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**Afternoon Tea** **25 /person**

*Indulge in our afternoon tea. It includes a deluxe assortment of mini sweets and savories accompanied by your choice of tea*

**Mini Afternoon Tea** **15 /person**

*A sampling of our afternoon tea. It includes 6 pieces of mini sweets and savories accompanied by your choice of tea*

<b>Signature Hot Drinks</b>	<b>per cup</b>	<b>per pot</b>	
Adonia Tea	3.50	5.75	
Adonia Fresh Fruit Tea*	4	6.75	
Adonia Peach Tea	4	6.75	
Hot Milk Tea	3.50	5.75	
Siphon Coffee	4	(Refill - 3)	
Hot Chocolate	4.50		
<b>Green / Black / Milk Iced Tea</b>			<b>4</b>
Jasmine	Passion Fruit	Strawberry	Mango
Peach	Orange	Lemon	
<b>Fresh Fruit Juices</b>			<b>5</b>
Strawberry	Mango	Plum	Lemon
<b>Adonia Iced Fresh Fruit Tea</b>			<b>5</b>
<b>Iced Coffee</b>			<b>4</b>

\* *fresh fruit tea can be served either hot or cold.*

♥ *with coconut jelly add \$0.50.*

♥ *extra cup add \$2.*

## Slushies

6

*Try our healthy slushies blended with your favourite, fresh ingredients:*

Matcha Latte	Peach
Plum Juice	Pineapple
Blueberry	Coffee
Raspberry	Coffee & Tea
Strawberry	Calprin
Kiwi	Green Bean and Ice Cream**
Mango	Red Bean and Ice Cream**
Passionfruit	Peanut Butter and Honey Bean**

## Vanilla Ice Cream Gelato

5

*Comes with a topping of your choice:*

- *cream caramel;*
- *strawberry; or*
- *chocolate fudge*

♥ *with coconut jelly add \$0.50.*

\*\* *Seasonal items*

## SOUPS

<b>Soup de Jour</b>	<b>6</b>
<i>Please ask your server for our soup of the day</i>	
<b>Seafood Chowder</b>	<b>8</b>
<i>Crowded with fresh seafood</i>	
<b>Lobster and Prawn Bisque – Our #1 Seller!</b>	<b>9.5</b>
<i>Served with foccacia bread</i>	

## SALAD

<b>ADONIA Salad</b>	<b>12</b>
<i>Organic mixed greens with Adonia signature dressing and any two choices of</i>	
<ul style="list-style-type: none"><li><i>• hard broiled egg;</i></li><li><i>• egg salad;</i></li><li><i>• tuna salad; or</i></li><li><i>• wild sockeye salmon</i></li></ul>	
<b>Mixed Green</b>	<b>7</b>
<i>Organic mixed greens with Adonia signature dressing</i>	
<b>Caesar</b>	<b>7</b>
<i>Fresh hearts of romaine, with a lemon, garlic, caper and anchovy dressing, herb croutons and freshly shaved parmesan cheese</i>	
<b>Tomato an Bocconcini Salad</b>	<b>8</b>
<i>Tomato and bocconcini drizzled with extra virgin olive oil and balsamic alongside a bed of organic mixed greens</i>	
<b>Grilled Vegetable Anti–Pasto Salad</b>	<b>9</b>
<i>Seasonal vegetables, mustard and sweet onion vinaigrette</i>	
<b>Warm Seafood Salad</b>	<b>13</b>
<i>Sautéed marinated prawns, scallops, calamari, mussels, and clams alongside a bed of organic mixed greens drizzled with our signature dressing</i>	

## SANDWICHES

*Our gourmet sandwiches are made in house using the freshest ingredients and come with a small side salad. Served on your choice of freshly baked foccacia or whole wheat bread.*

