Rosewood Hotel Georgia

In-Room Dining

Breakfast

6:00 am to 11:00 am

32

CONTINENTAL BREAKFAST (V)

Freshly Squeezed Juice Croissant, Danish Pastry Fresh Fruit and Berries Coffee or Tea GEORGIA BREAKFAST 38 Freshly Squeezed Juice Two Free-Range Eggs, Breakfast Potatoes, Roasted Tomato Choice of Breakfast Side Choice of Toast Coffee or Tea WELLNESS BREAKFAST 28 Green Glowing Smoothie (Kale, Spinach, Almond Milk, Green Apple, Matcha) Egg White Omelet, Sliced Avocado, Roasted Tomato Multi-Grain Toast, Local Honey Coffee Or Tea

EGGS

Breakfast Potatoes, Roasted Tomato, Choice of Toast	30
Eggs Benedict Two Soft Poached Eggs, Back Bacon or Smoked Salmon or Spinach English Muffin, Hollandaise, Breakfast Potatoes	32
French Style Omelette Three Free-Range Eggs, Gruyere, Leek Breakfast Potatoes, Roasted Tomato, Choice of Toast	31
BREAKFAST FAVOURITES	
Bagel and Lox Toasted Bagel, Smoked Salmon, Cream Cheese, Sliced Tomato, Capers, Red Onion	28
Lemon Buttermilk Pancakes Citrus Cream Cheese, Berries, Canadian Maple Syrup	26
Brioche French Toast Vanilla Crème Fraiche, Caramelized Bananas, Maple Syrup	26
Avocado Toast Sourdough, smashed avocado, poached free-range egg, heirloom cherry tomatoes, cilantro	27
BREAKFAST SIDES	
Pork Sausage or Chicken-Apple Sausage Bacon Canadian Back Bacon Two Free-Range Eggs, any style Smoked Salmon Breakfast Potatoes	12 12 12 20 14 10
Half Avocado	10

MORNING BAKERY

Croissant	10
Pain au Chocolat	10
Danish Pastry (1 piece)	10
Blueberry Or Bran Muffin (1 piece)	10
Assorted Bakery Basket (4 pieces)	30
Toast White or Wheat or Multigrain or Sourdough	10
CEREAL	
House-Made Granola	13
Oatmeal, Brown Sugar, Raisins, Candied Pecan	22
Bircher Muesli Overnight Oats, Oat Milk, Seasonal Fruit, Golden Raisins	19
Breakfast Cereals Corn Flakes, Rice Krispies, Frosted Flakes, Fruit Loops	18
FRUITS AND YOGURT	
Seasonal Fruit and Berries	18
Granola Parfait	20
Greek Yogurt, Blueberry Compote, House Made Granola	
Yogurt	12
Greek or Low-Fat Yogurt,	

GF = Gluten Free | VG = Vegan

LIVE HEALTHY SMOOTHIES

very Berry (vG)	20
Blueberry and Strawberry, Banana, Oat Milk, Matcha	
Green and Glowing (VG)	20
Kale, Spinach, Almond Milk, Green Apple	
MORNING BEVERAGES	
Brewed Coffee, Regular or Decaffeinated	11
Espresso, Cappuccino, Latte	12
Hot Chocolate, Whipped Cream	10
Teas	12
English Breakfast, Earl Grey, Jasmine, Tumeric & Ginger	
Freshly Squeezed Juices	15
Orange, Apple, Grapefruit	

All-Day Dining

11:00am to 11:00pm

APPETIZERS

Olives & Bread (VG)	20
Garlic, citrus, rosemary, toasted focaccia	
Dungeness Crab	26
Curry-spiced crab, avocado purée, fine herb oil, lemon essence, crispy wonton chips	
Salt & Pepper Chicken Wings	25
Crisp, twice-cooked wings served with your choice of sauce – Buttermilk Ranch Barbeque Hot Peri-Peri	
Wagyu Beef Dumplings	26
Nam jim, chili oil, green onions	
Charcuterie & Cheese	40
Cured meats, BC and international cheeses, pickles, mustard, artisan crackers	
Basil Tomato Cappuccino	22
Cheese Bread	

SALADS

Burrata Salad	28
Salt-baked beets, gathered greens, hazelnut parsley gremolata, aged balsamic	
Georgia Caesar Salad	25
Baby gem lettuce, house-made Caesar dressing, Parmesan, soft-boiled egg,	
Pear and Arugula Salad	28
BC Bosc pears, baby arugula, toasted Fraser Valley walnuts, Comox Valley brie,	
dried cranberries, maple-thyme vinaigrette	
Salad Add Ons	
Chicken 16	
Prawns 18	
Salmon 19	
Alberta Striploin 23	

