

In-Room Dining

Breakfast

Power up Porridge \$19 🌿

Overnight Rolled oats, Cranberries, Pistachios, Almonds & your milk choice. Served with Brown sugar or Maple syrup.

Fuel Up Fit Pudding \$16 🌿

Almond milk, Cocoa mix, cinnamon, chia seeds topped up with shredded coconut & seasonal fruit.

Continental Breakfast \$21

Croissant Or Pain Au Chocolate, Bowl of Fruit, Parfait, Juice, Coffee Or Tea.

Classic Egg Benedicts \$19

English Muffin, 2 Poached eggs, Bacon and Hollandaise sauce, Served with House potatoes.

Veggie \$19 🌿

English Muffin, 2 Poached eggs, Raw Spinach, Avocado and Hollandaise sauce. Served with Arugula Salad.

L'Orangerie Breakfast \$22

2 Organic Eggs any style, 2 sausages OR bacon, Fruit, Served with House potatoes & Toast.

Lunch

Soup du Jour \$ 14

Ask your server about our daily options.

Strawberry Chicken Salad \$25

Baby spinach, Strawberries, Dried cranberries, Goat cheese, Candied pecans, red onions, Strawberry balsamic dressing.

Basil Pesto Bruschetta \$19 🌿

Marinated tomatoes, Pesto sauce Basil and Feta cheese, served on Ciabatta bread.

Nachos \$24 🌿

Tortilla chips, Guacamole, Black olives, Sour cream, Tomato salsa & Cheese sauce. *Add Pulled Pork \$ 10

Carbonara Pasta \$21

Spaghetti on a classic bacon carbonara sauce, Parmigiano Reggiano.

Angus Burger \$26

Our Homemade patty, Cheddar, Bacon, Onions, Lettuce, Tomato, Honey Mustard & Pesto Mayo. Served with Fries.

Turkey Club \$21

Ciabatta, Turkey, Bacon, Mixed greens, Pesto mayo & Dijon mustard. Served with fries.

Margherita Pizza \$19

10" Crispy crust Neapolitan style sauce, Fior de Latte & basil.

Our In-Room Dining Menu is available In-Room or at L'Orangerie Restaurant on the 5th floor from 7:00am to 10:00 pm

To place your order, please dial 4115

5%GST tax will be added to your order. \$5 Service charge will be added to In-Room Dining orders ONLY.

Gratuity is not included

In-Room Dining

Dinner

Filet de porc avec épinards \$36

A tender, juicy pork loin slow-cooked in a rich wine reduction blend of carrots and onions. Stuffed with vibrant green apple, asparagus and pancetta Served with sauteed spinach and citrus raspberry sauce.

Filet Mignon \$42

6 oz. Tenderloin seared with butter, garlic and rosemary. served with mushrooms gravy, potato, carrots, asparagus and zucchini.

Salmon au Citron \$29 🌿

British Columbia grilled Salmon fillet in creamy lemon dill sauce, Served with mashed potatoes & seasonal vegetables.

Pulled Pork Sandwich \$23

Slow-cooked pulled pork shoulder, slathered in our signature BBQ sauce, served on a soft brioche bun with crispy coleslaw, pickles and Fries.

Chicken Curry \$21 🌿

Diced chicken sauteed with traditional Indian curry blend topped with plain yogurt served with gluten free rice.

Funghi e Rucola Pasta \$22

Spaghetti on a white wine tomato sauce combined with the earthy flavor of mushrooms and arugula.

Plant Based

Poke Boulevard \$22 🌿

Rice topped with an array of fresh, vibrant veggies including carrots, cucumber, cabbage, and avocado. With roasted chickpeas garnished with cilantro sauce, sweet mango chunks and sprinkled roasted sesame seeds.

Beet the meat \$24 🌿

Gluten free penne, broccoli, beets, roasted kale, shredded plant-based steak on citrus dressing.

Vibrant Veggie Burger \$26

Plant-based pea protein patty, avocado, vegan Bac*n, onions, greens, tomato, vegan mayo
Served with fries

Desserts

Crème Brulée \$9 🌿

Warm Chocolate Lava Cake \$11

Served with Vanilla Bean Ice Cream.

