



IN-ROOM DINING

TO PLACE YOUR ORDER, PLEASE DIAL ‘0’
FROM YOUR IN-ROOM TELEPHONE

Please note, an 18% service fee and \$6 delivery charge
applies to all orders. Prices are exclusive of applicable
taxes. Kindly advise us of any allergies and dietary
specifications at time of order.

BREAKFAST

6AM - 11AM

CLASSIC
BREAKFASTS

Notch8 Breakfast 29
two free-run eggs your way,
bacon or sausage, breakfast
potatoes, toast *(DF)*

Royal Omelette 29
breakfast potatoes, toast,
choice of three fillings:
*ham, cheddar, feta, spinach,
tomato, asparagus, bell pepper*

The Classic Benedict 28
back bacon, poached eggs,
hollandaise, breakfast potatoes

The BC Benedict 29
smoked salmon, poached eggs,
english muffin, caper hollandaise,
breakfast potatoes 🐟

The Cali Benedict 28
guacamole, poached eggs,
english muffin, sundried tomato
hollandaise, breakfast potatoes

Avocado Toast 25
poached eggs, guacamole,
radish, baby kale,
tomato, jalapeño

Brioche French Toast 25
nutella, banana, vanilla chantilly

Buttermilk Pancakes 24
powdered sugar, maple syrup

Continental 35
Includes chacuterie selection
seasonal sliced fruits, local 3
fresh baked pastries:
*butter croissant, pain au chocolat,
seasonal danish, seasonal muffin,
toasted breads* choice of: juice,
coffee or organic loose leaf tea

🐟 *sustainably-sourced seafood product*

ALL DAY DINING

11AM - 10:30PM

SNACKS &
APPETIZERS

**Local Handcrafted
Charcuterie & Cheese** 35
pickled vegetables, olives,
grainy mustard, baguette, fruits

**Chicken Wings or
Cauliflower Bltes** 23
choice of:
maple garlic, frank’s hot sauce
or korean bbq sauce *(DF)*

Fried Chicken Tenders 25
choice of:
maple garlic, frank’s hot sauce
or korean bbq sauce *(DF)*

‘Notch-Os’ 26
house tortilla chips, pickled
onions, pico de gallo,
mixed cheese
add guacamole 6

Royal Truffle Fries 15
black pepper aioli *(DF)*

SOUPS & SALADS

French Onion Soup 19
croissant croûtons,
gruyère cheese

Roasted Tomato Soup 17
mint *(GF)*

Gem Caesar Salad 21
croûtons, parmesan cheese,
pickled onion*

Notch8 Green Salad 22
local greens, beets,
goat cheese, candied pumpkin
seeds, minus 8 vinegar dressing
*(GF)**

BC Power Bowl 26
baby kale, quinoa, edamame,
hemp seeds, sweet potato,
dried cranberry, avocado,
lime-roasted dressing *(GF, DG)**

HANDHELDS

includes choice of:
fries or salad

Burger Royale 29
lettuce, tomato, pickle, onion,
american cheese, toasted bun,
mustard, ketchup

**Oven Roasted
Turkey Sandwich** 27
pickled onion, shredded
lettuce, bacon, avocado,
black pepper mayo

**Buttermilk Fried
Chicken Sandwich** 28
avocado, korean bbq sauce,
pickled onion, lettuce

MAINS

Pan Roasted Salmon 39
fire-kissed vegetables, potato
puree, fine-herb gremolata,
charred lemon *(DF)* 🐟

**Fraser Valley
Chicken Schnitzel** 35
heirloom carrots,
citrus pearls, fennel salad,
chive mustard voluté

BC Steak & Frites 55
french fries, red wine jus

Spaghetti Pomodoro 29
tomato sauce, parmesan*

**Smoked King Oyster
Mushroom** 33
black truffle glaze,
seasonal vegetables *(VG)*

** option to add protein:*
grilled chicken breast 14 /
garlic prawns 16 /
roasted salmon 18 🐟 / tofu 12

LATE NIGHT

10:30PM - 6AM

STARTERS & SHARING

**Local Handcrafted
Charcuterie & Cheese** 35
pickled vegetables, olives,
grainy mustard, baguette, fruits

Chicken Wings or Cauliflower Bites 23
choice of: maple garlic, frank’s hot sauce
or korean bbq sauce *(DF)*

