BREAKFAST

Full Breakfast - 39
2 eggs any style, home fries, choice of side, toast,
fruit & berries, juice, choice of coffee or tea
(inclusive of espresso-based drinks and luxury teas)

2 Eggs Any Style - 29
home fries, choice of toast

Classic Omelette or Egg White Omelette - 32
OPTIONS:
caramelized onions, cheddar cheese,
roasted peppers, spinach, goat cheese,
ham, tomatoes, mushrooms

Eggs Benedict - 34
artisan ham, English muffin, hollandaise

Hong Kong French Toast - 36
chocolate espresso cremeux, whipped mascarpone, coffee syrup

Buttermilk Pancakes - 32
blueberry compote, whipped cheesecake, graham crumble

Shakshuka - 32
spiced tomato & pepper stew, poached eggs, feta, challah

Bagel & Lox - 32
cream cheese, pickled onion, capers,
tomato, cucumber

Avocado Toast - 32
sourdough, guacamole, pico de gallo, jalapeno, cotija cheese,
peanut salsa matcha, coriander

Turkish Eggs - 34
sourdough, roasted garlic labneh, poached eggs,
Aleppo chili oil, crispy garlic

Breakfast Sandwich - 32
turkey longanisa patty, caramelized onions, banana ketchup,
cheddar, scrambled eggs, Kewpie, hash brown

LIGHT BREAKFAST

Yogurt Parfait - 16
Greek yogurt, house-made granola and berries

Chia Parfait - 18
melon, toasted coconut, lemon balm

Oatmeal with Honey - 10

House-Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Buttermilk Scone - 6
with clotted cream and house-made preserve

Brazilian Cheese Bread - 6

Continental Breakfast - 26
croissant, brazilian cheese bread, scone,
fruit & berries, juice, choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Beef Bacon - 12

Turkey Breakfast Sausages - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

BREAKFAST

ONE RESTAURANT

EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Stephen Gilbert

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM - 3:30PM

TEAS & COFFEES

Green Teas

Fields of Green
This organic full leaf high altitude green tea features full green tea flavour without the bitterness

Black Teas

Organic English Breakfast
This bright, robust and well-balanced premium Organic English Breakfast tea is a perfect combination of brisk and bold

Earl Grey Classic
A spicy citrus aroma of natural bergamot oil that is balanced by a premium, high altitude Sri Lankan black tea

Earl Grey Cream
Delicious remix of traditional Earl Grey with bergamot character, creamy vanilla bean finish and a full-bodied black tea flavour

Herbal Teas

Spa Day
A refreshing, relaxing, caffeine-free organic infusion with peppermint, hibiscus, chamomile and rose notes to calm and soothe

CTRL+ALT+DELETE
Hit the reset button with this refreshing and soothing lemon and ginger infusion with Nova Scotia cranberries

Harvest Mint
A bold organic peppermint fusion blended with both the mint leaf and flower so it bursts with freshness

Chamomile Flower
A soothing, fragrant, caffeine-free organic whole flower head chamomile with a slightly sweet finish

Teas - $8.00 each

Coffee

Coffee	5.00
Cappuccino	7.50
Americano	7.00
Latte	8.25
Espresso	5.50
Double Espresso	7.00

Protein Shakes and Juices

Isobolic Protein Shake	12.00
Banana Berry	
Chocolate	
Vanilla	
Smoothies	18.00
Acai Berry - blueberries, raspberries, banana, acai, hemp seeds, sprouted protein	
Chocolate Maca - banana, almond butter, cacao, hemp seeds, maca, sprouted protein	
Green Remedy - banana, pineapple, organic spinach, turmeric, ginger, sprouted protein, dandelion, cayenne, spirulina, B12 booster	
Orange Juice	8.50
Grapefruit Juice	8.50
Juice of the Day	8.50
Green Juice	10.00
Ginger Turmeric Shot	12.00

APPETIZERS

Spinach Focaccia - 14
roasted garlic & artichoke dip

Lobster Spoons - 57
vermouth beurre fondue

Korean Chicken Tacos - 30
gochujang, pickled cabbage, sesame aioli, avocado

Wagyu Sliders - 45
gruyere, crispy onions, horseradish aioli, beef au jus

Quebec Foie Gras - 54
Ontario cherries, icewine, dark chocolate, honeycomb

Whipped Feta - 30
peanut salsa macha, crispy chickpeas, lemon,
za'atar naan, wildflower honey

