

BREAKFAST

Full Breakfast - 36

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea (inclusive of espresso based drinks and luxury teas)

2 Eggs Any Style - 23

homefries and choice of toast

Classic or Egg White Omelette - 29

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 30

artisan ham, brioche and hollandaise

Shakshuka - 26

spiced tomato & pepper stew, poached eggs, feta and challah

Buttermilk Pancakes - 25

stewed blueberries, whipped cheesecake and graham crumble

Bagel & Lox - 29

cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 25

smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chilli and olive oil

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

Child friendly menu items are also available upon request.

Prices and items are subject to change.

For In Room Dining: Applicable taxes and a 17% gratuity will automatically be charged in addition to a delivery charge of \$5.00

BREAKFAST



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 6:30AM - 11:30AM
Weekends 6:30AM-3:30PM



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Darby Piquette

CHEF DE CUISINE
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Christopher Kwok

GENERAL MANAGER
Tim Salmon

SUMMER 2022
From 11:30AM - 10PM

APPETIZERS

Focaccia - 8
whipped butter and olive tapenade

Lobster Spoons - 42
vermouth beurre fondue

Korean Chicken Tacos - 27
gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 39
gruyere, crispy onions, horseradish aioli and beef au jus

Broiled Bay Scallops - 36
herb & garlic butter, parmesan and gremolata

Roasted Garlic Hummus - 32
crispy chickpeas, spiced eggplant, crudites and naan

Baby Lamb Chops - 45
souvlaki marinade and tzatziki

Steam Buns - 36
pork belly, cucumber, scallion and hoisin

Seared Foie Gras - MP
seasonal accompaniments

Roasted Bone Marrow - 36
sourdough, chimichurri and parsley salad

SOUP & SALADS

Chicken Noodle Soup - 18
roast chicken, mirepoix and parsley noodles

Beet Salad - 24
whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

Caesar Salad - 23
romaine, double smoked bacon, garlic croutons, sun dried tomato and Parmigiano Reggiano

Green Salad - 23
variegated lettuces, semi-cured tomato, agro dolce onions, Pecorino and shallot vinaigrette

ONE Cobb Salad - 38
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

RAW BAR

Albacore Tuna Sashimi - 32
ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Beef Carpaccio - 36
lemon-caper aioli, shallots, arugula, sourdough croutons and Cow's Creamery aged cheddar

Oysters 1/2 dozen - 36
mignonette and horseradish cocktail sauce

Caviar Service - MP
creme fraiche, egg yolk, chive, toast points and blinis

FISH & SEAFOOD

Dover Sole - MP
Lyonnais potatoes and lemon-caper brown butter

Black Cod - 75
miso, bok choy, spring roll and rice wine beurre blanc

Branzino - 54
Mediterranean tomato & olive tapenade, salsa verde and lemon

Dayboat Scallops - 65
BBQ pork belly, sweet corn puree, apple coleslaw and cornbread crumble

MEAT & SANDWICHES

Roasted 1/2 Chicken - 42
whipped potato, baby spinach, sun dried tomato and shallot vinaigrette

Veal Parmesan - 50
vodka rose, mozzarella, Parmigiano Reggiano, basil and house-made bomba

Steak Au Poivre - 125
filet mignon, green peppercorn & mushroom sauce, cognac, seared foie gras, truffle and duck fat potato

8oz Creekstone Farms Burger - 38
ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar and sesame bun

Grilled Chicken Club - 30
maple glazed bacon, avocado, tomato, lettuce, honey mustard, jalapeno ranch and toasted pain au lait

STEAKS & CHOPS

All steaks are served with house herb & garlic rub

8oz Wagyu Flat Iron Snake River Farms Gold - 94

10oz Beef Tenderloin Canadian Prime - 92

12oz Striploin Canadian Prime - 82

24oz T-Bone Canadian Prime - 150

40oz Tomahawk U.S.D.A. Prime - 198

Sauces - 9
Green Peppercorn & Cognac / Chimichurri / Horseradish Cream / Bacon & Onion Butter

Please inform your server of any food allergies or dietary restrictions.