Fried Chicken Tenders 25
choice of: maple garlic, frank’s hot sauce
or korean bbq sauce *(DF)*

‘Notch-Os’ 26
house tortilla chips, pickled onions,
pico de gallo, mixed cheese
add guacamole 6

Royal Truffle Fries 15
black pepper aioli *(DF)*

Notch8 Green Salad 22
local greens, beets, goat cheese, candied
pumpkin seeds, minus 8 vinegar dressing*

BC Power Bowl 26
baby kale, quinoa, edamame beans,
hemp seeds, sweet potato, dried cranberry,
avocado, lime roasted dressing *(GF, DG)**

** option to add protein:*
grilled chicken breast 14 / garlic prawns 16
roasted salmon 18 🐟 / tofu 12

MAINS

Burger Royale 29
lettuce, tomato, pickle, onion, american
cheese, toasted bun, mustard, ketchup

**Oven Roasted
Turkey Sandwich** 27
pickled onion, shredded lettuce, bacon,
avocado, black pepper mayo

Royal Omelette 29
breakfast potatoes, toast
choice of three fillings:
*ham, cheddar, feta, spinach, tomato,
asparagus, bell pepper*

Notch8 Breakfast 29
two free-run eggs your way, bacon or
sausage, breakfast potatoes, toast *(DF)*

OMG Chocolate Cake 15
vanilla chantilly, hazelnuts, cassis

DESSERT

11AM - 10:30PM

SWEET TREATS

OMG Chocolate Cake 15
vanilla chantilly, hazelnuts, cassis

Coconut Panna Cotta 15
mascerated berries, short crust crisp
(VG, DF)

Caramelized Apple Cheesecake 15
Bourbon Caramel Sauce, Spiced
Chantilly Cream

BEVERAGES

11AM - 10PM

NON-ALCOHOLIC

**coffee & tea are sustainability-sourced*

Mineral Water 7 *(250ml)*, 10 *(750ml)*
still or sparkling

Soft Drinks 5 *(355ml)*
coke, diet coke, ginger ale, sprite

Juice 7
orange, grapefruit, cranberry, or apple

Coffee 8 *(2 cups)*, 12 *(6 cups)*

LOT 35 Tea 8

Milk 6 (2%, skim, soy, or almond)

WINE & BUBBLES

White *(5oz/8oz/btl)*
sauvignon blanc, *oyster bay* NZ 17/25/75
pinot gris, *laughing stock* BC 18/26/78
chardonnay, *tantalus the bear* BC
19/29/84

Red *(5oz/8oz/btl)*
cabernet merlot, *sandhill* BC 15/20/58
pinot noir, *quails gate* BC 21/31/84
cabernet sauvignon, *quails gate* BC
20/30/90

Bubbles *(5oz/btl)*
prosecco, *ruffino* IT 18/75
brut, *piper-heidsieck cuvee* FR 35/175

BEER & CIDER

Beer 9 *(330ml)*
lobby dog lager by yellow dog, yellow dog
ipa, kokanee, bud light

11 *(330ml)* corona, stella artois

Windfall Dry Cider 11 *(473ml)*

COCKTAILS

Hickory Old Fashioned 21 *(2 oz)*
hickory-infused woodford reserve, bitters

Bubbles & Berries 21 *(2oz)*
absolut elyx, fresh raspberries,
lemon juice, sparkling

Empress Gin & Tonic 2.0 22 *(2oz)*
empress gin, fresh thyme,
grapefruit wheel

The Vancouver 2.0 21 *(3oz)*
longtable gin, sweet vermouth, dry
vermouth, b&b, orange bitters

Spiced Honey Mule 14
(zero proof)
seedlip spice 94, fresh lemon,
local honey, ginger beer

GF - gluten free, DF - dairy free, VG - vegan