Octopus - 48
squid ink puttanesca, confit potatoes, olive, white anchovy

Fried Calamari - 39
caviar tartar sauce, lemon

Chicken Skewers - 32
Inasal, lemongrass, ginger, chili vinegar, annatto

SOUP & SALADS

Chicken Noodle Soup - 19
roast chicken, mirepoix, stelline pasta

Caesar Salad - 26
romaine, double-smoked bacon, garlic croutons,
sun-dried tomato, parmesan

Local Greens - 26
carrots, beets, radish, avocado, edamame, cucumber,
cashew, sesame-ginger dressing

ONE Cobb Salad - 45
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette, creamy garlic dressing

Quinoa Salad - 29
bulgur, couscous, green beans, radish, strawberry,
whipped goat cheese, green peppercorn dressing

Field Tomato Salad - 39
Ontario cucumbers, stracciatella, pickled onion,
croutons, green goddess dressing

RAW BAR

Albacore Tuna Sashimi - 35
ponzu, ginger, chili, cilantro, sesame, wasabi-avocado puree

Steak "Tartart" - 37
classic accompaniments, egg yolk jam, mushroom ketchup

Oysters 1/2 dozen - 37
mignonette, horseradish cocktail sauce

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

FISH & SEAFOOD

Black Cod - 85
miso-carrot, edamame,
umeboshi, nori, sake beurre blanc

Branzino - 75
saffron risotto, seafood chorizo, shrimp chip, lemon

Organic Irish Salmon - 65
pickled peaches, Ontario corn, polenta,
smoked buttermilk sauce

Dover Sole - 130
Thai curry, mussels, clams, lime

MEAT

Tandoori Chicken Supreme - 60
eggplant rice, mint chutney yogurt, cashews

Bone-In Veal Parmesan - 59
Vodka Rose, fior di latte, basil, house-made bomba

Duck Breast - 80
smoked farro, chanterelles, caraflex cabbage,
roasted grapes, duck jus gras

Braised Short Rib - 85
smoky fries, mushroom ketchup, cipollini onions,
truffled watercress salad, red wine jus

Lamb Striploin - 80
chickpea panisse, hazelnut romesco, charred broccolini,
mint chimichurri, cucumber, merguez

STEAKS

All steaks are served with house herb & garlic rub

8oz Tenderloin Ontario Grass Fed - 95

10oz Wagyu Baseball Australian - 120

12oz Striploin P.E.I. Prime - 95

16oz Wagyu Picanha Australian - 175

20oz Bone-in Ribeye P.E.I. Prime - 180

40oz Tomahawk P.E.I. Prime - 375

Add Foie Gras - 35

SAUCES

Wild Mushroom & Peppercorn Cognac - 12
Bearnaise - 10
Chimichurri - 10

SANDWICHES

ONE Cheeseburger - 39
ONE sauce, cheddar, iceberg lettuce, tomato, onion, pickles,

Turkey Cubano Sandwich - 36
apricot, smoky mustard, pickle, Mama Lil's peppers, swiss cheese

Lamb Kebab - 39
lettuce, tomato, red onion, pickled turnip, hummus, garlic labneh

PLANT-BASED

Tortilla Chili Bowl - 38
bean, polenta, avocado, radish, coconut crema,
plant-based feta, crispy corn tortilla, coriander

Mushroom Bolognese - 38
rigatoni, pine nut parmesan, house-made bomba

NEW/SCHOOL Plant-Based Salmon - 48
glass noodles, peppers, carrots, shiitake,
sesame, coriander

Eggplant Schnitzel - 38
panko-crusted, harissa, roasted garlic vegan mayo,
olive, mint, arugula

PASTA

Tagliatelle - 45
spring peas, ricotta, guanciale, parmesan, lemon

Baked Rigatoni - 45
wagyu beef sausage, pickled peppers, smoked mozzarella,
asiago, San Marzano tomato, herb gremolata

