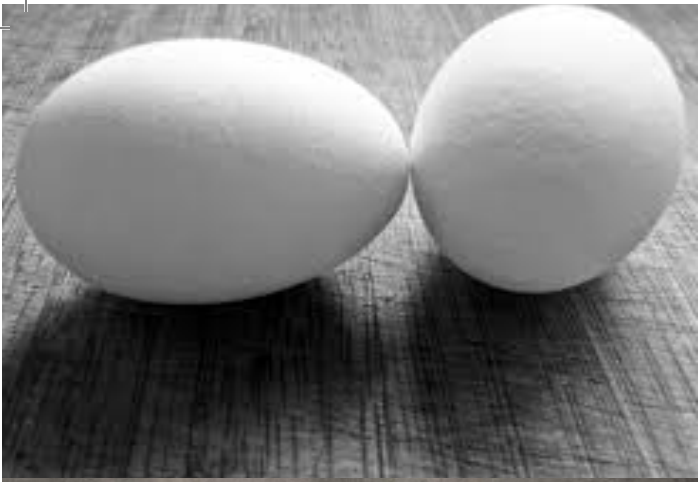




savour

In the Comfort of Your Room



Morning Wellness

Breakfast Essentials

*Choice of chilled orange, apple or grapefruit juice and freshly brewed coffee, tea, herbal infusion

Deluxe Continental	30
Choice of toast, croissant, muffin or danish, fresh fruit.	
Canadian	37
Two eggs any style, bacon and pork or turkey sausage, crispy potatoes, oven dried tomato, fresh fruit, choice of toast – plain, whole wheat multi-grain, sourdough or gluten-free.	
Jump Start	34
Steel-cut oats, golden raisins, brown sugar, warm milk. -or- Granola topped with yoghurt, nuts, seeds, fruits.	
<i>*Both options served with gluten-free muffin or gluten-free toast.</i>	

City Breakfast

Avocado toast	28
Artisan sourdough, feta cheese, pickled jalapeno, sunny egg.	
Pan Pacific Signature Omelette	30
Cheese, onion, mushroom, spinach, served with crispy fried potatoes, pork sausage, bacon and choice of toast – plain, whole wheat, multigrain, sourdough or gluten free.	
Eggs Benedict	28
Well toasted english muffin, herb hollandaise, fried potatoes.	
• Back bacon	
• Smoked salmon	
• Spinach	
Classic Eggs – Scrambled, Over Easy, Sunny Side Up or Poached	29
Crispy fried potatoes, bacon and pork or turkey sausage, choice of toast – plain, whole wheat, multi-grain, sourdough or gluten-free.	

Healthy Morning

Granola	20
Topped with Greek yoghurt, nuts, seeds, fruits.	
Fresh Fruit Plate G	19
Sliced seasonal fruits & berries.	
Coconut Chia Pudding G, VF	20
Oats, cacao, flax seeds, candied pecans, banana, dried berries.	
Steel-Cut Oats	16
Raisins, brown sugar & warm milk.	
<i>*Add sliced banana - 3</i>	
Smoked Salmon Bagel	28
Choice of bagel, cream cheese, red onion, watercress.	

Heart-Warming Treats

Pan Pacific Delicious Buttermilk Pancakes	23
Berry compôte, whipped cream, Québec maple syrup.	
Belgian Waffle	23
Berry compôte, whipped cream, Québec maple syrup.	
Brioche French Toast	24
Berry compôte, whipped cream, Québec maple syrup.	

VF = Vegan Friendly

G = Gluten Smart: May contain gluten due to cross-contamination

Ocean Wise 

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Fresh Boost

Green With Envy G, VF	14
Kale, honeydew melon, fennel, lime, pear, ginger.	
Beets By Sean G, VF	14
Apple, beets, ginger, celery, carrot, balsamic vinegar.	
Turmeric Tonic G, VF	14
Orange juice, turmeric, apple cider vinegar, cayenne, sea salt.	
Fruit Smoothie	13
Mango pineapple or berry banana.	
Chilled Juice	7
Orange, apple, cranberry, grapefruit.	

Additions

Bacon, turkey sausage or pork sausage	9	Greek yoghurt	8
Ham	9	Single egg or side potatoes	5
Smoked salmon	16	Single pancake, Québec maple syrup	10
Steamed broccoli or sautéed mushrooms	10	½ Avocado	5
Side fruits	11	Side berries	16

Bakery

Bagel with cream cheese – plain or cinnamon raisin.	14
Croissant, muffin, Danish (2 pieces), with sweet butter, preserves.	13
Toast - white, multigrain, whole wheat, sourdough (2 slices), with sweet butter, preserves.	7

Pick Me Up

Freshly brewed regular or decaffeinated coffee carafe	9	Hot chocolate	9
Organic tea or herbal infusions	7.25	Milk - 2% or skim	6
Espresso	7	Almond Milk	8
Cappuccino, latté, soy milk latté	8.25		

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All Day Menu

11:30 am to 11:00 pm

Begin

Seafood Chowder Fennel pollen, garlic toast.	18
Oven Roasted Tomato Soup Olive oil & fennel pollen, garlic toast.	16
Classic Caesar Salad Parmesan, crispy capers, focaccia croutons.	18
Artisan Green Salad G Pickled cucumber, grape tomato, citrus vinaigrette, 6 minutes egg.	23

Add To
Any Salads

Rosstown farms halal chicken 6oz	14
Kuterra salmon 5oz	16
Oceanwise selva prawns 6 pieces	12
½ Avocado – 5	

