

IN-ROOM DINING

CHAPTER I

BREAKFAST

6 AM - 11 AM



BREAKFAST

SIGNATURES | ALL BREAKFAST EGGS ARE FREE-RANGE AND ORGANIC

GEORGIA BREAKFAST

38

Two Free-Range Eggs Any Style
Bacon or Sausage, Breakfast Potatoes, Roasted Tomato
Choice of Toast | Coffee or Tea | Freshly Squeezed Juice

CONTINENTAL BREAKFAST

32

Croissant, Danish Pastry
Fresh Fruit and Berries
Coffee or Tea | Freshly Squeezed Juice

WELLNESS BREAKFAST

28

Egg White Omelet, Sliced Avocado
Roasted Tomato, Multi-Grain Toast
Local Honey | Green Glowing Smoothie

GF = GLUTEN FREE | VG = VEGAN

**ALL PRICES ARE IN CAD AND SUBJECT TO A \$5 DELIVERY CHARGE
18% GRATUITY AND APPLICABLE TAX(ES)**

BREAKFAST

EARLY START | FOR THOSE EARLY RISERS

1927 VIENNOISERIE

30

Assortment of Homemade Pain au Chocolat
Danishes, Croissant, Muffin

BC BLUEBERRY PARFAIT

20

Richmond Country Farm Preserved Blueberry
Compote, Greek Yogurt, House Made Granola

ORGANIC STEEL-CUT OATMEAL GF

22

Brown Sugar, Raisins, Candied Pecan

SMOKED SALMON BAGEL

28

Smoked Salmon, Toasted Bagel, Cream Cheese,
Lettuce, Tomato, Onion

AVOCADO TOAST

27

Smashed Avocado, Sourdough, Two Poached Eggs,
Pickle, Onion

SLICED FRUIT PLATE GF & V

18

Melons, Pineapple, Seasonal Berries

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BREAKFAST

CLASSICS | ALL BREAKFAST EGGS ARE FREE-RANGE AND ORGANIC

1927 FRENCH OMELETTE

31

Three Eggs Omelette, Leeks, Gruyère
Fine Herbs, Breakfast Potatoes, Choice of Toast

TWO FREE RANGE EGGS - ANY STYLE

28

Two Free-Range Eggs,
Bacon or Sausage, Breakfast Potatoes
Roasted Tomato, Choice of Toast

EGGS BENEDICT

32

Two Soft Poached Eggs, Canadian Back Bacon or Lox Salmon,
Toasted English Muffin, Hollandaise, Breakfast Potatoes

BRIOCHE FRENCH TOAST

26

Whipped Cream, Maple Syrup, Caramelized Bananas

LEMON BUTTERMILK PANCAKES

23

Crème Chantilly, Maple Syrup, Seasonal Berries | GF Available

CROISSANT SANDWICH

26

Bacon, Gruyère, Sunny Side Up Egg, Lettuce, Tomato

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BREAKFAST

SIDES

Half Avocado	10
Bacon	12
Breakfast Potatoes	10
Maple Pork Sausage	12
Chicken & Apple Sausage	12
Choice of Toast	6
Croissant	10
Pain au Chocolat	10
Danishes	10
Smoked Salmon	14

**COFFEE | WE PARTNER WITH UMBRIA COFFEE ROASTERS VANCOUVER.
OUR BLEND IS A FUSION OF ITALIAN AND WEST COAST**

Freshly brewed Coffee	10
Espresso	8
Double Espresso	10
Americano	10
Capuccino	12
Cafe Latte	12
Hot Chocolate	10

**TEA | A COLLECTION FROM OVER 800 DIFFERENT SINGLE ESTATES, FINE
HARVESTS AND EXCLUSIVE BLENDS FROM ALL TEA-PRODUCING COUNTRIES**

Chamomile	10
Earl Grey	10
English Breakfast	10
Mint	10
Herbal	10
Green	10

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BREAKFAST

LIVE HEALTHY SMOOTHIES

Very Berry (VG)	20
Blueberry, Strawberry, Banana, Oat Milk	
Green and Glowing (VG)	20
Kale, Spinach, Almond Milk, Chia Seeds, Green Apple, Matcha	