Spaghetti - 45
veal ricotta meatballs, San Marzano tomato,
parmesan

Garganelli - 65
lobster mornay, lemon, tarragon

SIDES

Classic Pomme Puree - 20
butter, chives

Roasted Broccoli - 20
tahini dressing, lemon, sunflower seeds

Roasted Carrots - 20
cumin labneh, shallots, mint, lime, honey

Woodland Mushrooms - 25
garlic, aged balsamic, thyme

Green Beans - 20
ajo blanco, garlic, lemon, fried shallots

Truffle Frites - 27
parmesan, truffle aioli

Onion Rings - 16
chili aioli

Frites - 16
citrus garlic aioli

RESTAURANT

ONE

ONE RESTAURANT

EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Stephen Gilbert

GENERAL MANAGER
Tim Salmon

From 11:30AM - 10PM

DRINKS

Cocktails

Negra Margarita - 3oz.
Espolon Reposado tequila, Aperol,
Cointreau Noir, lime juice, simple syrup
26.50

Hazelton Hurricane - 3oz.
Mount Gay rum, Bacardi White rum, Chambord, passionfruit juice, orange juice, lime juice, simple syrup, grenadine
26.50

Artemis II - 3oz.
Monkey Shoulder blended scotch, Aperol,
Punt E Mes vermouth, lemon juice, Angostura bitters,
ginger beer
26.50

Empress Rickey - 2.5oz.
Empress Cucumber Lemon gin, St-Germain
Elderflower liqueur, lemon juice, simple syrup,
cucumber, basil, soda water
26.50

Lipgloss - 3oz.
Roku gin, Cassis, simple syrup, lemon juice,
muddled raspberries, Champagne
28

Frose
rose wine, Lillet Blanc, guava puree,
lemon juice, simple syrup
26.00

Mocktails

Earl Palmer
Earl Grey iced tea, lemon juice, lavender simple syrup
10.50

The Oompa Loompa
Collective Arts Blueberry, Mango & Acai Botany Balance,
mango juice, pomegranate juice,
muddled blueberries, simple syrup
16

Spiced Hot Chocolate
ONE signature spiced dark chocolate syrup, whole milk or milk of choice, bruleed marshmallow skewer
16

Water

Vellamo Still Water	11.00
Vellamo Sparkling Water	11.00

Scotch - 1.5oz.

Lagavulin 16 yr	40.00
Oban 14 yr	35.00
Bowmore 12 yr	21.00
Bowmore 15 yr	28.50
Bowmore 18 yr	40.00
Bowmore 22 yr Aston Martin	232.00
The Macallan 15 yr Double Cask	63.00
The Macallan 18 yr Sherry Cask	150.00
The Macallan Rare Cask	136.50
The Macallan 25	583.00
The Macallan M Copper	2580.00

Canadian Whisky - 1.5oz.

Red Bank	20.00
Reifel Rye	20.00
Forty Creek Confederation Oak Reserve	22.00
J.P. Wiser's 18 yr	24.00

Cognac - 1.5oz.

Martell VS	22.00
Martell VSOP	31.50
Hennessy VS	22.00
Hennessy XO	58.00
Remy Martin VSOP	34.50
Remy Martin XO	58.00
Louis XIII	500.00

Rum - 1.5oz.

Ron Zacapa Solera 23	25.50
El Dorado 25	126.00

Tequila - 1.5oz.

Don Julio Reposado	26.50
Don Julio 1942	52.50
Casamigos Blanco	20.00
Casamigos Reposado	24.50
Casamigos Anejo	29.50
Clase Azul Plata	33.50
Clase Azul Reposado	52.50
Clase Azul Gold	184.00
Clase Azul Anejo	210.00
Clase Azul Ultra	367.50
Clase Azul 25th Aniversario	394.00
Clase Azul Día de Muertos	788.00

A complete list of our spirits is also available upon request

Beer & Cider

Ace Hill Pilsner	10.50
Beau's Lug Tread	10.50
Collective Arts Hazy State IPA	10.50
Collective Arts Guava Gose	10.50
Mill Street Organic Lager	10.50
Blue Moon Belgian White	10.50
Heineken	10.50
Peroni	10.50
Left Field Ice Cold Beer	10.50
Guinness Draft	10.50
Local Press Apple Cider	10.50
Beck's Non Alcoholic	7.50

THE MACALLAN COCKTAIL EXPERIENCE

Let our expert mixologists craft your perfect cocktail table-side with The Macallan Bar Cart, available daily in the Dining Room and Bar Lounge. Enjoy a personalized experience as your drink of choice is prepared with precision right at your table

Sparkling by the Glass - 5oz.

