

# *Tivoli's*

Tantalize your senses and tempt your taste buds with Tivoli's tribute to West Coast cuisine. We hope you enjoy your in-room dining experience. An elaborate menu is available at Tivoli's, for restaurant dining.

**Dial 2118 from your guestroom phone**

# ROOM SERVICE - Breakfast

Freshly squeezed Orange or Grapefruit Juice

Apple, Pineapple, Cranberry & Tomato Juice

Coffee or Tea

Hot Chocolate

Caffé Latte

Cappuccino

Milk

## Farmers Omelette

Whipped Eggs folded with Havarti Cheese, Sautéed Onions, Sausage and Peppers, Hash and Choice of Toast

## Three Egg Omelette

*(Egg Whites Only available)*

Includes Hash Browns, Choice of Toast

Cheese, Peppers, Mushrooms, Ham or Scallions

## Tivoli's Eggs Benedict

Classic Poached Eggs with Canadian Back Bacon, Pacific Salmon, Sautéed Spinach, Hollandaise Sauce and Hash

## Two Eggs any Style

3 Sausage or 3 Rashers of Bacon or Slice of Ham, Hash Browns

Choice of Toast

## Heart Healthy Start

Seasonal Fruits served, Low Fat Yogurt, Honey, Almonds Granola

## Belgian Waffles

Topped with Seasonal Berries, Whipped Cream, Maple Syrup

## Medallions of Pancakes

With homemade whipped butter, Maple Syrup

## Executive Green Apple, Cinnamon Toast

French Baguette Dipped in Cinnamon Infused Local Farm Fresh Eggs,

Fraser Valley Green Apple & BC. Forest Wild Berries Relish

PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITIES

# ROOM SERVICE - Breakfast

## **Executive Express Breakfast**

Juice, Coffee or Tea, Two Eggs any Style, Hash Browns, Toast,  
Choice of Bacon, Sausage or Ham

## **The Continental**

Choice of chilled Juice  
Croissant, Danish, Muffin and Fresh Fruit  
Butter and Preserves  
Coffee or Tea

## **English Muffin Breakfast Sandwich**

Sausage, egg & cheese, Potato Hash, Fresh Fruit

## **Steak and Eggs**

Grilled 6oz New York Steak, Two Eggs (any style),  
Breakfast Potatoes & Toast

## **Dry Cereal**

## **Muffin**

## **Toast**

## **Bagels**

## **Banana Bread**

Fresh Fruit with Banana Bread or Cottage Cheese

## **Fruit Salad**

# Add to your Breakfast

One Egg Any Style  
Two Eggs Any Style  
Hash Browns  
Four Strips of Bacon  
Two All Beef Sausage

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# ROOM SERVICE – Lunch & Dinner

## **Chef's Soup of the Day**

Chef's Creation for Today

## **Pacific North West Seafood Chowder**

Local Salmon, Clams, Shrimp

## **Caesar Salad**

A traditional Caesar Salad with a Chef's "twist"

Add Shrimp, Chicken

## **Tivoli's Salad Bowl**

Mesculin & Micro Greens, Red Oak Leaf Lettuce Tossed in Tomato Champagne

Vinaigrette, Seasonal Berries, Walnuts, Cucumbers, Tomatoes

Add Shrimp, Chicken or Salmon

## **Calamari**

Asparagus, red pepper, jalapeno,

Lemon chipotle aioli, tzatziki

## **BBQ Chicken Clubhouse**

Agassiz Pea shoots, Tomato, Emmental Cheese, Back Bacon,

BBQ Chicken

## **Butter Chicken**

Chicken Breast, Cream Tomato Sauce, Basmati Rice,

Kachumber, Naan. Traditional East Indian Dish

## **Spinach, Ricotta, Sundried Tomato Ravioloni**

Butter Chardonnay sauce, truffle oil & chilli oil, fried basil

Add black tiger shrimps

## **Jambalaya rice bowl**

Rice, shrimp, chicken, Calamari,

Chorizo Sausage, vegetables, spicy tomato

## **Certified Angus Beef Burger**

Alberta Certified Angus Beef ground chuck, Butter lettuce, Red onion, Pickle,

Ciabatta bread

Add Cheese / Bacon / Mushrooms

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## ROOM SERVICE – Lunch & Dinner

### **Orange Chili Glazed Wild B.C. Salmon**

Lemon Grass Scented Basmati Rice

### **Certified Angus Beef® New York Steak**

Certified Angus Beef® centre cut strip loin, Full bodied texture

Mashed Yukon Gold potatoes, Spring vegetables, Bourbon peppercorn sauce

### **Pizza**

Executive Pizza Sauce, Special Cheese Blend & You Choice of Two Toppings:

Ham, Pineapple, Pepperoni, Green & Red Pepper, Goats Cheese, Grilled Chicken, Vine Ripe Tomato, Green Olives, Chorizo Sausage, Mushrooms, Sour Cream, Smoked Salmon, Red Onion, Artichoke Heart

\* Additional Topping

## DESSERTS

### **Warm Okanagan Apple Tart Tatin**

A la Mode

### **Lemon Cheesecake**

"Unbaked" in House, Blackberry Coulis

### **Crème Brule**

Vanilla Bean, Ginger

## HOT BEVERAGES

**Executive Blend Gourmet Coffee**

**Herbal & Fruit Tea**

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# ROOM SERVICE - Beverage

## **BEER DOMESTIC**

Kokanee

Molson Canadian

Labatts Blue

Budweiser

Sleeman Honey Brown

Miller Genuine Draft

## **BEER IMPORT**

Heineken

Stella

Corona

## **SPRITS**

Vodka Smirnoff

Gin Beefeater

Rum Barcardi

Rum Lambs Navy

Rye Seagram VO

Scotch Johnnie Walker Red

## **SPRITS PREMIUM**

Vodka Grey Goose

Gin Tanqueray

Rum Appleton

Scotch Glenlivet

Tennessee Whiskey, Jack Daniel

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# ROOM SERVICE - Wine

## **SPARKLING WINE**

Henkell Troken 750 MI. (Germany)

Henkell Troken Piccolo 200 MI. (Germany)

Asti Spumante (Italy)

Segura Viudas (Spain)

Sumac Ridge Stellars Jay Brut VQA (Canada)

## **BLUSH WINE**

Woodbridge (California)

## **WHITE WINE**

Jackson Ttiggs Proprietor's Edition Chardonnay

Jackson Ttiggs Proprietor's Edition Sauvignon Blanco

Sumac Ridge Private Reserve Gewurtztraminer

Al Ruisignul Colio Pinot Grigio

## **RED WINE**

Jackson Ttiggs Proprietor's Edition Merlot

Jackson Ttiggs Proprietor's Edition Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon

Hargy's Nottagge Hill Shiraz

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