

all day menu

Served from 11:00 am until 11:00 pm. To order, dial 2056 before 10:45 pm.

SOUPS & SALADS

Onion Soup \$12
Garlic Crostini | Gruyere | Swiss Cheese

Cobb Salad \$18
Romaine | Boiled Egg | Smoked Bacon
Corn Salsa | Chicken | Blue Cheese Dressing

The Unionville Salad \$14
Chef's Blend of Salad | Pomegranate
Prince Edward County Cheese | Almonds
Sherry Vinaigrette

Caesar \$15
Romaine Lettuce | Bacon | Cherry Tomato
Parmesan | Caesar Dressing

Add On For Salad

Chicken \$8
Shrimp \$10
Trout \$12

SANDWICHES

(All sandwiches will be served with Fries or Salad.
Add Truffle Fries \$3)

Club \$19
Brioche Bread | Chicken | Bacon
Swiss Cheese | Egg

Burger \$22
Prime Rib Burger | Morning Moon Cheese
Slice Tomato | Boston Bibb
Enhancements \$3 each: Bacon | Mushroom
Caramelized Onions

Mushroom Melt \$18
Light Rye Bread | Medley of Mushroom
Chef's Blend of Cheese

PIZZA

Margarita \$19
Homemade Tomato Sauce
Ontario Mozzarella | Basil

Meat Lover \$21
Nduja | Beef | Crispy Onion
Mozzarella Cheese

ASIAN FLARE

Butter Chicken \$29
Homemade Creamy Tomato Sauce
Basmati Rice | Naan | Papadum

Kensington Market Fry \$29
Egg Noodles | Lap Cheong | Chicken | Shrimp
Local Vegetable | Soy Glaze

MAINS

Ravioli \$26
Butternut Squash Ravioli | Candied Tomato
Pumpkin Seeds | Arugula | Squash Cream

Orecchiette \$31
East Coast Lobster | Orecchiette Pasta
Young Parmesan

Chicken \$31
Chicken Supreme | Potato Gratin | Squash
Mushroom | Broccoli | Truffle Jus

Ontario Trout \$36
Wild Rice Pilaf | Pea | Confit Fennel
Pickled Shallots | Buttermilk & Dill Oil

Beef Striploin \$37
Arugula | Parmesan | Fingerling Potato
Truffle Butter

Sides

Truffle Fries \$7
Vegetable of the Day \$7
Garlic Mash \$7
Braised Mushroom \$7

all day menu

Served from 11:00 am until 11:00 pm. To order, dial 2056 before 10:45 pm.

ESSENCE EXPERIENCE

(Served from 6:00 pm to 10:00 pm)

Octopus	\$19
Confit Octopus Potato Green Beans Olives Cherry Tomato Romanesco Sauce	
Branzino	\$38
White Bean Ragu Guanciale Tuscan Kale Olive & Tomato Crust	
Pork Belly	\$38
Orange & Miso Glaze Charred Broccolini King Oyster Mushroom Pickled Green Apple	
Lamb	\$44
Ontario Lamb Rack Smoked Eggplant Confit Tomato Charred Zucchini	

DESSERTS

Brûlée	\$12
Passion Fruit Crème Brûlée Poached Pear	
Chocolate	\$12
Chocolate Royale Cake Mixed Berry Compote Red Wine Reduction	
Apple Strudel	\$12
Vanilla Sauce Vanilla Bean Ice Cream	
Cheese Cake	\$12
Classic Bumble Berry	

Executive Chef – Jitin Gaba

*A room service delivery charge of \$3 per delivery and 15% service charge will be applied on the bill plus a 13% tax, gratuities extra.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*