



Room Service Menu

Tuesday to Saturday 6:30 am – 10:00 pm

*Sunday, Monday and Holiday, 7:00 am – 9:00 pm

Please dial Extension 111 to Order Room service

Breakfast

Freshly squeezed orange or grapefruit juice 6

Apple, pineapple, cranberry & tomato juice 4

Coffee or tea 4

Hot chocolate 5

Café latte 5

Cappuccino 4

Milk 4

Farmers omelette

Whipped eggs folded with havarti cheese, sautéed onions, sausage and peppers, hash brown and choice of toast 12

Three egg omelette

(egg whites only available upon request)

Includes hash browns, choice of toast, cheese, peppers, mushrooms, ham or scallions 13

The Wild Fig eggs benedict

Classic poached eggs with Canadian back bacon, pacific salmon, sautéed spinach, hollandaise sauce and hash 16

Two eggs any style

Three all beef sausages/rashers of bacon/slice of ham, hash browns. Choice of toast 11

Heart healthy start

Seasonal fruit served, low fat yogurt, honey, almond granola 9

Belgian waffles

Topped with seasonal berries, whipped cream, maple syrup 11

Medallions of pancakes

With homemade whipped butter, maple syrup 10

Executive green apple, cinnamon toast

French baguette dipped in cinnamon infused local farm fresh eggs, Fraser Valley green apple & BC. Forest wild berries relish 12

Executive express breakfast

Juice, coffee or tea, two eggs any style, hash browns, toast, choice of bacon, sausage or ham 13

The continental

Choice of chilled juice

Croissant, danish, muffin and fresh fruit, butter and preserves

Coffee or tea 12

English muffin breakfast sandwich

Sausage, egg & cheese, potato hash, fresh fruit 11

Steak and eggs

Grilled 6oz New York steak, two eggs any style, breakfast potatoes & toast 19

Dry cereal 5

Muffin 4

Toast 4

Bagels 4

Banana bread 4

Fresh fruit with banana bread or cottage cheese 11

Fruit salad 7

Add to your breakfast

One Egg Any Style 3

Two Eggs Any Style 4

Hash Browns 3

Four Strips of Bacon 5

Two All Beef Sausage 5

Lunch and Dinner

Soup of the Day

Chef's creation for today 7

Bloody Mary Caesar

Spicy bloody Mary Caesar dressing, vodka, grana padano cheese, ginger garlic croutons 8

Iceberg wedge salad

Tomato, radishes, scallions, blue cheese, double smoked lardon, blue cheese dressing 9

Add shrimp or chicken 6

The Wild Fig hot wings

New York hot sauce 10

Fire-dusted calamari

Lemon marinated squid, tomato, cucumber, red onion, five-spice yogurt dipping 11

The Wild Fig burger

Alberta Certified Angus Beef® ground chuck beef burger,

Little Qualicum bleu claire cheese, lettuce, Fig relish, tomato, red onion, pickle, potatoes 13

* Add bacon 2 / mushrooms 2

Lamburger

Ground lamb, spinach, feta, lettuce, fig-mint relish, tomato, red onion, 5-spice potato chips 15

*Add bacon 3 / mushroom 3

Coconut chicken curry

Boneless-skinless chicken thigh, tomato coconut curry sauce, lemon grass basmati rice, flat bread. 17

The Wild Fig Mac and Cheese

Truffle oil, house cheese blend, fresh herbs, sriracha shrimp 17

Double deck chicken club

Chicken parmigiana, butter lettuce, lemon marinated avocado, tomato, bacon, pea shoots, sriracha mayonnaise, the wild fig 5-spice potato chips, asian coleslaw 14

Chicken or seafood linguine

Assorted seafood or chicken & bacon, bell peppers, mushrooms, scallion, chilli. Tomato, pesto cream, rose or teriyaki sauce 17