13th Street, Blanc de Blanc, Niagara	18
Ostro Prosecco, Veneto	22
Belstar Rose Prosecco, Veneto	23
Laurent-Perrier Brut Champagne	50
Laurent-Perrier Brut Rose, Champagne	58

White Wine by the Glass - 6oz.

Catena 'White Clay', Chenin/Semillon, Mendoza 2023	18
'ONE' White, Chardonnay, Vineland, Niagara 2024	20
Lalot Pinot Grigio, P. Zimmer, Alto Adige 2025	21
Wither Hills, Sauvignon Blanc, Marlborough 2024	22
Cloudsley, Chardonnay, Thirty Mile Bench 2023	23
Mauro Molino, Arneis, Piedmont 2024	25
O. Leflaive 'Les Setilles', Oaked Chardonnay, Burgundy 2023	30
Chablis, Chardonnay, Dom. De Fleys, France 2024	35
Sancerre, Sauvignon Blanc, Dom. Bailey Reverdy, France 2024	42

Rose Wine by the Glass - 6oz.

Weekly Selections - See Your Server	23
Hidden Bench 'Locust Lane', Niagara 2025	18

Red Wine by the Glass - 6oz.

'ONE Red', Cabernet Blend, Vineland, Niagara 2022	20
Mas Las Cabes, Grenache/Syrah, Roussillon 2023	21
Catena 'High Mountain', Malbec, Mendoza 2024	22
Maria's, Cabernet Sauvignon, Chile 2023	22
Vecchia Cantina, Chianti, Tuscany 2022	23
Stratus, Cabernet Franc, Niagara 2021	25
Chateau Fleur Haut Gaussen, Merlot, Bordeaux 2019	28
Ch. de Chamirey, Pinot Noir, Burgundy 2023	35
Poggio Landi, Sangiovese, Brunello, Tuscany 2019	56

Non-Alcoholic Wine by the Glass - 6oz.

Prima Pave 'Bianca D'or', Pinot Grigio Blend N.V.	15
Eins Zwei Zero Sparkling Riesling, Leitz, Germany N.V.	15
Pour Sport, Sparkling Rose, Spain	15
Ein Zwei Zero, Pinot Noir, Germany N.V.	15

BREAKFAST

Full Breakfast - 39
2 eggs any style, home fries, choice of side, toast,
fruit & berries, juice, choice of coffee or tea
(inclusive of espresso-based drinks and luxury teas)

2 Eggs Any Style - 29
home fries, choice of toast

Classic Omelette or Egg White Omelette - 32
OPTIONS:
caramelized onions, cheddar cheese,
roasted peppers, spinach, goat cheese,
ham, tomatoes, mushrooms

Eggs Benedict - 34
artisan ham, English muffin, hollandaise

Hong Kong French Toast - 36
chocolate espresso cremeux, whipped mascarpone, coffee syrup

Buttermilk Pancakes - 32
blueberry compote, whipped cheesecake, graham crumble

Shakshuka - 32
spiced tomato & pepper stew, poached eggs, feta, challah

Bagel & Lox - 32
cream cheese, pickled onion, capers,
tomato, cucumber

Avocado Toast - 32
sourdough, guacamole, pico de gallo, jalapeno, cotija cheese,
peanut salsa matcha, coriander

Turkish Eggs - 34
sourdough, roasted garlic labneh, poached eggs,
Aleppo chili oil, crispy garlic

Breakfast Sandwich - 32
turkey longanisa patty, caramelized onions, banana ketchup,
cheddar, scrambled eggs, Kewpie, hash brown

LIGHT BREAKFAST

Yogurt Parfait - 16
Greek yogurt, house-made granola and berries

Chia Parfait - 18
melon, toasted coconut, lemon balm

Oatmeal with Honey - 10

House-Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Buttermilk Scone - 6
with clotted cream and house-made preserve

Brazilian Cheese Bread - 6

Continental Breakfast - 26
croissant, brazilian cheese bread, scone,
fruit & berries, juice, choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Beef Bacon - 12

Turkey Breakfast Sausages - 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 20% gratuity
will automatically be charged in addition to a
delivery charge of $5.00

