

DESSERT

The perfect finish to any meal, even breakfast.

DESSERT DU JOUR

ask your server,
AQ

CRÈME BRÛLÉE

raspberry version of the classic,
9.00

LEMON TARTE

hazelnut brittle and whipped cream,
9.00

BERRY AND WHITE CHOCOLATE CLAFOUTIS

french style cake served warm with vanilla ice cream,
9.00

DOUBLE CHOCOLATE KAHLUA CAKE

berry coulis and freshly whipped cream,
9.00

LAVENDER AND GRAND MARNIER CHEESE CAKE

drizzle of maple syrup,
9.00

SORBET

trio of delicious sorbet flavours,
9.00

ARTISINAL BC CHEESE PLATE

raincoast crisps, mixed olives, spiced fruit compote,
14.00

GALETTE AUX AGRUMES

citrus short bread cookies,
3½

OUR TEA SELECTION

English Breakfast • Imperial Earl Grey • Orange Jasmine
Toasted Rice Green Tea • Simply Mint • Mountain Berry
Energy Spa Tea • Monsoon Chai
Chamomile Flowers • Decaf Breakfast

* Please refrain from using your cell phones while in the restaurant *

* 18% gratuity will be added to the bill for parties of eight or more *

* Please be aware that a fee may apply to any substitutions *

* Prices are subject to change without notice *