEGETARIAN | *may contain gluten

For In-Room Dining service, please dial 109 from your in-room telephone. Please inform your server of any allergies or dietary restrictions. All prices are subject to applicable government taxes. An 18% service charge and \$5.00 delivery fee will apply.

SEASONAL SIDES

FRESH FRUIT & BERRIES (V, GF) _____	\$9
Seasonal Selection	
GRANOLA YOGURT PARFAIT (*) _____	\$9
Yogurt, House Granola, Fruit	
HALF AVOCADO (V, GF) _____	\$5
Fresh Sliced	
BACON, HAM, OR SAUSAGE (BACON, HAM GF) _____	\$9
Choice of Breakfast Meat	
ONE EGG (GF) _____	\$4
Any Style	
TOAST (TWO SLICES) _____	\$4
Sourdough or Multigrain	
GLUTEN-FREE TOAST (TWO SLICES) (GF) _____	\$4

ARTISAN BEVERAGES

UMBRIA ARTISAN DRIP COFFEE _____	\$6
Fresh Brewed	
UMBRIA ESPRESSO _____	\$6
Single Shot	
AMERICANO _____	\$7
Double Shot Espresso, Hot Water	
LATTE _____	\$7
Espresso, Steamed Milk	
CAPPUCCINO _____	\$7
Espresso, Milk Foam	
MOCHA _____	\$8
Espresso, Chocolate Syrup	
HOT CHOCOLATE _____	\$7
TEA SELECTION _____	\$7
English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea	
GLASS OF MILK _____	\$5
2%	
APPLE JUICE _____	\$7
Chilled	
FRESH-SQUEEZED ORANGE JUICE (V, GF) _____	\$10
Fresh Pressed	
ABC JUICE _____	\$10
Apple, Beet & Carrot with Ginger	

Inspired by Our Region

We proudly source ethical, sustainable, and locally produced ingredients wherever possible, working closely with regional farmers and suppliers. Each dish is crafted with a focus on freshness, balance, and quality to support both wellness and indulgence.

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