PLANT BASED

'Pulled Pork' Tostada - 21
BBQ jackfruit, avocado, pickled cabbage slaw, pineapple, house hot sauce, coconut cotija and jalapeno toum

Mushroom Bolognese - 30
rigatoni, pine nut 'parmesan' and house-made bomba

Grilled Tofu - 36
piri piri marinade, quinoa, apple salad, spiced almonds and roasted grapes

Corned Beet Reuben - 30
sauerkraut, Swiss 'cheese', dill pickles, Reuben sauce and toasted sourdough rye

PASTA

Spaghetti - 36
veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano

Linguini - MP
seafood medley and white wine butter sauce

Tagliatelle - 45
wild mushrooms, white wine, porcini cream sauce and shaved black truffle

SIDES

Classic Pomme Puree - 20
butter and chives

Roasted Broccoli - 20
tahini dressing, lemon and sunflower seeds

Mushroom Medley - 20
garlic, aged balsamic and thyme

Creamed Corn - 20
dill and chives

Mac & Cheese - 20
queso sauce, jalapeno cornbread crumble and hot honey

Dill Pickle Potato Salad - 18

Creamy Coleslaw - 14

Buttermilk Fried Onions - 9

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

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DESSERTS

Coconut Panna Cotta

tropical fruit compote, Valrhona Inspiration passion fruit ganache,
mango sorbet and toasted coconut

20

Peanut Chocolate Bar

Valrhona milk chocolate cremeux, vanilla shortbread,
candied peanuts, rice krispies and salted caramel ice cream

20

NY Style Cheesecake

Ontario strawberry compote, housemade graham crumble
and sesame brittle

20

Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream
and honeycomb

21

Warm Cookies

assorted house made cookies

16

Hot Fudge Sundae for 2

chocolate ice cream, hazelnut praline, brownies, whipped cream
and house-made "Ferrero Rocher"

30

Mini Birthday Cake for 2

rainbow cake and sprinkles

30

Sorbet

Watermelon & Mint

Coconut

Mango

Ice Cream

Cookies & Cream

Pistachio

Vanilla Bean

6 per scoop

CHEESE

Waltzing Matilda

pasteurized buffalo milk - soft
Stratford, Ontario

Celtic Blue Reserve

pasteurized cow milk - soft
Lancaster, Ontario

Oveja Negra

pasteurized sheep milk - hard
Hannon, Ontario

Full Selection - 36
Single Selection - 12

COFFEE

Coffee

4.75

Cappuccino

7.00

Americano

6.50

Latte

7.75

Espresso

5.25

Double Espresso

6.50

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DESSERTS



EXECUTIVE CHEF
Darby Piquette

PASTRY CHEF
Amy Tenn-Yuk

GENERAL MANAGER
Tim Salmon

LATE NIGHT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

GENERAL MANAGER
Tim Salmon

Served from 10PM
27

Focaccia - 8
whipped butter and olive tapenade

Lobster Spoons - 42
lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 27
gochujang, pickled cabbage, sesame aioli and avocado

Albacore Tuna Sashimi - 32
ponzu, ginger, chili, cilantro, sesame
and wasabi-avocado puree

Chicken Noodle Soup - 18
roast chicken, mirepoix and parsley noodles

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

ONE Cobb Salad - 38
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

Wagyu Sliders - 39
gruyere, crispy onions, horseradish aioli and beef au jus

Grilled Chicken Club - 30
maple glazed bacon, avocado, tomato, lettuce, honey mustard,
jalapeno ranch and toasted pain au lait

Spaghetti - 36
veal ricotta meatball, San Marzano tomato
and Parmigiano Reggiano

Roasted Garlic Hummus - 32
crispy chickpeas, spiced eggplant, crudites and naan

Cheese Selection - 33
fresh fruit, house made preserves and crostini

Warm Cookies - 13
assorted house made cookies

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Cocktails

Gin Bramble - 1.5oz

Beefeater gin, lime juice, blackberries, basil,
simple syrup, soda
21

Sinaloa Sipper - 1.5oz

1800 Blanco tequila, lime juice, jalapenos,
strawberry syrup, orange juice, Prosecco
21

Garden Party - 2oz

Ketel One vodka, St. Germain Elderflower Liqueur,
lime juice, coconut water, lime, cucumber, simple syrup
22

