



B I S H A

WHERE VICE  
MEETS VIRTUE





**Bisha is the culmination of Charles Khabouth's international quest to push the boundaries of dining and entertainment.** A misfit visionary born to host, Khabouth is now setting a new benchmark in hospitality.

**The Bisha experience is multi-faceted and immersive.** Bold, impactful design is complemented by instinctively warm and generous service. An ambitiously wide array of inventive culinary offerings means guests can have the most interesting meal in town, without ever leaving the building and a deep urge to return as soon as they can. By provoking the senses as well as opening the mind, Bisha is redefining what culture and luxury mean for a hotel.





**EAT**  
**DRINK**  
**DANCE**  
**REPEAT**

**44**

KÖST

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SKY SUITE

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CANVAS

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AKIRA BACK

**1R**

FRENCH MADE

**1L**

MISTER C.





# FRENCH MADE

French Made brings a fresh take on the Parisian café experience to Toronto's King West.

It's the ideal spot for your morning coffee, mid-afternoon treat and everything in between.

[CATERING MENU](#)

[DETAILS](#)



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You don't have to go further than street level to find it all at our café.

Grab what you crave and go — or savour your chosen flavours al fresco on the terrace.

Open seven days a week, French Made offers a variety of delicious pastries baked in-house daily, as well as a selection of hearty seasonal salads and hand-pressed gourmet sandwiches; perfect for breakfast or lunch on the go.



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**Breakfast**

**Breakfast Pastry Platter**  
small 40 large 65  
Selection of assorted croissants, muffins + scones

**Breakfast Sandwich Platter**  
small 60 large 110  
Selection of assorted breakfast sandwiches + choice of assorted muffins, croissants or scones

**Snacks**

**Snack Platter**  
small 45 large 95  
choice of three  
Assorted croissants, cookies, loaves, muffins, scones, energy bars, brownies made in house daily

**Lunch**

**Salad + Sandwich Platter**  
18 per person  
Selection of assorted sandwiches + seasonal salads

**Sandwiches**  
Grilled chicken + pesto, classic ham + cheese, Mediterranean chickpea + hummus, tuna nicoise

**Salads**  
Chopped + sun-dried tomatoes, quinoa + squash

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Small 6-8 people Large 12-14 people

**Add ons**

**Croissants**  
Butter, raspberry, chocolate

**Cookies**  
Walnut chocolate, cowboy, triple chocolate chunk, Meyer lemon florentine, palmier

**Loaves**  
Banana, lemon poppyseed, cranberry

**Scones**  
Raspberry, chocolate chip, cranberry

**Energy Bars**  
Apricot almond, dark chocolate cherry



Order pastries by the dozen and receive 12% off

Prices + availability subject to change without notice.  
Cakes can be ordered 24 hours in advance. Please speak to our staff about possible modifications. Advise our catering representative of any allergies or dietary requirements.

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info@frenchmadetoronto.com 437.800.5936

Please note menu items are subject to change seasonally.





# MISTER C. BAR ROOM

Mister C's Bar Room embodies the decadence and sophistication of the quintessential hotel lobby bar.

At its core the bar is classically rooted but finds balance through modern touches, and a commitment to impeccable food and service.

[MENU](#)

[DETAILS](#)



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### CANAPÉS

Priced per piece, minimum order of 12 pieces per canapé.

#### VEGETARIAN | 5

Salt Clay Baked Baby Potatoes  
Smoked Paprika, Roasted Garlic Aioli

Compressed Watermelon  
Feta Cheese, Mint, Balsamic Reduction

Smoked Cheddar Grilled Cheese  
Pain Au Lait, Smoked Ketchup

Wild Mushroom & Mozzarella Arancini  
Truffle Aioli

Sweet Potato and Zucchini Latke  
Green Onion, Sour Cream

Fried Falafel  
Labneh, Toasted Cumin, Micro Cilantro

Vegetable Spring Roll  
Hoisin Sweet Chili Sauce

#### VEGAN & GLUTEN FREE | 5

Caesar Spears  
Chickpea Hummus, Crispy Fried Chickpeas,  
Smoked Paprika

Confit Garlic & Basil Polenta Cake  
Tomato Chutney

Marinated Baked Cremini Mushrooms  
Arugula Pesto, Toasted Pine Nuts

Curry Braised Chickpea Taco  
Shaved Iceberg, Cucumber, Corn Tortilla

Baked Mushroom & Red Beet Bites  
Toasted Cumin, Citrus Chutney

Charred Broccoli Florets  
Truffle Honey, Lime, Chopped Spiced Pumpkin Seed

Seared Black Peppered Tofu  
Sweetened Lemongrass Soy Glaze

### CANAPÉS

Priced per piece, minimum order of 12 pieces per canapé.