BREAKFAST

ONE RESTAURANT

EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Stephen Gilbert

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM - 3:30PM

APPETIZERS

Spinach Focaccia - 14
roasted garlic & artichoke dip

Lobster Spoons - 57
vermouth beurre fondue

Korean Chicken Tacos - 30
gochujang, pickled cabbage, sesame aioli, avocado

Wagyu Sliders - 45
gruyere, crispy onions, horseradish aioli, beef au jus

Quebec Foie Gras - 54
Ontario cherries, icewine, dark chocolate, honeycomb

Whipped Feta - 30
peanut salsa macha, crispy chickpeas, lemon, za'atar naan, wildflower honey

Octopus - 48
squid ink puttanesca, confit potatoes, olive, white anchovy

Fried Calamari - 39
caviar tartar sauce, lemon

Chicken Skewers - 32
Inasal, lemongrass, ginger, chili vinegar, annatto

SOUP & SALADS

Chicken Noodle Soup - 19
roast chicken, mirepoix, stelline pasta

Caesar Salad - 26
romaine, double-smoked bacon, garlic croutons, sun-dried tomato, parmesan

Local Greens - 26
carrots, beets, radish, avocado, edamame, cucumber, cashew, sesame-ginger dressing

ONE Cobb Salad - 45
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette, creamy garlic dressing

Quinoa Salad - 29
bulgur, couscous, green beans, radish, strawberry, whipped goat cheese, green peppercorn dressing

Field Tomato Salad - 39
Ontario cucumbers, stracciatella, pickled onion, croutons, green goddess dressing

RAW BAR

Albacore Tuna Sashimi - 35
ponzu, ginger, chili, cilantro, sesame, wasabi-avocado puree

Steak "Tartart" - 37
classic accompaniments, egg yolk jam, mushroom ketchup

Oysters 1/2 dozen - 37
mignonette, horseradish cocktail sauce

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

FISH & SEAFOOD

Black Cod - 85
miso-carrot, edamame, umeboshi, nori, sake beurre blanc

Branzino - 75
saffron risotto, seafood chorizo, shrimp chip, lemon

Organic Irish Salmon - 65
pickled peaches, Ontario corn, polenta, smoked buttermilk sauce

Dover Sole - 130
Thai curry, mussels, clams, lime

MEAT

Tandoori Chicken Supreme - 60
eggplant rice, mint chutney yogurt, cashews

Bone-In Veal Parmesan - 59
Vodka Rose, fior di latte, basil, house-made bomba

Duck Breast - 80
smoked farro, chanterelles, caraflex cabbage, roasted grapes, duck jus gras

Braised Short Rib - 85
smoky fries, mushroom ketchup, cipollini onions, truffled watercress salad, red wine jus

Lamb Striploin - 80
chickpea panisse, hazelnut romesco, charred broccolini, mint chimichurri, cucumber, merguez

STEAKS

All steaks are served with house herb & garlic rub

8oz Tenderloin Ontario Grass Fed - 95

10oz Wagyu Baseball Australian - 120

12oz Striploin P.E.I. Prime - 95

16oz Wagyu Picanha Australian - 175

20oz Bone-in Ribeye P.E.I. Prime - 180

40oz Tomahawk P.E.I. Prime - 375

Add Foie Gras - 35

SAUCES

Wild Mushroom & Peppercorn Cognac - 12
Bearnaise - 10
Chimichurri - 10

SANDWICHES

ONE Cheeseburger - 39
ONE sauce, cheddar, iceberg lettuce, tomato, onion, pickles,

Turkey Cubano Sandwich - 36
apricot, smoky mustard, pickle, Mama Lil's peppers, swiss cheese

Lamb Kebab - 39
lettuce, tomato, red onion, pickled turnip, hummus, garlic labneh

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

PLANT-BASED

Tortilla Chili Bowl - 38
bean, polenta, avocado, radish, coconut crema, plant-based feta, crispy corn tortilla, coriander

Mushroom Bolognese - 38
rigatoni, pine nut parmesan, house-made bomba

NEW/SCHOOL Plant-Based Salmon - 48
glass noodles, peppers, carrots, shiitake, sesame, coriander

Eggplant Schnitzel - 38
panko-crusted, harissa, roasted garlic vegan mayo, olive, mint, arugula