LIVE HEALTHY SMOOTHIES

Apple	15
Grapefruit	15
Orange	15

WATER AND SOFT DRINKS

San Pellegrino Sparkling Water	11
Acqua Panna Spring Water	10
Soft Drink	8

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CHAPTER 2

ALL-DAY DINING

11 AM - 11 PM



ALL-DAY DINING

RAW BAR

CAVIAR - 30 G

Sustainable, Northern Divine Cavia, Classic Fixings

Northern Divine White 250

Sasanian Imperial Osetra 195

Sasanian Siberian 95

HAMACHI CRUDO (GF)

Yuzu Soy, Sesame Oil, Jalapeño, Togarashi 25

TUNA STACK

Jalapeño, Crispy Wonton 26

SOUPS AND SALADS

SEASONALLY INSPIRED SOUP

Please ask your server for today's selection 15

BURRATA (GF)

Roasted Beets, Greens, Hazelnut-Parsley Gremolata 27

GEORGIA CAESAR SALAD

Baby Gem Lettuce, House-Made Caesar, Parmesan, Soft Boiled Egg, Pangratto 22

PEAR & ARUGULA SALAD (GF)

Pears, Walnuts, Comox Valley Brie, Dried Cranberries, Maple-Thyme Vinaigrette 25

Add Grilled Chicken 16 | Sauteed Prawns 18 |

Seared Salmon 19 | Alberta Striploin 23

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ALL-DAY DINING

TO SHARE

TRUFFLE FRIES	18
Parmesan, Garlic Aioli	
CRISPY FALAFEL V	21
Hummus, Chickpea & Herb Fritters, Pickle Toasted Flatbread	
GARLIC PRAWNS	25
BC Prawns, Shishito Pepper, Chili Crunch	
WAGYU BEEF DUMPLINGS	26
Nam Jim, Chili Oil, Green Onions	
CHARCUTERIE & CHEESE	29
Cured Meats, BC & International Cheeses, Pickles, Crackers & Mustard	
MUSHROOM FLATBREAD	28
Seasonal Mushrooms, Mozzarella, Parmesan, Arugula, Truffle Oil	

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ALL-DAY DINING

ENTREES

STEAK FRITES 95

10oz CAB Striploin 62 | 16oz CAB Ribeye 95

Sea Salted Fries, Fines Herbes Butter, Marsala Sauce

SABLEFISH 55

Chickpea and Chorizo Ragu, Glazed Turnips, Beurre Blanc

ROSSDOWN CHICKEN 39

Slow Roasted Chicken Supreme, Foraged Mushrooms Fingerling Potatoes,
Perigord Truffle Jus

STIR FRIED NOODLES 27

Egg noodles, Garlic, Oyster Sauce, Peppers, Chili Oil, Scallions, Pak Choi
Add Grilled Chicken 16 | Sauteed Prawns 18 | Seared Salmon 19

GEORGIA SMASH BURGER 35

8 Oz Alberta Prime Double Patty, Truffle Aioli, Bacon,
Pickle, Gruyere, Sea Salted Fries or Salad

KOREAN FRIED CHICKEN SANDWICH 27

Gochujang Aioli, Apple Slaw, Pickle, Brioche

TURKEY CLUB SANDWICH 27

Cranberry Sourdough, Bacon, Lettuce, Tomato, Mayo
Sea-Salted Fries or Salad

SIDES

Grilled Asparagus 18 | Sea Salted Fries 15

Foraged Mushrooms 15 | Fingerling Potatoes 15

Sauteed Vegetables 15 | Petit Garden Salad 15

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ALL-DAY DINING

DESSERT

PISTACHIO & ORANGE CRÈME BRULÉ	16
Toasted Pistachios, Orange Blossom, Shortbread	
ROSEWOOD CHOCOLATE CAKE	16
Apricot Preserve, Dark Valrhona Glaze	
MATCHA TIRAMISU	16
Green Tea Savoiardi, Mascarpone Cream	
White Chocolate shavings	
SEASONAL FRUIT & BERRIES GF V	18
ICE CREAM & SORBET 2 SCOOPS GF	16
Vanilla Chocolate Strawberry	

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ROSE BUDS AND EXPLORERS BREAKFAST

