

Sky Brunch

*Includes your choice of one a la carte item, continental buffet selections,
& fresh brewed coffee or tea*

22

Sky Continental

17

Selection of Fruit juice, Seasonal sliced Fruit & Fruit salad
Mixed Greens & signature vinaigrettes, Three Bean Salad, Pototo Salad
Selection of Pastries & Desserts, cold & hot Cereal
House-made Alpine muesli, Seasonal Fruit Yogurt
Sliced deli Meats & Cheeses
Fresh brewed coffee or tea

A la Carte

Frittata

Buffalo Whiskey Sausage, green Onion, red Peppers & Oka cheese,
Pototo rosti & organic Mixed Greens

15

Pacific Benidict

B.C Salmon, Potato rosti & Dill Hollandaise sauce

17

Waffles

Canadian Maple Syrup, Strawberries and fresh whipped Cream

16

Eagles Eye Benidict

Peameal Bacon, Potato rosti & Hollandaise sauce

14

Lox & Bagel

B.C Salmon, Cream cheese, Capers & Onions on Multi grain Bagel,
organic Mixed Greens

16

Quiche

Chef's daily selection, organic Mixed Greens & soup of the day

14

“Canada’s most Elevated Dining Experience”

An 18% gratuity will be added to parties of six or more
Chef - Alain Soret Sous Chef - Dominic Chabot

*** Menu items are subject to change at any time. ***