BREAKFAST & BRUNCI

MON TO SUN - 7AM - 10:30AM

EGGS BENEDICT

\$25

Toasted English Muffin, Back Bacon, Poached Eggs, Hollandaise, Potatoes, Roasted Tomatoes

EGGS ROYAL

\$26

Toasted English Muffin, Smoked Salmon, Poached Eggs, Hollandaise, Potatoes, Roasted Tomatoes

AVOCADO TOAST

\$24

Grilled Tuscan Bread, Smashed Avocado, Chili Oil, Roasted Cherry Tomatoes, Soft Poached Free Range Eggs, Parmesan & Balsamic with Fresh Fruit & Berries.

KARMA BIG BREAKFAST

\$25

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

THE PARISIAN OMELET \$25

Three Free Range Eggs, Gruyere Cheese & Ham, Served with Breakfast Nugget Potatoes, Peppers, Roasted Tomatoes, Multigrain or Sourdough Toast

STEAK & EGGS

\$44

5oz Certified Angus Beef Striploin, Two Eggs Any Style, with Breakfast Nugget Potatoes, Peppers, Roasted Tomatoes, Multigrain or Sourdough Toast

FRENCH TOAST

\$24

Thick Sliced Brioche, Whipped Ricotta with Blueberry Compote & Fresh BC Berries, Maple Syrup

CROQUE MADAME

\$24

Grilled Tuscan Bread, Gruyere, Ham, Bechamel, One Fried Sunny Side Egg, Roasted Cherry Tomatoes, Fresh Fruit & Berries

POWER BOWL

\$16

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

CONTINENTAL

\$21

Your Choice of Either: House Baked Muffin, Fruit Danish or Pain Au Chocolate. Served with ABC Juice, Vanilla Yogurt Parfait, Fresh Fruit

(V) - VEGAN | (GF) - GLUTEN FREE | (VO) - VEGAN OPTION | (GFO) - GLUTEN FREE OPTION \$5 DELIVERY SERVICE CHARGE | 18% AUTOGRATUITY



BREAKFAST & BRUNCH

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

SIDES

Fresh Fruit & Berries	\$9
Granola Yogurt Parfait	\$9
Half Avocado	\$5
Bacon, Ham or Sausage	\$9
1 Egg	\$4
Toast Sourdough or Multigrain	\$4
Gluten Free Toast	\$4

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LUNCH & DINNE

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

Starters &

Shared Plates

CHINOIS PRAWNS

Crispy Fried Prawns, Chinois Mayonnaise, Candied Walnuts, Sesame Seeds

MAUI STYLE BEEF SHORT RIBS \$26

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

KOREAN FRIED CHICKEN \$23

Gochujang Sauce, Shaved Celery

LAMB LOLLIPOPS \$36

Four Pieces, Harissa & Raita

\$24 **HOT & COLD DIPS**

Baked Neptune with BC Dungenous Crab, Shrimp, Cream Cheese & Mushrooms / Cold Mediterranean Dip with Castelvetrano Olives, Sun Dried Tomatoes, Smoked Paprika & Parmigiano Reggiano - Served with Baked Garlic Mozzarella Brioche, Mini Naan & Brioche Toast

CHARCUTERIE & CHEESE \$46

Whipped Feta & Artisanal Cheese, Cured Meats, Olives & Cornichons, Roasted Pecans and Cashews, Brioche Toast

TRUFFLE PARMESAN FRIES

Truffle Lemon Mayo, Shaved Parmesan

Greens & Bowls

KARMA'S SUPERFOOD SALAD (GF)

\$19

BC Fresh Berries, Organic Greens, *Toasted Almonds, Pumpkin Seeds, Dried Cranberries, Tri Color Quinoa & Wild Rice, Radish, Kale Chips & *Feta with a Blueberry Pomegranate Vinaigrette *Nuts - Almonds, Dairy - Feta Cheese

CAESAR SALAD

\$18

Baby Gem Romaine, House Dressing & Croutons, Candied Bacon, Parmigiano Reggiano

SIDES

\$20

Grilled Chicken Breast	\$15
Garlic Prawns	\$15
Seared Salmon	\$ 18

KARMA'S POKE BOWLS

\$25

Your Choice of Albacore Tuna, Cold Poached Prawns. Diced Chicken, or Smoked Tofu Gochujang Sauce, Cucumber, Avocado, Snap Peas, Mango, Edamame, Radish, Sprouts, Wonton, Rice & Furikake, Roasted Sesame Dressing

BURRATA & BEETS & BERRIES

\$26

Fresh Burrata from Puglia, Pickled Golden Beets with Miso Powder, Seasonal Fruits, Heirloom Tomato, Green Goddess, Parsley Glass, Micro Greens

BUDDHA BOWL

\$23

Warm Buckwheat Soba Noodles with Ginger Sesame Dressing, Hon Shimeji Mushrooms, Smoked Tofu, Edamame, Fried Garlic, Scallion, Spinach, Cucumber

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LUNCH & DINNER

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

Handhelds

KARMA BURGER

\$28

7oz Kobe Style Beef Burger, Candied Bacon, Caramelized Onions, Aged Cheddar, Karma Sauce, Dill Pickle, Brioche Bun Choice of Triple Cooked Fries, Side Caesar or Karma Salad