MAIN COURSES

All-Day Breakfast	30
Two Free-Range Eggs, House-Cured Bacon	
Breakfast Potatoes, Roasted Tomato, Choice of Side & Toast	
Hotel Georgia Burger	39
8 oz Alberta beef double-smashed patties, truffle aioli, pickle, fried free-range egg bacon, Gruyère, potato bun, sea-salted fries or side salad	7,
Basilico Pomodoro Panini (V)	27
Fior di latte, pesto, seasonal tomatoes, aged balsamic, arugula, sea-salted fries or side salad	
Mushroom Flatbread (V)	29
BC seasonal mushrooms, mozzarella, Parmesan, arugula, truffle oil	
Rossdown Farms Chicken	39
Slow Roasted Chicken Supreme, BC Seasonal Mushrooms, Fingerling Potatoes, Truffle Veloute	
Steak Frites	62
10 oz Alberta prime striploin, béarnaise sauce, sea-salted fries, fine herb butter	
Sablefish	55
Chickpea and chorizo ragu, glazed turnips, beurre blanc	
Nasi Goreng	39
Fried rice, prawns, fish sauce, sambal, crackers, chicken satay, fried free-range egg	

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Spaghetti Bolognese	32
Slow-simmered beef ragù, Parmesan	
Rigatoni in Spicy Vodka Sauce	32
San Marzano vodka sauce, chilies, fresh basil	
DESSERTS AND AFTER - DINNER	
Pistachio and Orange Crème Brûlée	16
Orange blossom water, Pistachio Tuile , shortbread	
Hotel Georgia Chocolate Cake	16
Eight-layer cake, chocolate mousse	
Seasonal Fruit & Berries	16
Fresh seasonal cut fruits, ripe berries	
House-Made Ice Creams and Sorbets	16
2 scoops Your order taker can recommend today's flavours.	

Rose Buds & All Explorers All-Day

11:00am to 11:00pm

ROSE BUDS AND EXPLORERS ALL-DAY

Fruit and Berries Cup Add Yogurt	12 4
Breakfast Cereals	12
Corn Flakes, Rice Krispies, Frosted Flakes, Fruit Loops	
Mini Buttermilk Pancakes Berry Compote, Canadian Maple Syrup	15
Single-Egg Breakfast	17
One Egg Any Style, Potato Wedges Roasted Tomato, House-Cured Bacon or Chicken Sausage	
Chicken Noodle Soup	12
Grilled Cheese Sandwich (V)	15
Cheddar, sourdough, sea-salted fries	
Cheeseburger Lettuce, Tomato, French Fries	14
Spaghetti Bolognese Slow-simmered beef ragù, Parmesan	22
Chicken Tenders Crispy breaded chicken, sea-salted fries	17
House-Made Ice Creams and Sorbets 2 scoops	16
Your order taker can recommend today's flavours.	
Two Chocolate Chip Cookies and Milk	16

Late Night

11pm to 6am

LATE NIGHT

Chicken Noodle Soup	15
Georgia Caesar Salad	25
Baby gem lettuce, house-made Caesar dressing, Parmesan, soft-boiled egg, pangrattato	
Basilico Pomodoro Panini	27
Fior di latte, pesto, seasonal tomatoes, aged balsamic, arugula, kettle chips	
Spaghetti Bolognese	32
Slow-simmered beef ragù, Parmesan, fresh herbs	
Mushroom Flatbread (V)	28
BC seasonal mushrooms, mozzarella, Parmesan, arugula, truffle oil	
Cheese and Charcuterie	
Cured meats, BC and international cheeses, pickles, mustard, artisan crackers	
West Coast Croque	28
Artisanal ham, Gruyère, Dijon mustard, sourdough, kettle chips	
Seasonal Fruit and Berries	16
Freshly cut seasonal fruits, ripe berries	
Hotel Georgia Chocolate Cake	16
Eight-layer cake, chocolate mousse	

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

Champagne	gls	btl
Billecart-Salmon 'Brut Reserve' NV, Champagne, France	46	220
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, Fruili-Venezia Giulia, Italy	16	75
CedarCreek 'Estate' Chardonnay, Okanagan Valley,	17	80
British Columbia		
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

WINE & SPIRITS

WINE (cont'd)

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
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

WINE & SPIRITS

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