PASTA

Tagliatelle - 45
spring peas, ricotta, guanciale, parmesan, lemon

Baked Rigatoni - 45
wagyu beef sausage, pickled peppers, smoked mozzarella, asiago, San Marzano tomato, herb gremolata

Spaghetti - 45
veal ricotta meatballs, San Marzano tomato, parmesan

Garganelli - 65
lobster mornay, lemon, tarragon

SIDES

Classic Pomme Puree - 20
butter, chives

Roasted Broccoli - 20
tahini dressing, lemon, sunflower seeds

Roasted Carrots - 20
cumin labneh, shallots, mint, lime, honey

Woodland Mushrooms - 25
garlic, aged balsamic, thyme

Green Beans - 20
ajo blanco, garlic, lemon, fried shallots

Truffle Frites - 27
parmesan, truffle aioli

Onion Rings - 16
chili aioli

Frites - 16
citrus garlic aioli

Child-friendly menu items are also available upon request.
Prices and items are subject to change.
For In-Room Dining: Applicable taxes and a 20% gratuity will automatically be charged in addition to a delivery charge of $5.00

ONE RESTAURANT

ONE RESTAURANT

EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Stephen Gilbert

GENERAL MANAGER
Tim Salmon

From 11:30AM - 10PM
55

DESSERTS

Strawberry Cocoa
milk chocolate cremeux, strawberry semifredo, chocolate soil,
cocoa tuile, strawberry gastrique
22

Cherry Blossom Pavlova
sakura pastry cream, raspberry, sakura leaf ice cream,
caramel miso powder
22

Yuzu Pistachio Tart
yuzu cream, pistachio praline, vanilla sponge, toasted pistachios
22

Rhubarb Mille Feuille
rhubarb compote, sweet clover custard, white chocolate crumble,
rhubarb sorbet
22

Boston Cream Doughnuts
dark chocolate glaze, vanilla pastry cream,
honeycomb
21

Cookies & Cream
Chef's chocolate chip cookies
served warm with choice of chocolate or vanilla ice cream
21

Birthday Cake
Hojicha sponge, mango curd, milk chocolate cream,
crisp mango paper
42

Sorbet	**Ice Cream**
mixed berry hibiscus	mango hojicha
peachboucha	banana pudding
lychee	a la fromage

8 per scoop

CHEESE

Artisanal Selection & Accompaniments

Full Selection - 48
Single Selection - 12

COFFEE

Coffee
5.00

Cappuccino
7.50

Americano
7.00

Latte
8.25

Espresso
5.50

Double Espresso
7.00

Child-friendly menu items are also available upon request.
Prices and items are subject to change.
For In-Room Dining: Applicable taxes and a 20% gratuity will automatically be charged in addition to a delivery charge of $5.00

DESSERTS

ONE RESTAURANT

PASTRY CHEF
Rafaela Hypolito

GENERAL MANAGER
Tim Salmon

Lobster Spoons - 57
lobster tail, vermouth beurre fondue

Wagyu Sliders - 45
gruyere, crispy onions, horseradish aioli, beef au jus

Korean Chicken Tacos - 30
gochujang, pickled cabbage, sesame aioli, avocado

Fried Calamari - 39
caviar tartar sauce, lemon

Whipped Feta - 30
peanut salsa macha, crispy chickpeas, lemon,
za'atar naan, wildflower honey

Albacore Tuna Sashimi - 35
ponzu, ginger, chili, cilantro, sesame, wasabi-avocado puree

Chicken Noodle Soup - 19
roast chicken, mirepoix, stelline pasta

Frites - 16
citrus garlic aioli

Truffle Frites - 27
parmesan, truffle aioli

Caesar Salad - 26
romaine, double-smoked bacon, garlic croutons,
sun-dried tomato, parmesan

Chicken Skewers - 32
Inasal, lemongrass, ginger, chili vinegar, annatto

Veal Ricotta Meatballs - 37
San Marzano tomato, house-made bomba,
parmesan, garlic cheese bread

Cheese & Charcuterie - 48
olive, gherkins, grainy mustard, fresh fruit,
house-made preserves, crostini

Cookies & Cream - 21
Chef's chocolate chip cookies
served warm with choice of chocolate or vanilla ice cream

Child-friendly menu items are also available upon request.
Prices and items are subject to change.
For In-Room Dining: Applicable taxes and a 20% gratuity
will automatically be charged in addition to a
delivery charge of $5.00

