

L'Orangerie

Starters

Pesce all'acqua pazza \$17 🌿

A delicate white fish fillet cooked in a zesty broth of tomatoes, garlic, and white wine, infused with the aroma of fresh herbs.

Tuna Tartare \$22

Marinated tuna with citrus sesame dressing, avocado, tomatoes, cucumber, roasted leeks and crostini.

French Taboulé \$18

Refreshing salad made with couscous, parsley, tomatoes, and mint, drizzle with Balsamic vinaigrette.

Soup du Jour \$ 14

Ask your server about our daily options.

Vol au Vent \$21

Crispy puff pastry stuffed with creamy Chicken, Mixed Vegetable Paysanne and served with House salad.

Alpine Beet and Chevre Salad \$22 🌿

Refreshing blend of roasted beets, tangy goat cheese seared with pistachios, walnuts, finished with a light drizzle of balsamic glaze and topped with pine nuts.

To Share

Nachos \$24 🌿🍷

Tortilla chips, Guacamole, Black olives, Jalapeños, Sour cream, Tomato salsa & Cheese sauce.

*Add Pulled Pork \$ 10

Charcuterie board \$36

Assorted Gourmet cheeses, cured deli meet, Cornichons, Onion marmalade, Candied pecans & Grapes with a side of bread and crackers.

Margherita Pizza \$19 🍷

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

Arugula Prosciutto Pizza \$26

10" Crust with pesto sauce, parmesan, prosciutto and Arugula.

Our Dinner Menu is available In-Room or at L'Orangerie Restaurant on the 5th floor from 12:00 noon to 10pm

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 – If your group is 6 people or more an 18% gratuity will be automatically added to your check.

L'Orangerie

Main Course

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.

Chicken Roulette \$29

Succulent chicken breast rolled and stuffed with a creamy ricotta cheese and spinach filling.
Served with mashed potatoes and pea puree.

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.

Chicken Curry \$21

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

Shrimp Scampi Pasta \$36

Fettuccini with succulent shrimps, mussels, garlic, and pesto, topped with melted parmesan cheese and finished with a sprinkle of cherry tomatoes and asparagus.

Funghi e Rucola Pasta \$22

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

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.

Angus Burger \$26

Our Homemade patty, Bacon, cheddar cheese, Onions, greens, Tomato, Honey Mustard & Pesto Mayo.
Served with Fries.

Turkey Club \$19

Ciabatta bread, turkey, bacon, mixed greens, pesto mayo and Honey Dijon. Served with fries

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 Bacon, onions, greens, tomato, vegan mayo
Served with fries