Sub: Burger with

Impossible Plant Based Patty

\$24

CRISPY CHICKEN SANDWICH \$24

Panko Batter Chicken Thigh, Taberu Rayu (Chili & Fried Garlic), Kewpie Mayo, Butter Lettuce, Cabbage, Tonkatsu Sauce, Brioche Bun, Choice of Triple Cooked Fries, Side Caesar or Karma Salad

CHICKEN CAPRESE BURGER \$25

Grilled Chicken Breast with Bacon, Pesto Mayo, Fresh Bocconcini, Butter Lettuce & Tomato, on a Brioche Bun, Fries or **Sub**: Side Caesar or Karma Salad

TURKEY CLUB (GFO)

\$25

Roasted Turkey Breast, Candied Bacon, Sliced Ham, Aged Cheddar, Cranberry Mayonnaise, Butter Lettuce & Tomato on Toasted Cranberry Sourdough, Choice of Triple Cooked Fries, Side Caesar or Karma Salad

PRAWN TACOS

\$24

2 Soft Tortilla's with Breaded Spiced Prawns, Mango Salsa and Avocado Crema, Pickled Red Onion, Jicama Slaw

For The Table

SEARED CHINOOK SALMON (GF) \$37

Fregola & Wild Rice with Ginger Dressing, Avocado, Snap Peas, Blistered Cherry Tomatoes, Salmon Caviar, Nori

GRILLED AUSTRALIAN WAGYU BEEF SIRLOIN 70Z (GF) \$42

Peppercorn Sauce, Grilled Broccolini with Lemon & Parmigiano Reggiano, Sauteed Hon Shimiji Mushrooms, Triple Cooked Fries

GRILLED 100Z CERTIFIED ANGUS BEEF NY STRIPLOIN (GF) \$59

Scallion Mash Potatoes, Bone Marrow Butter, Grilled Broccolini with Lemon & Parmesan, Sauteed Hon Shimeji Mushrooms, Peppercorn Sauce

ROAST CHICKEN SUPREME (GF) \$34

Ginger Dressed Baby Potatoes, Grilled Broccolini, Wild Mushrooms, Dijon Jus

SPAGHETTI AL BRONZO WITH PRAWNS & BURRATA \$34

Pancetta, Anchovy, Garlic, Chili, Parmigiano Reggiano with Roast Tomatoes & Torn Burrata from Puglia

KARMA'S SIGNATURE BOLOGNESE

\$29

Rigatoni with Beef & Pork Ragu, San Marzano Tomatoes, Parmesan, Basil

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SWEET TREATS

MADE IN HOUSE

KARMA'S BLACK FOREST DOME

\$14

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

LEMON TART

\$14

Blueberries, Elderflower Jelly & Lemon Curd, Meringue Kisses

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KIDS MENU

GRILLED CHEESE SANDWICH \$14 With Aged Cheddar And Triple Cooked Fries CHICKEN TENDERS \$16 With Triple Cooked Fries RIGATONI \$16 With Bolognese Sauce RIGATONI \$13 With Alfredo Sauce BANANA SPLIT \$12 Brulé Banana, Vanilla Ice Cream, Chocolate Sauce, Whip Cream

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NON-ALCOHOLIC DRINKS

WATER	
Bottled Water	\$6
Sparkling	_\$8
SOFT DRINKS	
Coke Diet Coke Sprite	
Ginger Ale Soda Water Tonic Water _	_\$6
UMBRIA COFFEE	
Espresso	\$6
Americano Latte Cappuccino	_\$7
Dark Chocolate Mocha	_\$8
Hot Chocolate	_\$7
ARTISAN TEA	
English Breakfast Earl Grey Green Tea	
Chamomile Peppermint	_\$7

GLASS OF MILK	
2% 3%	\$5
JUICE	
Apple Juice	\$7
Fresh Squeezed Juices; Orange Grapefruit	\$10
ABC Juice; Apple, Beet & Carrot with Ginger	\$10
SAP SUCKER	
Sparkling Water Sweetened with Organic Canadian Maple Syrup _	\$7
Flavours: Lime Peach Lemon	

\$5 DELIVERY SERVICE CHARGE | 18% AUTOGRATUITY



ALCOHOLIC DRINKS

WINE	750ML BOTTLE
WHITE	
Matua Sauvignon Blanc 2021	
Hawkes Bay, New Zealand	\$42
Burrowing Owl Pinot Gris 2021,	
Oliver, BC	\$65
RED	
Cedar Creek Reserve Estate Pinc	t Noir
Okanagan, BC	\$80
Burrowing Owl Merlot 2020, Oli	ver, BC\$72
ROSÉ	
Quails Gate Rose 2021 Okanac	an BC \$55

WINE 375ML HALF B	OTTLE
WHITE	
Kendall-Jackson Chardonnay, California	_\$38
RED	
Kendall-Jackson Cabernet Sauvignon California	_\$40
SPARKLING (200ML)	
Moet & Chandon Imperial Champagne Brut, France	_\$57
Mionetto Prosecco Make it a Mimosa with Orange Juice _	_\$20 _+\$6

BEER & COOLERS

Superflux Colour & Shape IPA	\$10
Corona	\$9
Heineken	\$9
White Claw Black Cherry	\$10
White Claw Watermelon	\$10
Ole Tequila Cocktails	
Paloma Margarita	4.11
Chili Manao Teauila Sunrise	3 11

\$5 DELIVERY SERVICE CHARGE | 18% AUTOGRATUITY

