

LUNCH & DINNER MENU

MON TO FRI - 11AM – 11PM | SAT & SUN - 3PM – 11PM

Drawing inspiration from the Pacific Northwest and global culinary influences, Karma Lounge brings its signature flavours to your in-room dining experience. Featuring locally sourced ingredients, seasonal produce from British Columbia, and premium proteins, each dish is designed to offer a harmonious blend of nourishment and indulgence.

SOCIAL PLATES

CALAMARI (GF) \$24

Humboldt Squid, Burnt Jalapeño Aioli

CHINOIS PRAWNS (GF) \$20

Crispy Fried Prawns, Thai Chili & Honey Aioli, Candied Walnuts, Sesame Seeds

MAUI STYLE BEEF SHORT RIBS \$26

Chili, Honey & Soy Glaze, Sesame Seeds, Charred Lemon

KOREAN FRIED CHICKEN (GF) \$23

Gochujang Sauce, Shaved Celery

BURRATA FROM PUGLIA, ITALY (GFO) \$28

Grilled Focaccia*, Hot Honey, Pistachios

GRILLED HALLOUMI KEBAB (GFO) \$29

Hummus, Feta, Grilled Pita*, Baby Carrots

VEGETABLE GYOZA (V) \$19

Ponzu & Gochujang Sauce

TRUFFLE PARMESAN FRIES (GF) \$14

Truffle Lemon Mayo, Shaved Parmigiano Reggiano

HOUSE-CUT TRIPLE-COOKED FRIES (GF) \$10

Sea Salt, Ketchup

FROM THE GARDEN & FOR THE GRILL

KARMA'S SUPERFOOD SALAD (GF, VO) \$19

BC Berries, Organic Greens, Toasted Almonds, Pumpkin Seeds, Dried Cranberries, Tri-Colour Quinoa & Wild Rice, Radish, Kale Chips, Feta, Blueberry Pomegranate Vinaigrette

CAESAR SALAD (GFO) \$18

Baby Gem Romaine, House Dressing, Croutons*, Candied Bacon, 20-Month Aged Parmesan

KARMA POKE BOWL (VO) \$25

Choice of Albacore Tuna or Smoked Tofu, Gochujang Sauce, Cucumber, Avocado, Snap Peas, Mango, Edamame, Radish, Sprouts, Wonton, Rice, Furikake, Sesame Dressing

BUDDHA BOWL (VEG) \$23

Buckwheat Soba Noodles, Ginger Sesame Dressing, Grilled Oyster Mushrooms, Smoked Tofu, Edamame, Fried Garlic, Scallions, Spinach, Cucumber

ADD-ONS (FOR SALADS & BOWLS)

GRILLED CHICKEN BREAST _____ \$15

GARLIC PRAWNS _____ \$15

SEARED SALMON _____ \$18

(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 \$8.00 delivery fee will apply.

HANDHELDS & TACOS

KARMA BURGER (GFO) \$28

7 Oz Beef Patty, Maple Bacon, Caramelized Onions, Cheddar, Karma Sauce, Dill Pickle, Brioche Bun*, served with Fries or Salad

Sub: Impossible Patty, Plant-Based Substitution for Beef Patty **(VEG, GFO)**

TURKEY CLUB (GFO) \$26

Roasted Turkey Breast, Candied Bacon, Ham, Cheddar, Cranberry Mayonnaise, Butter Lettuce, Tomato, Cranberry Sourdough*, Fries or Salad

GRILLED CHICKEN SANDWICH (GFO) \$27

Grilled Peri Peri Chicken, Pineapple Escabeche, Brioche Bun*, Fries or Salad

PRAWN TACOS (GF) \$25

Two Soft Tortillas, Grilled Prawns, Mango Salsa, Avocado Crema, Pickled Red Onion, Jicama Slaw, Jalapeño Salsa

CONFIT DUCK TACOS (GF) \$26

Two Soft Tortillas, Pulled Duck, Avocado, Pickled Red Onion, Jalapeño Salsa

FOR THE TABLE

BRANZINO \$43

Buckwheat Soba Noodles, Sesame Ginger Dressing, Tobiko, Grilled Oyster Mushrooms, Edamame

CHINOOK BC SALMON (GFO) \$39

Avocado, Ikura, Grilled Oyster Mushrooms, Edamame, Beluga Lentils, Sesame Ginger Dressing

AUSTRALIAN TAJIMA A5 WAGYU SIRLOIN (7 OZ) (GF) \$43

Bone Marrow Butter, Grilled Broccolini, Aged Parmesan, Oyster Mushrooms, Peppercorn Sauce, Triple-Cooked Fries

CERTIFIED ANGUS BEEF NY STRIPLOIN (10 OZ) (GF) \$59

Scallion Mashed Potatoes, Bone Marrow Butter, Broccolini, Aged Parmesan, Oyster Mushrooms, Peppercorn Sauce

ROAST TRUFFLE CHICKEN \$36

Acini In Brodo, Truffle Butter, Grilled Broccolini, Aged Parmesan, Oyster Mushrooms

KARMA'S SIGNATURE BOLOGNESE \$32

Rigatoni Al Bronzo, Beef & Pork Ragu, Aged Parmesan

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SWEETS

KARMA'S BLACK FOREST DOME \$14

66% Dark Chocolate Cake, Chocolate Mousse, Cherry, Vanilla Chantilly

LEMON TART \$14

Blueberries, Elderflower Jelly, Lemon Curd, Meringue Kisses

VANILLA CRÈME BRÛLÉE (GF) \$14

Macaron, Fresh BC Berries

KIDS MENU

CHICKEN TENDERS & FRIES \$19

Triple-Cooked Fries

RIGATONI BOLOGNESE \$18

Beef & Pork Ragu

RIGATONI ALFREDO \$14

Cream Sauce Pasta

GRILLED CHEESE SANDWICH (GFO) \$14

Aged Cheddar, Triple-Cooked Fries

BANANA SPLIT (GF) \$12

Brûléed Banana, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

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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