#### FROM THE SEA | 6

Market Fresh Oysters  
Spicy Tomato Mignonette, Lemon Gel

Ahi Tuna Poke  
Yuzu Hot Sauce, Avocado Lime Purée, Crispy Taro Chips

White Shrimp & Lobster Roll  
Espellette Aioli, Toasted Brioche Bread

Poached Jumbo Shrimp  
Cocktail Sauce

Baja Fish Taco  
Red Cabbage, Onion Slaw, Guacamole

Norwegian Smoked Salmon  
Dill Crème Cheese, Rolled Crêpe

Herbed Garlic Marinated Snow Crab Claws  
Cocktail Sauce

Crispy Shrimp  
Scallion Purée, Thai Chili Sauce

#### FROM THE LAND | 6

Dry Aged Beef Slider  
Bacon Onion Jam, Dijon, Lettuce

Pork Belly Bao  
Hoisin, Kimchi, Cilantro

Duck Spiedini  
Chimichurri

Roasted Chicken Tacos  
Red Cabbage, Onion Slaw, BBQ Sauce

Grilled Baby Lamb Chops  
Soy Mustard Glaze, Chimichurri

Chorizo Croquettes  
Aioli, Micro Cilantro

Crispy Chicken Spring Rolls  
Hoisin Sweet Spicy Chili Sauce

Enoki Mushroom  
Beef Roll, Toasted Sesame Seeds

Please note these  
menus are samples.

Various prix fixe menus  
and vegetarian options  
available.

FRENCH MADE

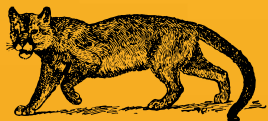
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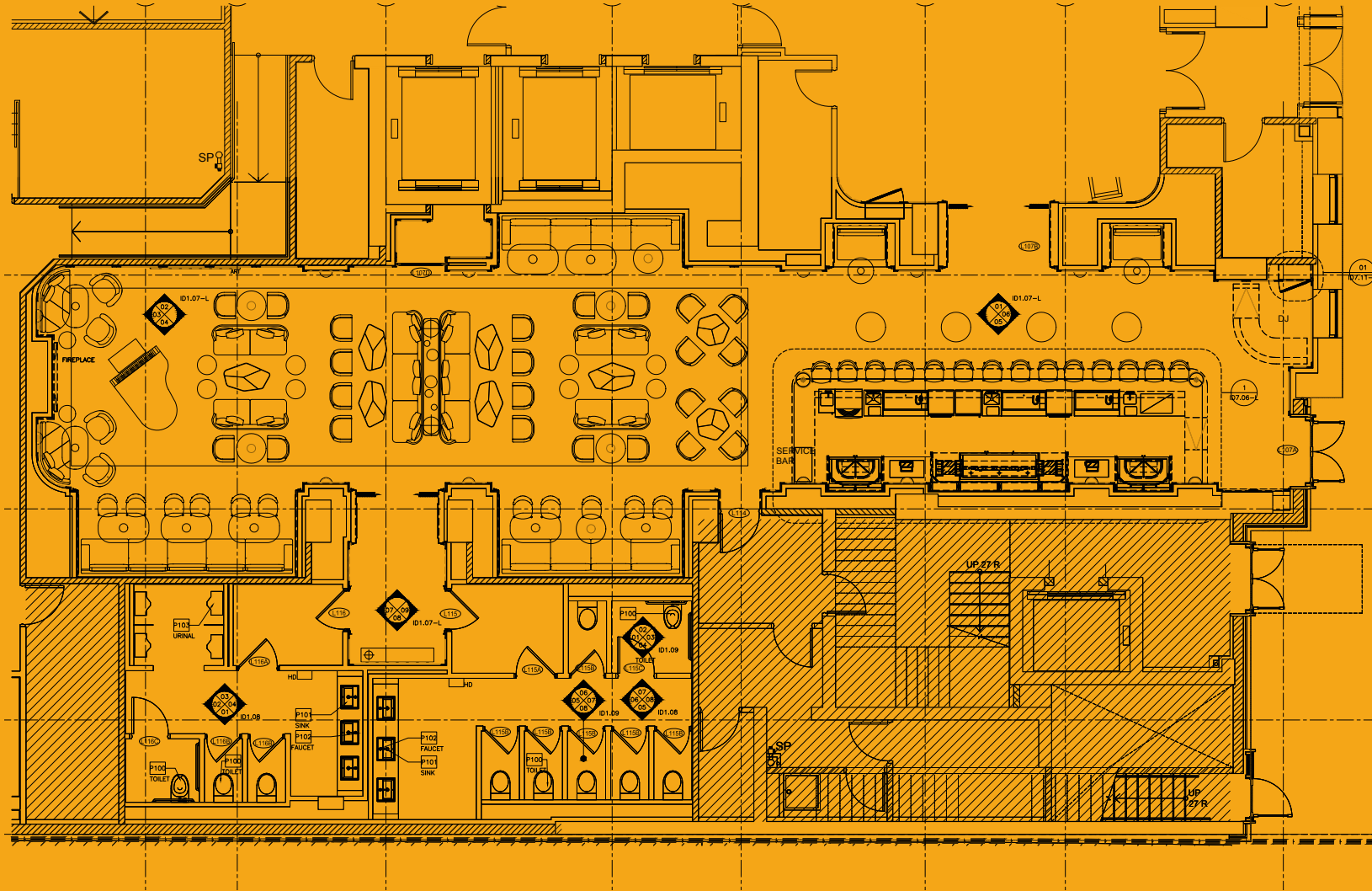
AKIRA BAK