LATE NIGHT

ONE RESTAURANT

EXECUTIVE CHEF
Mike Hawryluk

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Stephen Gilbert

GENERAL MANAGER
Tim Salmon

Served from 10PM
55

DRINKS

Cocktails

Negra Margarita - 3oz.
Espolon Reposado tequila, Aperol, Cointreau Noir, lime juice, simple syrup
26.50

Hazelton Hurricane - 3oz.
Mount Gay rum, Bacardi White rum, Chambord, passionfruit juice, orange juice, lime juice, simple syrup, grenadine
26.50

Artemis II - 3oz.
Monkey Shoulder blended scotch, Aperol, Punt E Mes vermouth, lemon juice, Angostura bitters, ginger beer
26.50

Empress Rickey - 2.5oz.
Empress Cucumber Lemon gin, St-Germain Elderflower liqueur, lemon juice, simple syrup, cucumber, basil, soda water
26.50

Lipgloss - 3oz.
Roku gin, Cassis, simple syrup, lemon juice, muddled raspberries, Champagne
28

Frose
rose wine, Lillet Blanc, guava puree, lemon juice, simple syrup
26.00

Mocktails

Earl Palmer
Earl Grey iced tea, lemon juice, lavender simple syrup
10.50

The Oompa Loompa
Collective Arts Blueberry, Mango & Acai Botany Balance, mango juice, pomegranate juice, muddled blueberries, simple syrup
16

Spiced Hot Chocolate
ONE signature spiced dark chocolate syrup, whole milk or milk of choice, bruleed marshmallow skewer
16

Water

Vellamo Still Water	11.00
Vellamo Sparkling Water	11.00

Scotch - 1.5oz.

Lagavulin 16 yr	40.00
Oban 14 yr	35.00
Bowmore 12 yr	21.00
Bowmore 15 yr	28.50
Bowmore 18 yr	40.00
Bowmore 22 yr Aston Martin	232.00
The Macallan 15 yr Double Cask	63.00
The Macallan 18 yr Sherry Cask	150.00
The Macallan Rare Cask	136.50
The Macallan 25	583.00
The Macallan M Copper	2580.00

Canadian Whisky - 1.5oz.

Red Bank	20.00
Reifel Rye	20.00
Forty Creek Confederation Oak Reserve	22.00
J.P. Wiser's 18 yr	24.00

Cognac - 1.5oz.

Martell VS	22.00
Martell VSOP	31.50
Hennessy VS	22.00
Hennessy XO	58.00
Remy Martin VSOP	34.50
Remy Martin XO	58.00
Louis XIII	500.00

Rum - 1.5oz.

Ron Zacapa Solera 23	25.50
El Dorado 25	126.00

Tequila - 1.5oz.

Don Julio Reposado	26.50
Don Julio 1942	52.50
Casamigos Blanco	20.00
Casamigos Reposado	24.50
Casamigos Anejo	29.50
Clase Azul Plata	33.50
Clase Azul Reposado	52.50
Clase Azul Gold	184.00
Clase Azul Anejo	210.00
Clase Azul Ultra	367.50
Clase Azul 25th Aniversario	394.00
Clase Azul Día de Muertos	788.00

A complete list of our spirits is also available upon request

Beer & Cider

Ace Hill Pilsner	10.50
Beau's Lug Tread	10.50
Collective Arts Hazy State IPA	10.50
Collective Arts Guava Gose	10.50
Mill Street Organic Lager	10.50
Blue Moon Belgian White	10.50
Heineken	10.50
Peroni	10.50
Left Field Ice Cold Beer	10.50
Guinness Draft	10.50
Local Press Apple Cider	10.50
Beck's Non Alcoholic	7.50

THE MACALLAN COCKTAIL EXPERIENCE

Let our expert mixologists craft your perfect cocktail table-side with The Macallan Bar Cart, available daily in the Dining Room and Bar Lounge. Enjoy a personalized experience as your drink of choice is prepared with precision right at your table

Sparkling by the Glass - 5oz.

13th Street, Blanc de Blanc, Niagara	18
Ostro Prosecco, Veneto	22
Belstar Rose Prosecco, Veneto	23
Laurent-Perrier Brut, Champagne	50
Laurent-Perrier Brut Rose, Champagne	58

White Wine by the Glass - 6oz.

