

**Rosewood Hotel Georgia
In-Room Dining**

Chapter 1

Breakfast

6:00 am to 11:00 am

BREAKFAST

Signatures | ALL BREAKFAST EGGS ARE FREE- RANGE AND ORGANIC

GEORGIA BREAKFAST	38
Two Free-Range Eggs Any Style Crispy Bacon, 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	30
Egg White Omelet, Sliced Avocado Roasted Tomato, Multi-Grain Toast Local Honey Green & Glowing Smoothie	

GF = Gluten Free | V = Vegetarian | VG = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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	
CEREAL & COLD MILK	18
Fruit Loops Corn Flakes Rice Krispies All Bran Granola	
SMOKED SALMON BAGEL	28
Smoked Salmon, Toasted Bagel, Cream Cheese, Sliced Tomato, Capers & Red Onions	
AVOCADO TOAST	27
Smashed Avocado, Sourdough, Two Poached Eggs	
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, Breakfasts Potatoes, Choice of Toast	
TWO FREE RANGE EGGS ANY STYLE	28
Two Free-Range Eggs – Fried Scrambled Poached Boiled Crispy Bacon, 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
Creme 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
PAN 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
CORTADO	11
MACCHIATO	11
AMERICANO	10
CAPPUCCINO	12
CAFÉ LATTE	12
FLAT WHITE	11
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
JASMINE TEA	10
BLACK CHAI	10
MINT TEA	10

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BREAKFAST

Live Healthy Smoothies

VERY BERRY V 20

Blueberry, Strawberry, Banana, Oat Milk

GREEN AND GLOWING V 20

Kale, Spinach, Almond Milk, Chia Seeds, Green Apple, Matcha

GINGER SHOT V 16

Fresh Ginger, Orange Juice, Turmeric

Freshly Squeezed Juice

APPLE 15

GRAPEFRUIT 15

ORANGE 15

Water and Soft Drinks

SAN PELLEGRINO SPARKLING WATER 10

ACQUA PANNA SPRING WATER 10

SOFT DRINK 8

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Chapter 2

All-Day Dining

11:00am to 11:00pm

ALL-DAY DINING

Raw Bar

CAVIAR – 30 g

Sustainable, Northern Divine Caviar, Classic Fixings

Northern Divine Royal White	250
Sasanian Imperial Osetra	195
Sasanian Siberean	95

HAMACHI CRUDO **GF** 25

Yuzu Soy, Sesame Oil, Jalapeno, Togarashi

TUNA STACK 26

Ahi Tuna, Cilantro, Soy Avocado, Macha Oil,
Jalapeño, Crispy Wonton

Soups & Salads

SEASONALLY INSPIRED SOUP 15

Please ask your server for today's selection

BURRATA **GF** 27

Roasted Beets, Greens, Hazelnut-Parsley Gremolata

GEORGIA CAESAR SALAD 22

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

PEAR & ARUGULA SALAD **GF** 25

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

Add Grilled Chicken 16 | Sauteed Prawns 18 |

Seared Salmon 19 | Add Alberta Striploin 23

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ALL-DAY DINING

To Share

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

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ALL-DAY DINING

Entrees

STEAK FRITES

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 BURGER 35

30 Day Dry Aged Beef, Truffle Aioli, Boston Lettuce, Tomato Bacon, Gruyere, Sea Salted Fries or Salad

KOREAN FRIED CHICKEN SANDWICH 27

Gochujang Aioli, Apple slaw, Pickle, Brioche

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

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Rose Buds & Explorers
ROSE BUDS AND EXPLORERS BREAKFAST

6:00 am to 11:00 am

BLUEBERRY & YOGURT SUNDAE	15
Blueberry Compote, Greek Yogurt, House Made Granola	
CEREAL & COLD MILK	15
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

11:00 am to 11:00 pm

CHICKEN NOODLE SOUP	12
GRILLED CHEESE SANDWICH	
Cheddar, sourdough, sea-salted fries	
CHEESEBURGER	15
Lettuce, Tomato, French Fries	
SPAGHETTI BOLOGNESE	25
Slow-simmered beef ragù, Parmesan	
CHICKEN TENDERS	18
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

11pm to 6am

LATE NIGHT

CHICKEN NOODLE SOUP	15
GEORGIA CAESAR SALAD	22
Baby Gem Lettuce, House-Made Caesar, Parmesan,	
SPAGHETTI BOLOGNESE	25
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 & Spirits

WINE & SPIRITS

The hotel's cellar includes over 100 labels.

Kindly call In-Room Dining for our complete wine list to be delivered.

WINE

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

WINE & SPIRITS (cont.)

The hotel's cellar includes over 100 labels.

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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
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WINE & SPIRITS

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

Single Malt Scotch	1oz	2 oz
Speyside Glenlivet 12 Year Old	17	26
The Balvenie 12 Year Old Double Wood	26	39
IslayLaphroaig 10 Year Old	18	27
Lagavulin 8 Year Old	21	32
Highlands Dalmore 12 Year Old	19	29
Blended Scotch		
Johnnie Walker Blue Label	32	48
Rye		
Crown Royal 18 Year Old	11	17
Bourbon		
Bulleit 10 Year Old Frontier Kentucky Straight	16	24
Gin		
Long Table London Dry Gin, Vancouver, BC	12	18
Vodka		
Belvedere, Poland	14	21
Rum		
Mount Gay Black Barrel, Barbados	14	21
Tequila		
Don Julio Blanco	18	27

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