CANVAS

SKY SUITE

KÖST





**FULL BUYOUT**  
Reception Style 300+





# AKIRA BACK

Drawing on inspiration from his Korean heritage and travels around the globe, chef Akira Back has created a menu that blends modern Japanese cuisine with authentic Korean flavours.

[MENU](#)

[DETAILS](#)



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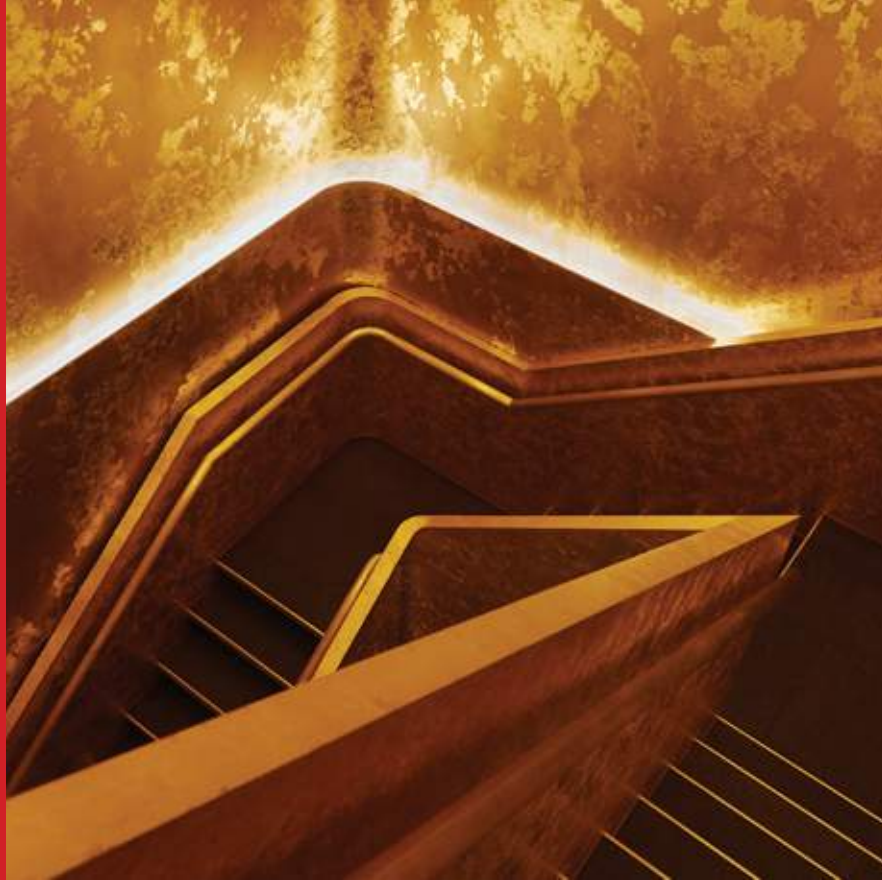
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In addition to his signature dishes, Back has created new items unique for the Toronto location.

Complemented by the sleek design with layers of gold detail and tactile finishes in carbon black, the unparalleled dining experience is a true statement of luxury.





## FIRST COURSE

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### TUNA/MUSHROOM PIZZA

Micro Shiso, Truffle Oil

## SECOND COURSE

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### SALMON TATAKI

Mustard Su-Miso

### GRILLED ALASKAN KING CRAB

Jalapeño, Pickled Shimeji, Dynamite

## THIRD COURSE

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### AB TACOS

Bulgogi sauce, Tomato Ponzu

### HOT MESS

Sashimi Poke, Screaming O Sauce

## FOURTH COURSE

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### SEA BASS

Grilled Baby Romaine, Soy Beurre Blanc

### 48 HOUR WAGYU SHORT RIB

Potato Puree, Roasted Garlic Glaze

## DESSERT

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### 'YUZU CITRUS'

