

# 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 \$5.00 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

**(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.

## 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.

**(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.