

# 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 \$8.00 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

**ARTISAN DRIP COFFEE** \_\_\_\_\_ \$6  
Fresh Brewed

**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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