Yuzu Curd, Strawberry Gelato

### RASPBERRY SORBET

Coconut Granita

\$90 per person

## FIRST COURSE

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### TUNA/MUSHROOM PIZZA

Micro Shiso, Truffle Oil

### AB WAGYU TACOS

Bulgogi Sauce, Tomato Ponzu

## SECOND COURSE

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### YELLOW TAIL SERRANO

Micro Cilantro, Citrus Soy

### CRISPY RICE

Cajun Seared Tuna, Wakame Salad

## THIRD COURSE

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### GRILLED ALASKAN KING CRAB

Jalapeño, Pickled Shimeji, Dynamite

### SEARED U10 SCALLOP

Orange Relish, Yuzu Beurre Blanc

## FOURTH COURSE

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### HOT MESS

Sashimi Poke, Screaming O Sauce

### BROTHER FROM ANOTHER MOTHER

Unagi, Anago Tempura, Foie Gras, Ponzu Aioli

## FIFTH COURSE

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### MISO BLACK COD

Shishito, AB Sake Yuzu Foam

### RIBEYE

Charcoal Grilled Prime Beef

WITH GRILLED ASPARGUS

## DESSERT

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### 'YUZU CITRUS'

Yuzu Curd, Strawberry Gelato

### CHOCOLATE IN A CUP

Chocolate Cake, Vanilla Bean Ice Cream

\$120 per person

Please note these menus are samples.

Various prix fixe menus and vegetarian options available.

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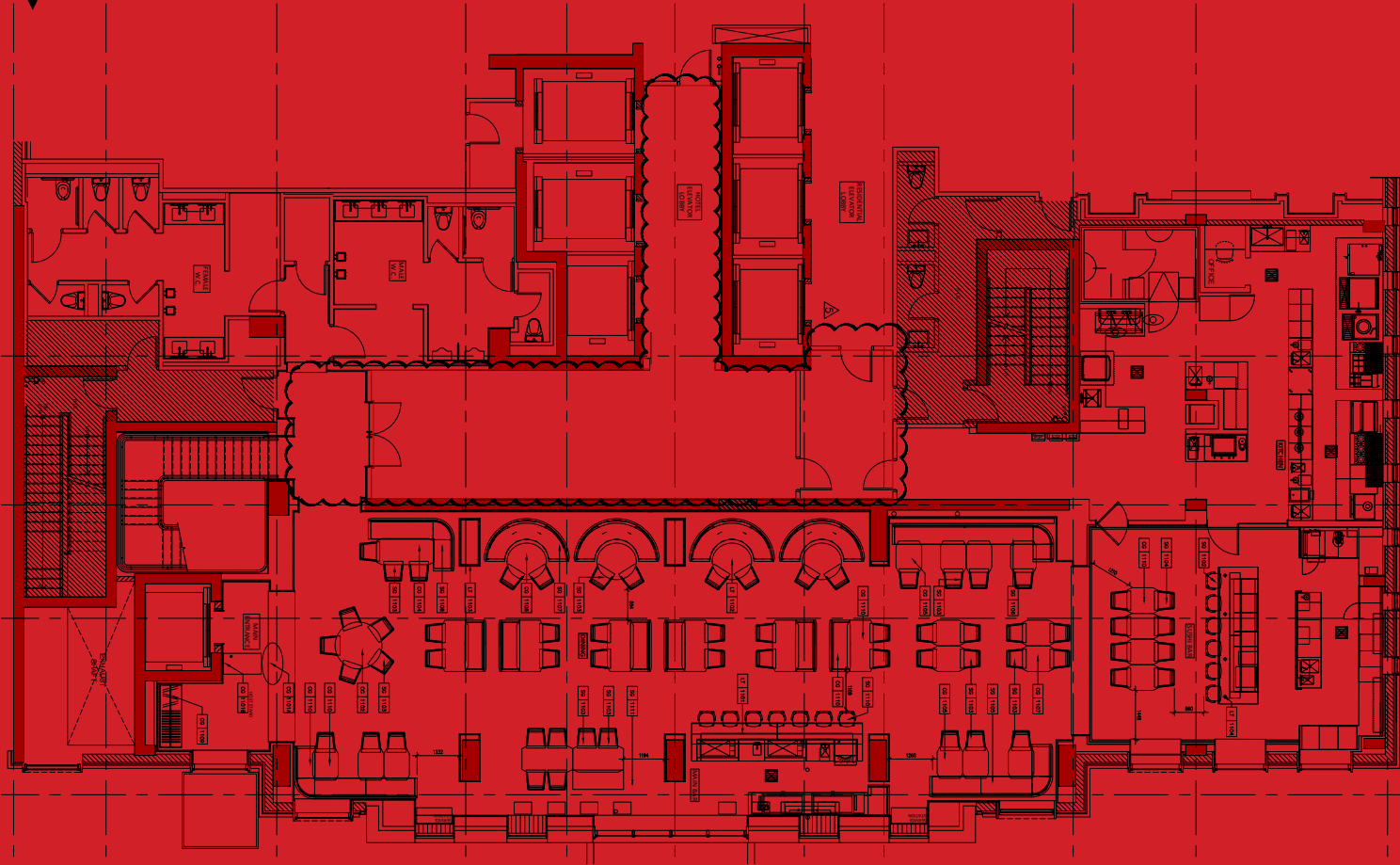
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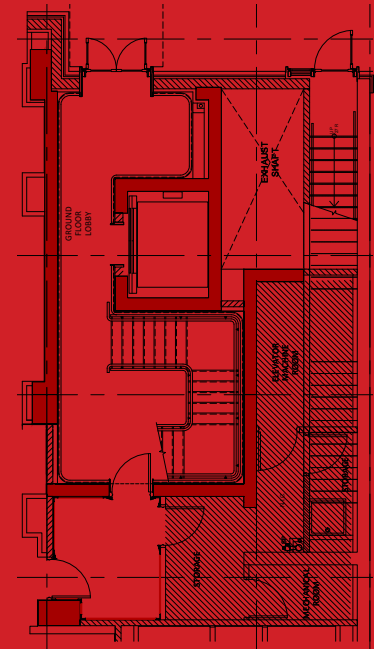
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**FULL BUYOUT**  
 Seated 130  
 Reception Style 175