<b>Smoked Salmon</b>	<b>13</b>
<i>Smoked wild sockeye salmon, dill cream cheese, sweet red onion and capers</i>	
<b>Tuna Melt</b>	<b>13</b>
<i>Tuna salad toasted with cheddar cheese and capers</i>	
<b>Tuna</b>	<b>10</b>
<i>Solid white tuna, capers, green leaf, tomato, cucumber</i>	
<b>Grilled Portabella</b>	<b>12</b>
<i>Marinated portabella, balsamic, ham, cheese, and tomato sauce</i>	
<b>Grilled Vegetable Anti-Pasto</b>	<b>10</b>
<i>Japanese baby eggplant, roasted red bell pepper, zucchini, caramelized onions</i>	
<b>Oven Roasted Turkey</b>	<b>10</b>
<i>Oven roasted turkey breast shavings, tomato, cucumber, green leaf, choice of chipotle sauce (spicy)</i>	
<b>Turkey Club</b>	<b>11</b>
<i>Oven roasted turkey breast shavings, crisp maple bacon, tomato, green leaf, choice of chipotle sauce (spicy)</i>	
<b>Ham and Cheese</b>	<b>11</b>
<i>Deli grade ham, cheese, choice of chipotle sauce (spicy)</i>	
<b>BLT</b>	<b>10</b>
<i>Hickory smoked bacon, tomato and crisp green leaf</i>	
<b>Traditional Egg Salad</b>	<b>9</b>
<i>Homemade mayonnaise, free range eggs</i>	

*\*Soup of the day or large mixed green salad can be added to any sandwich for \$3.50*

**Evening Menu**

*Available after 5:30*

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**PASTA**

*All pasta served with freshly baked garlic bread*

**Prawn and Scallop Angel Hair 16**

*Seared prawns and sea scallops in a sweet tomato and basil rose sauce over a bed of fresh angel hair pasta*

**Smoked Salmon Fettuccine 16**

*Wild smoked sockeye salmon in a citrus cream sauce over a bed of fresh fettuccine*

**Seared Rib-Eye Fettuccine 16**

*Slices of Triple A Alberta Rib-eye steak, caramelized onions, button mushrooms tossed in a four peppercorn demi cream.*

**Sautéed Chicken Penne 15**

*Julienne chicken, fresh penne pasta, sweet tomato sauce*

**Chicken Mushroom Penne 15**

*Sautéed chicken, button mushroom, cream sauce*

**Curry Pineapple Chicken Fettuccini 15**

*Sautéed chicken, mixed vegetables and pineapple tossed in a sweet and creamy curry alfredo sauce*

**Spaghetti Carbonara 15**

*Sautéed strips of prosciutto finished with a yolk cream sauce*

**Mushroom Duo Penne 15**

*Roasted garlic portabella, button mushrooms, sun dried tomatoes, roasted red pepper and tomato rose.*

DESSERT

- Assorted Scones (3 pcs.)** 6  
*Berry, cheese, cheese and/or chives scones served with Devon cream and raspberry jam*
- Chocolate Soufflé** 8  
*Bitter-sweet chocolate, crispy outside texture, warm liquid center. Please allow a 15minute preparation as it is cooked to order.*
- Tiramisu** 8  
*American style, mascarpone, lady fingers, mocha liqueur. Served with fresh seasonal fruits*
- Pana Cotta** 7  
*Traditional style served with strawberry sauce and fresh seasonal fruit*
- Crème Caramel** 7  
*Vanilla infused egg custard with a layer of soft caramel on top. Served with fresh seasonal fruit*
- Cheese Cake** 7  
*Traditional style, served with chantilly cream, fresh seasonal fruits and strawberry coulis*
- Crepe** 8  
*Your choice of strawberry, banana, or peach.*
- Granita** 7  
*Ice crushed with seasonal fresh fruit. Please inquire your server for today's selection*
- Hand-Cut Thick Toast** 5  
*Your choice of crispy milk, raspberry or peanut butter flavour*
- Assorted Cookies** 4