6 AM TO 11 AM

ENTREES

BLUEBERRY & YOGURT SUNDAE	15
Blueberry Compote, Greek Yogurt, House Made Granola	
CEREAL & COLD MILK	12
Fruit Loops Corn Flakes Rice Krispies All Bran Granola	
KIDS PANCAKE	15
Creme Chantilly, Maple Syrup, Seasonal Berries	
SINGLE EGG ANY STYLE	15
Free-Range Egg – Fried Scrambled Poached Boiled	
Crispy Bacon, Breakfast Potatoes Roasted Tomato, Choice of Toast	

ROSE BUDS AND EXPLORERS ALL-DAY

11 AM TO 11 PM

CHICKEN NOODLE SOUP	12
GRILLED CHEESE SANDWICH	15
Cheddar, Sourdough, Sea-Salted Fries	
CHEESEBURGER	14
Lettuce, Tomato, French Fries	
SPAGHETTI BOLOGNESE	22
Slow-Simmered Beef Ragù, Parmesan	
CHICKEN TENDERS	17
Crispy Breaded Chicken, Sea-Salted Fries	
ICE CREAMS AND SORBETS 2 SCOOPS	16
Your order taker can recommend today's flavors	
TWO CHOCOLATE CHIP COOKIES AND MILK	16

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CHAPTER 4

LATE NIGHT
11 PM - 6 AM



LATE NIGHT

CHICKEN NOODLE SOUP	12
GEORGIA CAESAR SALAD	22
Baby Gem Lettuce, House-Made Caesar, Parmesan	
SPAGHETTI BOLOGNESE	22
Slow-Simmered Beef Ragù, Parmesan, Fresh Herbs	
CHARCUTERIE & CHEESE	29
Cured Meats, BC & International Cheeses, Pickles, Crackers & Mustard	
MUSHROOM FLATBREAD	28
Seasonal Mushrooms, Mozzarella, Parmesan, Arugula, Truffle Oil	
WEST COAST CROQUE	25
Artisanal Ham, Gruyère, Dijon Mustard, Sourdough, Kettle Chips	
SEASONAL FRUIT AND BERRIES	16
Freshly Cut Seasonal Fruits, Ripe Berries	
ROSEWOOD CHOCOLATE CAKE	16
Apricot Preserve, Dark Valrhona Glaze	

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CHAPTER 5

WINE AND SPIRITS



WINE AND SPIRITS

The hotel's cellar includes over 100 labels.
Kindly call In-Room Dining for our complete wine list to be delivered

WINE

	gls	btl
CHAMPAGNE	46	220
Billecart-Salmon 'Brut Reserve' NV, Champagne, France		
SPARKLING	gls	btl
Luna Argenta Prosecco, Treviso, Italy	16	75
Mission Hill Exhilaration Rose Brut, Okanagan, British Columbia	19	90
WHITE	gls	btl
Attems Pinot Grigio, Friuli-Venezia Giulia, Italy	16	75
CedarCreek 'Estate' Chardonnay, Okanagan Valley, British Columbia	17	80
Schloss Lieser 'Trocken' Riesling, Mosel, Germany	26	125
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	26	125
ROSÉ	gls	btl
Tenuta Guado Al Tasso 'Scalabrone', Italy	24	115
RED	gls	btl
Burrowing Owl Syrah, Okanagan Valley, British Columbia	17	80
Vanessa Vineyards Meritage, Similkameen Valley, British Columbia	32	155
CedarCreek 'Estate' Pinot Noir, Okanagan Valley, British Columbia	21	100
Château Tour Bayard Montagne-Saint-Émilion, Bordeaux, France	26	120

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WINE AND SPIRITS

BEER

Local Expressions	
Stanley Park - 1897 Amber Ale	10
Stanley Park - Park Sesh Lager	10
Imported	
Hoegaarden, Belgium	12
Stella Artois, Belgium	12
Non-Alcoholic	
Warsteiner, Germany	9

All bottles of spirits are presented with an ice bucket, mixers of your choice and garnish

SPIRITS	1 oz	2 oz
Glenlivet 12 Year Old Single Malt	17	26
Dalmore 15 Year Old Single Malt	38	57
Johnnie Walker Black Label Blended Scotch	20	30
Johnnie Walker Blue Label Blended Scotch	42	63
Crown Royal Rye Whiskey	12	18
Ketel One Vodka	12	18
Tanqueray Gin	12	18
Don Julio Blanco Tequila	18	27
Don Julio 1942	46	69
Mount Gay Eclipse Rum	11	17

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