**PRIVATE DINING ROOM**  
 Seated 18



# CANVAS BOARDROOM

When it's time to get intimate— events-wise—Canvas makes for a stylish spot for a polished presentation, a boutique-sized launch or a cocktail party that feels like a gathering of you own private club.

Executive Meeting 12 Seated  
Lunch and Learn 16 - 18 Seated Lunch  
Dinner Presentation 25 Seated (5 tables of 5)  
Cocktail Reception 30 - 35 Standing



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# SKY SUITE

Banish what you thought you knew about meetings.

With incredible views of the lake and city skyline — quick access to our 44th-floor rooftop restaurant the meetings and event space at Bisha sets the stage for an occasion that will make jaws drop.

[CATERING MENU](#)

[DETAILS](#)



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Factor in our exceptional food and beverage, convenient spot on the map, and you've got the city's hottest new spot to meet, mingle and make it all happen.





**LIVE INTERACTIVE  
FOOD STATIONS**

Priced per guest. Price includes chef attendant fee.

**WHOLE ROASTED**

**CANADIAN BEEF PRIME RIB | 45**  
Onion, Peppercorn Veal Jus, Yorkshire Pudding, Roasted Heirloom Carrot,  
Buttermilk Mashed Potato, Creamy Horseradish, Grainy Mustard, Sea Salt

**KING ST.**

**BEEF WELLINGTON | 48**  
Red Wine Jus, Roasted Herbed Garlic Potatoes, Fried Brussel Sprouts,  
Creamy Horseradish, Grainy Mustard, Sea Salt

**HERB & GARLIC ROASTED**

**LEG OF LAMB | 44**  
Red Wine Jus, Salsa Verde, Roasted Butternut Squash,  
Tossed Zucchini, Peas, Lemon Olive Oil, Grainy Mustard,  
Fried Parsley, Sea Salt

**PORCHETTA | 41**

Apple Mostarda, Lemon, Mixed Fresh Herb Sauce, Roasted Heirloom Carrot,  
Roasted Potatoes, Pickled Red Onion, Grainy Mustard, Dijon, Sea Salt

**7  
FOOD STATION  
ENHANCEMENTS**

Your choice of side dishes. All side dishes are priced per guest.

- WHIPPED POTATO WITH ROASTED GARLIC
- SAUTÉED RAPINI WITH SEMI DRIED TOMATOES
- STEAMED BROCCOLINI WITH SHALLOT OIL
- ROASTED BABY POTATOES WITH TRUFFLE
- ROASTED HERBED HEIRLOOM CARROTS
- MAC AND CHEESE WITH SMOKED CAULIFLOWER
- ROASTED BEETS WITH GOAT CHEESE & MARCONA ALMONDS
- PAN ROASTED MIXED WILD MUSHROOMS,  
ROSEMARY, THYME & GARLIC

**PASTRY  
FOOD STATION**

Priced per guest. Price includes chef attendant fee.

**VIRTUAL NITRO ICE CREAM STATION | 19**  
Instant Ice Cream Made with Liquid Nitrogen, Chocolate Chips,  
Caramel Sauce, Strawberry Sauce,  
Seasonal Fruit Compote, Cherries, Whipped Cream

**FRESH FRIED BEIGNETS | 20**  
Lemon Curd, Hazelnut, Vanilla, Fruit Preserves,  
Cinnamon Sugar, Sprinkles

**HOUSEMADE CANDY BARS | 17**  
Sponge Toffee, Marshmallows, Chocolate Truffles,  
Dragées, Pâte De Fruits

Please note these  
menus are samples.

Various prix fixe menus  
and vegetarian options  
available.