Crêpes aux Poires \$ 14

Thin Sweet mini crepe, Mascarpone sauce, Poached Pear, Caramel sauce and whipped cream.

Ginger Caramel Spice Cake \$12

Served with Vanilla Bean Ice Cream.



Vegetarian



Gluten Free

Wine Menu

Whites

Louis Latour 2020

Chardonnay

Bourgogne, France

Dry, full bodied. Pronounced aroma of tree fruit and oak.

\$16 6oz / \$57 Btl

Luberon, La Vieille Ferme 2023
Bourboulenc -Grenache blanc

Rhône, France

Fruity, crisp and soft with great body.

\$12 6oz / \$45 Btl

Esprit Barville, Brotte 2021

Grenache Blanc - Roussane

Rhône, France

Wonderful complexity with notes of peach and apricot.

\$14 6oz / \$52 Btl

Five Vineyards, 2020

Chardonnay

British Columbia

Flavours of green apple, fresh pineapple, lime, and a pleasant creaminess from oak aging.

\$12 6oz / \$39 Btl

Family Estate Reserve, Mission Hill

Organic 2022

Pinot Gris

British Columbia

Notes of peach and bright citrus complemented by a great balance of texture and acidity.

\$18 6oz / \$63 Btl

Attems 2022

Pinot Grigio

Friuli-Venezia, Italy

Aromas of pear and a slight taste of lemon that leaves a beautiful freshness in the mouth.

\$14 6oz / \$46 Btl

Marlborough, Matua 2022

Sauvignon Blanc

New Zealand

Light-bodied with bright citrus and passionfruit notes. The finish is vibrant and refreshing.

\$15 6oz / \$46 Btl

Caliterra Reserve 2021

Sauvignon Blanc

Chile

Citrus/lime, bell pepper, berry and mint aromas; medium body, round flavour of citrus.

\$14 6oz / \$52 Btl

Chalk Hill, Rodney Strong 2020

Chardonnay

California

Flavors of poached pear and vanilla wafer, creamy oak and toasted hazelnut finish.

\$19 6oz / \$72 Btl

LH

L'HERMITAGE
HOTEL

Wine Menu

Reds

Château Bouscassé 2016

Tannat – Cab Sauvignon – Cab Franc

Madiran, France

Full-bodied with aromas of blackberries

\$16 6oz / \$62 Btl

Louis Latour 2021

Pinot Noir

Bourgogne, France

Medium-bodied, caramel, berry fruit, and earth flavours.

\$87 Btl

Viridi Bio, Brotte 2018

Grenache- Syrah

Rhône, France

Aromas of plum, blackcurrant, spices, and oak

\$14 6oz / \$52 Btl

Ventoux, La Vieille Ferme 2022

Grenache

Rhône, France

With aromas of cherries and very soft tannins.

\$12 6oz / \$45 Btl

Graffigna 2021

Malbec

Argentina

Deep and fruity, red fruits, sweet spices.

.\$12 6oz / \$45 Btl

Arboleda 2020

Cabernet Sauvignon

Aconcagua - Chile

Red fruits like raspberries and plums with sweet spices and caramel.

\$17 6oz / \$62 Btl

Silent Bishop, CheckMate Artisanal 2020

Merlot

British Columbia

Blend of red and black fruit with a spicy mocha finish.

\$148 Btl

Five Vineyards, 2021

Cabernet-Merlot

British Columbia

Red cherry and cassis aromas are on the nose and extend through to the first sip.

\$15 6oz / \$48 Btl

Estate Organic, CedarCreek 2022

Pinot Noir

British Columbia

Nice cherry and raspberry flavours, touch of smoke and leather. Nice acidity, med body, med finish.

\$18 6oz / \$69 Btl

Family Estate Reserve, Mission Hill 2020

Syrah

British Columbia

Flavours of blueberry, plum, blackberry and lots of chocolate, coffee and vanillin oak.

\$18 6oz / \$69 Btl

Lyberty School 2021

Cabernet Sauvignon

Paso Robles – California

Bright cherry notes, warm cocoa and sweet oak.

