

THEME MENU



PIRATE ROOM

PIRATES BAY BOUNTY

½ dozen \$18 / dozen \$30

Fresh grilled East Coast P.E.I oyster, house made habanero sauce, extra virgin Kalamata olive oil PDO, sea salt, fresh chive.



POLYNESIAN ROOM

ISLAND CATCH

\$19

Seared Ahi tuna, pomegranate shoyu dressing, edamame bean, green onion, grilled pineapple, avocado, pickled daikon, cucumber, toasted sesame, scented jasmine rice.

ISLAND CATCH - VEGAN

\$16

Fried tofu, pomegranate shoyu dressing, edamame bean, green onion, grilled pineapple, avocado, pickled daikon, cucumber, toasted sesame, scented jasmine rice.



ROMAN ROOM

ROMAN INDULGENCE

(3 course menu) \$45

Salad - heirloom tomato, basil, bocconcini, nut-free pesto, balsamic vinegar reduction, smoked sea salt, extra virgin olive oil.

Main - porchetta spiced free range chicken breast, prosciutto wrapped, roasted red pepper and tomato coulis, olive and pecorino cous cous pilaf, seasonal bouquetiere of vegetables.

Dessert - Prajitura Amandina (Chocolate Espresso Cake).

Continued on reverse.



CANADIAN CABIN ROOM

CANADIAN TRAPPERS FEAST FOR TWO

\$99

Braised steamboat beef short rib, campfire grilled venison flank, house made elk and Saskatoon berry sausage, roasted half Cornish game hen, juniper berry and rosemary jus, wild mushroom, bouquetiere of seasonal vegetable, boiled Old Bay spiced potato.



HOLLYWOOD ROOM

GOLDEN GLAMOUR

\$11

Layered hazelnut mousse cake with caramel popcorn.



PRINCESS ROOM

MINI PRINCESS DRIP CAKE

\$15

Red velvet sponge cake, cream cheese icing and macaron served on a bed of cotton candy. A perfect portion fit for a princess!



SPACE ROOM

SUGARNOVA

\$15

Chocolate sphere, yuzu mousse, meteorite sponge toffee rock, basil meringue, gluten free brownie chunks, fresh raspberries, flambéed Cointreau liqueur.

GRILL



FANTASYLAND
HOTEL

