

Brunch

Healthy Start 26

two free-range poached eggs, cherry tomato salad,
avocado, fresh fruit & berries

choice of toast

Avocado Toast 23

toasted brioche, two free-range poached eggs, avocado,
roasted goat cheese, cherry tomato salad, micro greens & olive oil

Eggs Benedict

two free-range poached eggs, toasted English muffin, hollandaise, breakfast potatoes

grilled tomato & avocado 23

traditional Canadian back bacon 25

smoked steelhead & buttered crab 29

Croissant Sandwich 24

two free-range eggs scrambled, crispy bacon, Gruyère, arugula, fresh fruit & berries

Two Eggs Breakfast 21

two free-range eggs any style, breakfast potatoes,
choice of Canadian back bacon, double smoked bacon, or chicken sausage

choice of toast

Chorizo Breakfast Tostada 27

crisp corn tortillas, two free-range eggs any style, avocado,
salsa fresca, pickled red onion, Two Rivers chorizo, roasted goat cheese,
cilantro, house-made hot sauce

Mushrooms & Toast 27

toasted brioche, foraged & cultivated mushrooms,
bacon lardons, agrodolce, veal jus, sunny-side-up eggs

Hazelnut Crusted Brioche French Toast 26

brioche, berries, maple syrup

Breakfast Enhancements

Chicken Sausage 7

Double Smoked Bacon 8

Breakfast Potatoes 5

Gluten Free Toast 6

Toast 4

Fresh Fruit 9

Sliced Avocado 4

Canadian Back Bacon 6

Free-Range Egg 3

Sliced Fresh Tomato 4

Smoothies

We're Jammin 16

peanut butter, raspberries, bananas, hemp hearts, oat milk

Smooth Earl 16

mangos, bananas, yogurt, earl grey tea, milk, vanilla whey

Good Day Sunshine 16

blueberries, blackberries, spinach, green apple, orange

Brunch

Ocean7 Caesar Salad 21

romaine hearts, prosciutto, Grana Padano,
caper berries, confit garlic, crostini

Seasonal Organic Green Salad 18

organic greens, shaved vegetables,
choice of house dressings

Pacific Mist Spa Bowl 21

short grain rice, cucumber, marinated greens, carrots & beets, hemp hearts,
house pickled vegetables, tahini dressing

Enhancements: Free Run Chicken Breast 13

Garlic & Herb Prawns 19 Arctic Char 17

West Coast Seafood Chowder 24

local seasonal fish, shellfish, bacon, Yukon gold potato,
cream, fine herbs, baguette

Green Curry & Coconut Salt Spring Island Mussels 30

garlic, carrot, ginger, pickled vegetable salad, baguette

Wild Mushroom Flatbread 24

Grana Padano, arugula, truffle aioli, confit garlic

Brant Lake Wagyu Beef Flat Iron 35

textures of onion, asparagus, sous-vide carrot,
confit potato, egg yolk jam, black garlic veal jus

Aqua Bistro Double Double 28

ground chuck, American cheddar, bourbon & red onion marmalade,
honey cured bacon, bistro sauce, crispy onions, brioche bun

choice of pommes frites or organic green salad

Pappardelle Wagyu Bolognese 29

Prontissima pappardelle, ground Brant Lake Wagyu beef,
charred baguette, parmesan mousse, basil

Korean Fried Chicken Rice Bowl 29

sticky rice, kimchi, yuzu mayo, cucumber,
julienne carrots, scallion, cilantro

Crispy Skin Arctic Char 30

soubise, potato gnocchi, melted leeks,
compressed apple, caramelized honey gastrique

Soy Ginger Glazed Pork Belly 21

green papaya salad, mango gel,
shaved jalapeño, crispy onion & onigiri, spicy sweet & sour sauce

**Executive Chef
Richard Benson**