**CREATE YOUR OWN  
PLATED DINNER**

Please select a minimum of three courses: your choice of salad, soup or premium appetizer,  
entrée and dessert (package includes one vegetarian entrée).

On-Site selection of courses will be an additional \$12 per guest. Dinner will be served with  
baked bread rolls and bread sticks with butter, De Mello Pahlletta Coffee  
and a selection of Sloane Fine Teas.

**18  
SALAD**

Priced per guest. Choice of two.

- ROASTED BEET SALAD**  
Baby Arugula, Watercress, Goat Cheese,  
Marcona Almonds, Sherry Vinaigrette
- SPINACH AND FRISEE SALAD**  
Citrus Segments, Toasted Almonds, Dehydrated Black Olives,  
Citrus, Olive Oil Dressing
- BABY KALE CAESAR SALAD**  
Sundried Tomato, Shaved Parmesan,  
Brioche Crouton, Caesar Dressing

**CHOP SALAD**

Radicchio, Baby Gem, Baby Spinach, Fresh Grilled Corn,  
Pickled Red Onions, Toasted Sunflower Seed,  
Herb De Provence Vinaigrette

**MARINATED HEIRLOOM TOMATO SALAD**  
Stracciatella Cheese, Chia Seeds, Fresh Basil

**BAKED CAULIFLOWER**

Pine Nut Butter, Sultana Raisins, Salsa Verde, Watercress

**18  
SOUP**

Priced per guest. Choice of two.

- CLAM CHOWDER**  
Double Smoked Bacon, Potato, Celery, Old Bay,  
Fresh Herbs, Brioche Croutons
- BUTTERNUT SQUASH & COCONUT MILK VELOUTÉ**  
Roasted Squash, Roasted Hazelnut, Fried Sage
- CORN CHOWDER**  
Butter Poached Lobster, Grilled Corn, Pickled  
Jalapeño, Micro Cilantro
- ROASTED & SMOKED TOMATO**  
Red Pepper, Blistered Cherry Tomato,  
Black Olive Oil, Fresh Basil

FRENCH MADE

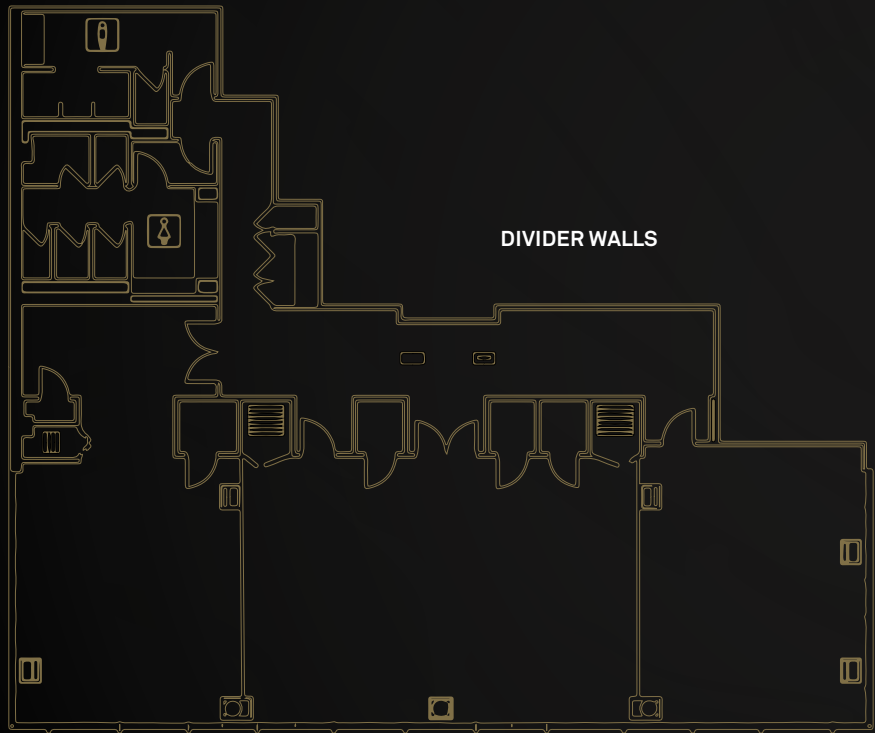
MISTIER C.

