

Discovery Room – Culinary Institute of Vancouver Island



Vancouver Island University's hidden jewel:
Five-star lunch and dinner service, fine wines and panoramic views.
Located in Building 300.

Lunch Menu

April 25th – 27th

SOUP & APPETIZERS

Squash and Coconut Soup \$7

mint and basil oil, curry crème fraiche, pappadam

Butter Poached Lobster \$8

grilled asparagus, sauce maitaise, beet powder

Agedashi & Asparagus Salad \$8

herb pea puree

MAIN COURSES

Saffron & Coconut Poached Ling Cod \$15

seared chives and roasted root vegetables macedoine,
pineapple fried rice and thai green curry

Bacon Wrapped Pheasant Breast \$15

sage pecan stuffing and roasted pepper polenta
gooseberry butter sauce

Malaysian Lamb Chops \$16

sweet potato pave, maple soy gastrique, crispy potatoes

Braised Duck Ravioli \$14

star anise veal stock reduction, crispy wonton, arugula salad

DESSERT

Chef's daily dessert creation is included

RESERVE ONLINE - [Reserve Now](#)

Lunch – Wednesday to Friday – reservations from 11:30 am - 12:30 pm.

Dinner – Thursday & Friday – reservations from 5 pm.