Mirin glazed salmon

Mirin-soy glazed salmon, sushi rice, avocado, green onion, coriander 24

Sriracha tempura chicken

Tempura chicken breast, asian coleslaw, 5-spice potato chips 19

Charbroiled baseball steak

Certified Angus Beef® centre cut strip loin, Yukon Gold mash, baby bok choy, veal port wine reduction, balsamic essence 35

Sakura pork tenderloin

Roast pork tenderloin, truffle glaze, seasonal vegetable, balsamic reduction, red pepper emulsion, Yukon Gold mash 27

The Wild Fig pizza

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 16

* additional topping 3

DESSERTS

Chocolate eruption

Chocolate cream, caramel, nuts, Chocolate chips, chunks of turtle cheesecake, raspberry coulis 8

Trio of mandarin, chocolate banana & caramel cheesecakes

"Unbaked" in House, Trio of Coulis 8

Lichi Sorbetto

Hazelnut grissini 8

ROOM SERVICE – Overnight Delights

Available from 10 PM to 6:00 AM

Bloody Mary Caesar

Spicy bloody Mary Caesar dressing, vodka, grana padano cheese, ginger garlic croutons 8

Iceberg wedge salad

Tomato, radishes, scallions, blue cheese, double smoked lardon, blue cheese dressing 9

Add shrimp or chicken 6

Double deck chicken club

Chicken parmigiana, butter lettuce, lemon marinated avocado, tomato, bacon, pea shoots, sriracha mayonnaise, the wild fig 5-spice potato chips, asian coleslaw 14

Ham and cheese

Double deck ham, cheese, butter lettuce, tomato, bacon, pea shoots, sriracha mayonnaise, green salad, asian coleslaw 14

Trio of mandarin, chocolate banana & caramel cheesecakes

"Unbaked" in House, Trio of Coulis 8

ROOM SERVICE - Beverage

BEER DOMESTIC

Kokanee 5
Molson Canadian 5
Labatts Blue 5
Budweiser 5
Sleeman Honey Brown 5
Miller Genuine Draft 5

BEER IMPORT

Heineken 5.5
Stella 5.5
Corona 5.5

SPIRITS (Price: 1oz / 2oz)

Vodka Smirnoff 5.4 / 9
Gin Beefeater 5.4 / 9
Rum Barcardi 5.4 / 9
Rum Lambs Navy 5.4 / 9
Rye Seagram VO 5.4 / 9
Scotch Johnnie Walker Red 5.4 / 9

SPIRITS PREMIUM (Price: 1oz / 2oz)

Vodka Grey Goose 7.45 / 10.75
Gin Tanqueray 6.25 / 9.75
Rum Appleton 6 / 9
Scotch Glenlivet 8 / 11
Tennessee Whiskey, Jack Daniel 6.25 / 9.75

ROOM SERVICE - Wine

SPARKLING WINE (Price: Bottle)

Henkell Trocken 750 ML. (Germany) 29.95
Henkell Trocken Piccolo 200 ML. (Germany) 9.25
Asti Spumante (Italy) 39
Segura Viudas (Spain) 34
Sumac Ridge Stellars Jay Brut VQA (Canada) 57.25

BLUSH WINE (Price: Glass / 1/2 Lt. / Bottle)

Woodbridge (California) 8.50 / 24 / 32

WHITE WINE (Price: Glass / 1/2 Lt. / Bottle)

Jackson Triggs Proprietor's Edition Chardonnay 7 / 24 / 33

Jackson Triggs Proprietor's Edition Sauvignon Blanco 8.25 / 26 / 34

Sumac Ridge Private Reserve Gewürztraminer n/a / n/a / 35

See Ya Later Pinot Grigio n/a / n/a / 36

RED WINE (Price: Glass / 1/2 Lt. / Bottle)

Jackson Triggs Proprietor's Edition Merlot 8.50 / 25 / 35

Jackson Triggs Proprietor's Edition Cabernet Sauvignon 8.50 / 25 / 35

Robert Mondavi Cabernet Sauvignon 9.50 / 26 / 37

Hardy's Nottage Hill Shiraz 11.50 / 28 / 39