\$16 6oz / \$62 Btl

2017 Reserve, Rodney Strong

Cabernet Sauvignon

Sonoma County - California

Velvety with a smooth, lingering finish of herbal notes, vanilla and cocoa

\$132 Btl

L'Orangerie

Sparkling

Veuve du Vernay

Brut

France

Fresh and fruity, light strawberry and lemon compote character. Medium body, round bubbles. Crisp finish

\$38 Btl

Taittinger- Reserve

Brut

France

Pale lemon, with roasted nuts and toast aromas; fine creamy mousse showing grapefruit, fresh acidity.

\$175 Btl

Perrier Jouët

Grand Brut

France

Aromas of minerals, berries, spices and herbs; very dry, fine foam, berry and spice flavours, long finish.

\$185 Btl

Veuve Clicquot

Brut

France

Fine bubbles; aromas of apple, pear, toast and brioche; medium to full body.

\$94 ½ Btl \$165 Btl

Moët & Chandon Imperial

Brut

France

Bright fruitiness and savory palate, notes of pear and white peach, floral nuances, brioche and fresh walnut.

\$46 200ml \$90 ½ Btl \$165 Btl

Dom Perignon 2013

Brut

France

Delicate effervescence, flavours of ripe pear, crisp apple, and a touch of tropical fruit.

\$420 Btl

LaMarca

Prosecco

Italy

Bright, Lively, Crisp, with fruity notes of juicy peach, honey and ripe lemon.

\$16 187ml \$52 Btl

Bottega Gold

Prosecco

Italy

Fresh, floral, with aromas of fresh pear, fresh pastry, cantaloupe and pear drops.

\$67 Btl

Rosé

Luberon, La Vieille Ferme

France

Floral with hints of aniseed and brown sugar, aromas of white flowers, cherries, and fruit drops.

\$12 6oz \$45 Btl

Quails Gate 2023

British Columbia

Vibrant, fruit-forward flavours of red berry and tangerine are followed by a refreshing, crisp finish.

\$13 6oz \$49 Btl

Moët & Chandon Rosé

France

The juicy and persistent intensity of the red berries explodes onto the palate, joined by the fleshy, then firm peach aromas.

\$185 Btl

Veuve Clicquot Rosé

France

Aromas of citrus, red berries and toast, dry with light-medium body and flavours of citrus, fresh strawberry, cherry and a touch of biscuit on the finish.

\$185 Btl

L'Orangerie

Beers

Molson Canadian
Lager
5.0 % ABV
\$9

Heineken
Lager
5.0% ABV
\$9

33 Acres of Ocean
West Coast Pale Ale
5.3% ABV
\$9

Budweiser
Lager
5.0% ABV
\$9

Stella Artois
Pilsner
5.0% ABV
\$9

Spirits

Glenfiddich 12 Year old
Single Malt Scotch Whisky
\$18 50ml

Grand Marnier
Cognac- Liqueur
\$16 50ml

Grey Goose
Vodka
\$16 50ml

Jack Daniel's
Whiskey
\$14 50ml

Johnnie Walker Red Label
Scotch Whisky
\$14 50ml

Hennessy
Cognac
\$18 50ml

Absolut
Vodka
\$14 50ml

Jim Beam
Bourbon Whiskey
\$14 50ml

Canadian Club 1858
Whisky
\$12 50ml

Baileys
Irish Cream
\$12 50ml

Coffee

- Pot of freshly brewed coffee from Timbertrain \$10
- Espresso single \$4 or double \$6
- Americano \$5
- Hot Chocolate \$4.50
- Latte \$ 6
- Cappuccino \$ 6
- Chai Latte \$ 6

Juices

- Freshly squeezed orange juice, 6oz \$11
- Orange, Cranberry, Grapefruit or Apple Juice \$ 5
- Small Sparkling water \$ 7 - Big Sparkling water \$10

Tea

English Breakfast, Earl grey, Green tea, Chamomile, Peppermint, Orange Pekoe. \$ 7

Corkage: We happily open bottles for \$35 per 750ml bottle, there is a 2 bottles limit and request the wine you bring is not on our wine list
5%GST + 10% PST tax will be added to your order.

Gratuity is not included – If your group is 6 people or more an 18% gratuity will be automatically added to your check.