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CANVAS

SKY SUITE

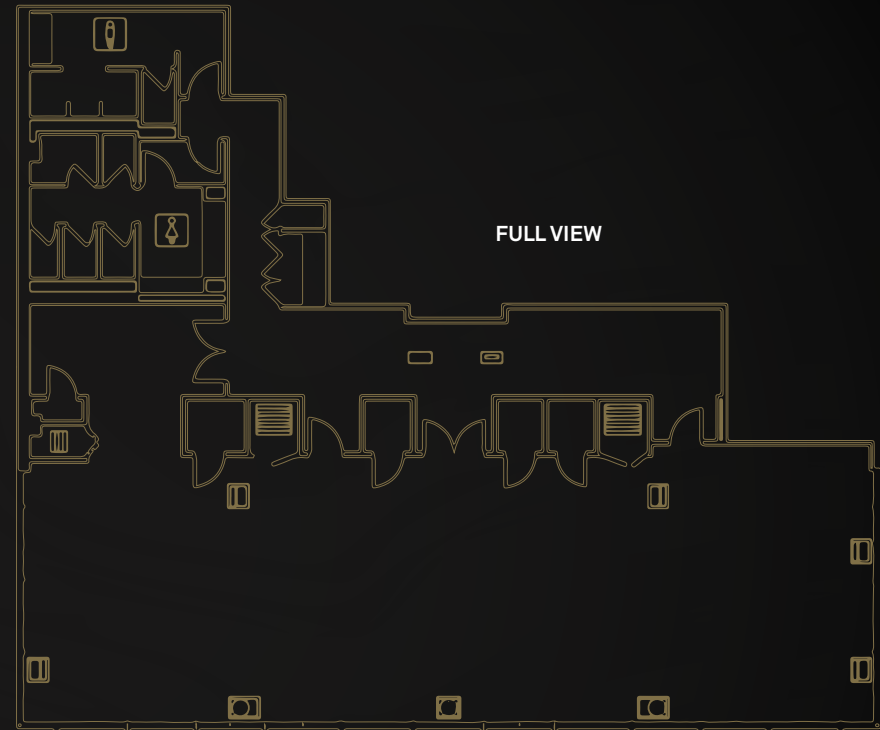
KÖST



Lake View

City View

Uptown



**FULL VIEW**

Lake View

City View

Uptown

**FULL BUYOUT**

Seated 100

Reception Style 170

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# KÖST

noun \coast\

- 1. Your new favourite escape, a modern beach house in the sky at Bisha Hotel
- 2. A culinary destination inspired by the Baja Peninsula

[MENU](#)

[DETAILS](#)



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A place to gather, entertain, dine and escape – always the possibility for a moment of retreat. Ascend to the top of the city to experience the elements of luxurious coastal life.

Enjoy city skyline views as you sample healthy, zesty plates showcasing the bounty of the coast.



Please note these menus are samples.

Various prix fixe menus and vegetarian options available.

## STATION MENU

Minimum of 30 people

35 per person

### RAW BAR

CEVICHES X 3  
SHRIMP  
OYSTERS  
SNOW CRAB

#### Sauces

Tomato chili mignonette, cocktail and kochkocha

16 per person

### SALAD BAR

Choice of two

#### GEM SALAD

Cippolini buttermilk dressing, and fried sourdough

#### CHARRED BROCCOLINI

Wild Rice, ajo blanco and marcona almonds

#### SPICED LENTIL AND ROASTED CARROT SALAD

Pistachio hummus, feta, and Ras El Hanout yogurt

25 per person

### TACO STATION

Choice of one meat and one vegetarian

#### MEATS

Coffee rubbed skirt steak  
Grilled Arctic Char salsa verde  
Shredded Lamb with mint  
Tempura cod

#### VEGETARIAN

Chili lime sweet potato  
Smoked cauliflower with coriander vinaigrette  
Jasper tofu chorizo  
Spiced farro

#### SIDES & SAUCES

Choice of four

Tomatillo salsa  
Mint pickled red onions  
Sweet pickled cucumber  
Charred corn pico de gallo  
Black bean salsa