The Hemmingway - 2.5oz

Havana Club 7yr rum, Domaine de Canton ginger liqueur,
ruby grapefruit juice, mint, ginger beer, Campari
22

Sao Paolo Sunburn - 1.5oz

Pitu Cachaça, lime juice, strawberry coulis, simple syrup
21

Mocktails

Iced Chai Latte

espresso, milk, chai tea, whipped cream
10

Bala Ontario Mule

cranberry juice, ginger beer, lime juice
10

Strawberry Mint Lemonade

10

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Lagavulin 16 yr
Oban 14 yr
Highland Park 12 yr
Highland Park 18 yr
Johnnie Walker Blue
Macallan 18

Scotch - 1.5 oz

36.00
31.00
23.00
53.00
74.00
105.00

Bourbon - 1.5 oz

Blanton's Bourbon
Knob Creek
Woodford Reserve

18.00
15.00
16.00

Cognac - 1.5 oz

Martell VS
Martell VSOP
Hennessy VS
Hennessy XO
Remy Martin VSOP
Remy Martin XO
Louis XIII

19.00
29.00
19.00
53.00
30.00
53.00
425.00

Tequila - 1.5 oz

Don Julio Reposado
Don Julio 1942
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Clase Azul Plata
Clase Azul Reposado
Clase Azul Anejo
Clase Azul Ultra
Clase Azul Día de Muertos

23.00
40.00
16.00
20.00
25.00
30.00
50.00
200.00
350.00
750.00

A complete list of our spirits is also available upon request.

Beer & Cider

Bud Light
Budweiser
Corona
Stella Artois
Heineken
Peroni
Ace Hill Pilsner
Guinness Draft
Samuel Adam's
Strongbow Cider
Mill Street Organic Lager
Flying Monkeys Crushable IPA
Flying Monkeys Worlds Away Lager
Beck's Non Alcoholic

9.50
9.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
10.50
5.25

Water

Vellamo Still Water
Vellamo Sparkling Water

11.00
11.00

Feature Drink

Sangria – 24 oz
red or white
70

Sparkling by the glass - 6 oz.

Pares Balta Brut Cava Spain 15
Giro Ribot Cava Rose 16
Moet & Chandon nv Champagne 40
Daubanton Brut Rose nv Champagne 46

White Wine by the Glass - 6 oz.

Pinot Grigio, La Lot 2020 Trentino-Alto Adige 14
Chardonnay, Vineland Estates 'ONE' 2019 Niagara 14
Riesling, Vineland Estates 'Elevation' 2020 Niagara 15
Sauvignon Blanc, Loveblock 2020 Marlborough 16
Chardonnay, Everearth 2020 Lodi 17
Gruner Veltliner, Hersch 2020 Austria 17
Sauvignon Blanc, Denizot 2019 Sancerre 27
Chardonnay, Thomas George 2015 Russian River 45

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server 18

Red Wine by the glass - 6 oz.

Malbec, Catena 2019 Mendoza 17
Cabernet Sauvignon, Vineland Estates 'ONE Red'
2016 Niagara 17
Sangiovese, Poggio Morino 2020 Chianti Classico 17
Cabernet Sauvignon, Charles Smith
2019 Columbia Valley 18
Pinot Noir, Block Nine 'Caidens Vineyard'
2020 California 23
Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux 27
Nebbiolo, Amalia 2019 Piedmont 29
Cabernet Sauvignon, Band of Vintners 2018 Napa 40
Brunello di Montalcino, Collemattoni 2016 Tuscany 54

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Green Teas

Tropical Green

Japanese “Sencha” blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$7.50 each

Coffee

Coffee	4.75
Cappuccino	7.00
Americano	6.50
Latte	7.75
Espresso	5.25
Double Espresso	6.50

Protein Shakes and Juices

Isobolic Protein Shake

Raspberry	10.50
Chocolate	10.50
Vanilla	10.50
Orange juice	7.50
Grapefruit	7.50
Juice of the day	8.50
Fresh fruit smoothie	12.00

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