Catena 'White Clay', Chenin/Semillon, Mendoza 2023	18
'ONE' White, Chardonnay, Vineland, Niagara 2024	20
Lalot Pinot Grigio, P. Zimmer, Alto Adige 2025	21
Wither Hills, Sauvignon Blanc, Marlborough 2024	22
Cloudsley, Chardonnay, Thirty Mile Bench 2023	23
Mauro Molino, Arneis, Piedmont 2024	25
O. Leflaive 'Les Setilles', Oaked Chardonnay, Burgundy 2023	30
Chablis, Chardonnay, Dom. De Fleys, France 2024	35
Sancerre, Sauvignon Blanc, Dom. Bailey Reverdy, France 2024	42

Rose Wine by the Glass - 6oz.

Weekly Selections - See Your Server	23
Hidden Bench 'Locust Lane', Niagara 2025	18

Red Wine by the Glass - 6oz.

'ONE Red', Cabernet Blend, Vineland, Niagara 2022	20
Mas Las Cabes, Grenache/Syrah, Roussillon 2023	21
Catena 'High Mountain', Malbec, Mendoza 2024	22
Maria's, Cabernet Sauvignon, Chile 2023	22
Vecchia Cantina, Chianti, Tuscany 2022	23
Stratus, Cabernet Franc, Niagara 2021	25
Chateau Fleur Haut Gaussen, Merlot, Bordeaux 2019	28
Ch. de Chamirey, Pinot Noir, Burgundy 2023	35
Poggio Landi, Sangiovese, Brunello, Tuscany 2019	56

Non-Alcoholic Wine by the Glass - 6oz.

Prima Pave 'Bianca D'or', Pinot Grigio Blend N.V.	15
Eins Zwei Zero Sparkling Riesling, Leitz, Germany N.V.	15
Pour Sport, Sparkling Rose, Spain	15
Ein Zwei Zero, Pinot Noir, Germany N.V.	15

Child-friendly menu items are also available upon request.
Prices and items are subject to change.
For In-Room Dining: Applicable taxes and a 20% gratuity will automatically be charged in addition to a delivery charge of $5.00

TEAS & COFFEES

Green Teas

Fields of Green
This organic full leaf high altitude green tea features full green tea flavour without the bitterness

Black Teas

Organic English Breakfast
This bright, robust and well-balanced premium Organic English Breakfast tea is a perfect combination of brisk and bold

Earl Grey Classic
A spicy citrus aroma of natural bergamot oil that is balanced by a premium, high altitude Sri Lankan black tea

Earl Grey Cream
Delicious remix of traditional Earl Grey with bergamot character, creamy vanilla bean finish and a full-bodied black tea flavour

Herbal Teas

Spa Day
A refreshing, relaxing, caffeine-free organic infusion with peppermint, hibiscus, chamomile and rose notes to calm and soothe

CTRL+ALT+DELETE
Hit the reset button with this refreshing and soothing lemon and ginger infusion with Nova Scotia cranberries

Harvest Mint
A bold organic peppermint fusion blended with both the mint leaf and flower so it bursts with freshness

Chamomile Flower
A soothing, fragrant, caffeine-free organic whole flower head chamomile with a slightly sweet finish

Teas - $8.00 each

Coffee

Coffee	5.00
Cappuccino	7.50
Americano	7.00
Latte	8.25
Espresso	5.50
Double Espresso	7.00

Protein Shakes and Juices

Isobolic Protein Shake	12.00
Banana Berry	
Chocolate	
Vanilla	
Smoothies	18.00
Acai Berry - blueberries, raspberries, banana, acai, hemp seeds, sprouted protein	
Chocolate Maca - banana, almond butter, cacao, hemp seeds, maca, sprouted protein	
Green Remedy - banana, pineapple, organic spinach, turmeric, ginger, sprouted protein, dandelion, cayenne, spirulina, B12 booster	
Orange Juice	8.50
Grapefruit Juice	8.50
Juice of the Day	8.50
Green Juice	10.00
Ginger Turmeric Shot	12.00

Child-friendly menu items are also available upon request.
Prices and items are subject to change.
For In-Room Dining: Applicable taxes and a 20% gratuity will automatically be charged in addition to a delivery charge of $5.00