Guasaca  
Arierra salsa  
Mustard seed relish  
Adjika

KÖST

## CANAPÉS

Minimum of one dozen per selection

### FROM THE LAND

7 per piece

#### SMOKED SHORT RIB (gf)

Lettuce cup, spicy pickles, mint and hoisin

#### BEEF TARTARE (gf)

Tostada, green yuzu kosho, avocado and nori goma

#### GREEN CHORIZO (gf)

Mint tomatillo and jalapeno

#### CONFIT DUCK CROQUETTE

Phum sauce

#### BUTTERMILK AND CHIPOTLE CHICKEN BAO

Kimchi and green chili

### FROM THE SEA

6 per piece

#### ORA KING SALMON CRUDO (gf)

Yuzu aioli, shiso and nori

#### SHRIMP COCKTAIL (gf)

Red yuzu kosho cocktail sauce, horseradish and lemon

#### OYSTERS (gf)

Tomato and basil mignonette

#### TUNA TATAKI

Ponzu, green chili and squid ink tapioca cracker

#### GRILLED OCTOPUS (gf)

Salsa verde, basil, lemon and vine ripe tomatoes

KÖST

### FROM THE EARTH

5 per piece

#### CHARCOAL ROASTED CARROTS

Avocado and chermoula

#### AVOCADO AND SHISO (gf/vegan)

Spiced cashews and mint

#### PATLICAN

Grilled pita and labneh

#### SMOKED MUSHROOM (gf/vegan)

Tahini, miso and black pepper tofu

#### FRESH CHICKPEA FALAFEL (gf)

Pickled chili and tahini

### DESSERT

5 per piece

#### LEMON TART

Meyer lemon curd and Italian meringue

#### GIANDUJA ICE CREAM SANDWICH

Hazelnut mousse and choux pastry Vanilla bean and chocolate sponge

#### MAYAN CHOCOLATE CAKE NOUGAT

Arbol, pasilla chiles and cannella Tart cherry and pistachios



FRENCH MADE

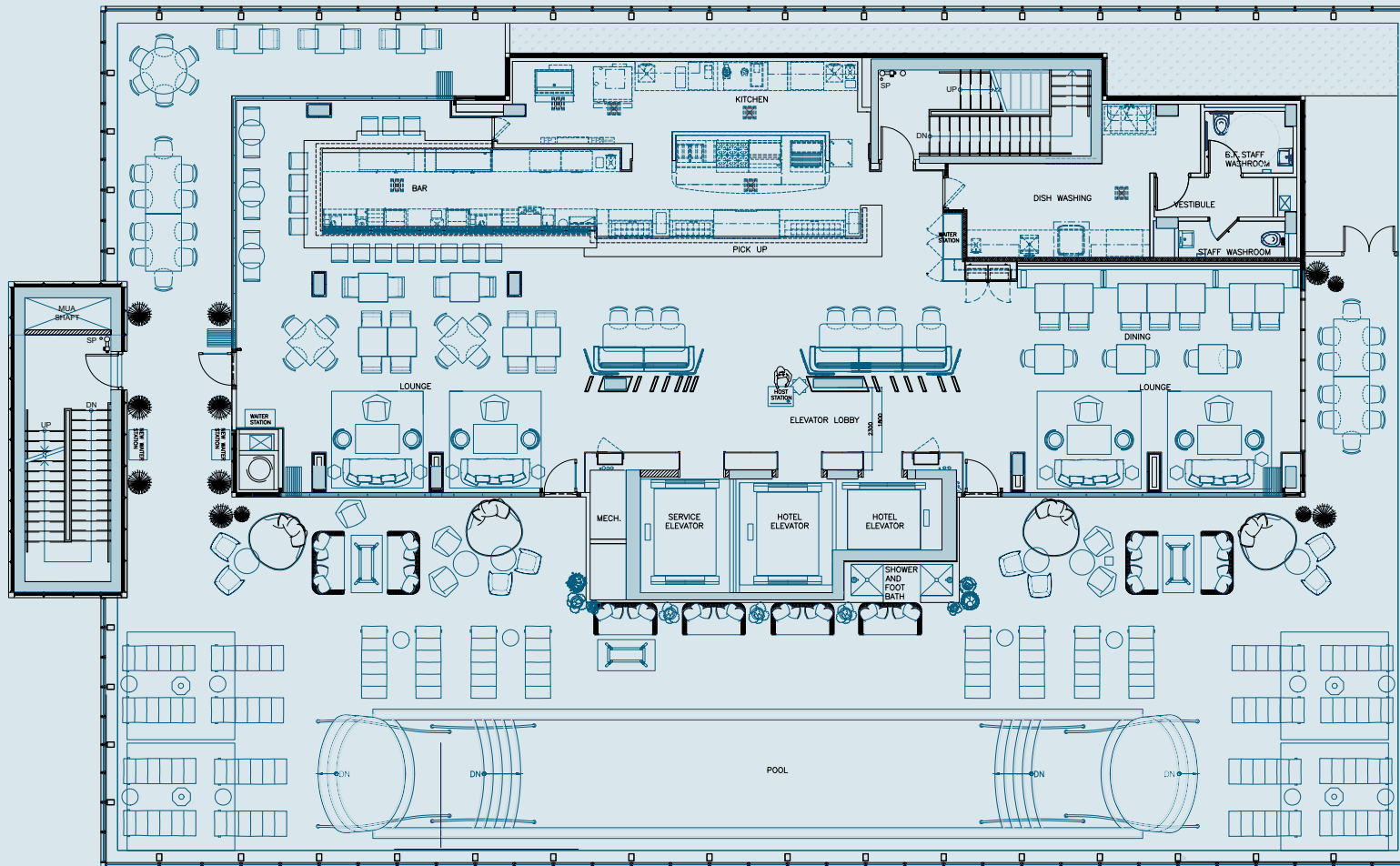
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**PARTIAL BUYOUT**  
 Indoor Seated **87**  
 Outdoor Seated **94**

**FULL BUYOUT**  
 Reception Style **300+**  
 Season dependent\*

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**SEE YOU  
SOON**