Shrimp Gyoza  Sustainable shrimp and chive dumplings with ponzu dipping sauce.	21
Baked Brie Compressed seasonal berries, golden raisin & cranberry compôte, candied pecans, toast.	23
Crispy Chicken Strips Honey mustard dip, French fries.	25
Cheese & Charcuterie Local artisan selections, fruit & nut crisps, house made apricot compôte.	36

Entrée

Hand Crafted Angus Beef Burger Sesame bun, Dijon mustard aioli, caramelized onion jam, lettuce, tomato, dill pickle, American or cheddar cheese, sea salt fries or field greens. <i>*Add: Mushrooms – 5 Bacon – 4 Fried egg – 3 ½ Avocado – 5</i>	30
Chicken Clubhouse Sourdough, horseradish aioli, lettuce, tomato, compressed apple, bacon, green salad.	29
Ocean Wise Ling Cod Fish and Chips G  Gluten sensitive batter, caper & tarragon tartare sauce, pickled cabbage slaw, lemon pepper.	29
Butter Chicken Basmati rice, naan bread, papadam.	34
Pasta Bolognese Prime beef, roasted tomato, parmesan, garlic toast.	31
Steak Frites G 6oz beef striploin medallion, crispy fries, mixed greens, herb butter, gin peppercorn sauce.	48
Ancient Grain Bowl VF Wild rice, kamut, quinoa, seasonal vegetables, marcona almonds, cranberry miso sauce.	28

Pan
Pacific
Flatbread

Signature flatbread pizza made in house

Hawaiian Ham, pineapple, mozzarella, marinara.	26
Artichoke & Cremini Mushroom Roasted garlic, spinach, feta cheese.	26

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15

16

14

Breakfast

(6:30 am to 11:00 am)

18

14

12

16

11:30 am to
10:00 pm)

20

20

20

20

6

8

12

8

7

9

15

14

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Beverages

11:00 am to 11:00 pm

Cocktails (1.25 oz alcohol)	Lime Margarita Lime juice, tequila, dash of triple sec.	17
	Kir Royale Moët et chandon brut, hint of cassis.	35

Premium Martinis 2 oz alcohol	Grey Goose, Belvedere	26
	Ketel One	24
	Tanqueray 10	28

Signature Martinis 2 oz alcohol	Cosmopolitan Martini Smirnoff, cointreau, cranberry and lime juice.	21
	The Clementina Absolut Mandarin, melon liqueur, pineapple juice egg whites.	21
	French Quarter Tea Southern comfort, cointreau, peach schnapps, mango purée, unsweetened iced tea,lemon juice.	21

Domestic Bud light, budweiser, coors light, labatt blue, molson Canadian.	10
Imported Corona	10
	11
Craft Beer (12oz) Parallel 49 lager, red truck IPA.	10
Yellpw Dog Pale Ale (433ml), Parallel 49 Craft Ale (433ml) Powell Street Dark Ale (433ml)	11
Coolers & Ciders Strongbow, Okanagan pear.	10

Spirited Coffee 1 oz alcohol	Snow Peak Bailey's, kahlua, sambuca, whipped cream, shaved chocolate.	16
	Italian Frangelico, brandy, amaretto, whipped cream.	16
	Blueberry Tea Amaretto, grand marnier with tea.	16
	Harbour Heights Frangelico, bailey's, brandy, whipped cream, shaved chocolate.	16

Non Alcoholic	Chilled Juice Orange, apple, grapefruit, cranberry.	7
	Mineral Water Evian, perrier, san pellegrino.	small 7 large 12
	Assorted Soft Drinks, Bottled Juices	6.50

Don't see what you are looking for?
Contact "0" for a full list of Spirits.

COAL HARBOUR BAR

Indulge in our wide selection of premium cocktails and cusine at Coal Harbour Bar
as you take in magnificent Vancouver views and nightly entertainment on "L" level.

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Beverages

11:00 am to 11:00 pm

Spirits (10z)

Vodka	Smirnoff	11	Scotch	Johnnie Walker Black Label	16
	Ketel One, Tito's (gluten free)	12		Johnnie Walker Blue Label	40
	Grey Goose	14		Ballantine's	11
Gin	Beefeater	11	Bourbon	Maker's Mark	12
	Bombay Sapphire	12		Knob Creek	13
	Hendricks, Empress 1908	14		Jack Daniels	11
Rum	Bacardi 8 yr	12		Basil Hayden's	16
	Bacardi Carte Blanc	11	Single Malts	Laphroaig 10 yr	16
Tequila	Sauza Gold	13		Glenmorangie 14 yr	18
	Herradura Reposado, Patron Silver	15		Auchentoshan 12 yr	16
	Don Julio Blanco	16		Dalwhinnie 15 yr	19
				Oban 14 yr	24
Cognac & Armagnac	Hennessey V.S.	14		Glenlivet 12 yr	14
	Courvoisier V.S.O.P.	18		Talisker 10 yr	20
	Remy Martin V.S.O.P.	18			
	Remy Martin Louis XIII	325			

Wine List

For a complete list of wines by the bottle, please call "0"
Wine Selection subject to availability.

		50z glass	bottle
White	Inniskillin Pinot Grigo , BC	12	55
	Kim Crawford Sauvignon Blanc , NZ	18	85
	Mission Hill "Reserve" Chardonnay , BC	18	85
	Tantalus Riesling , BC	18.50	92
	Wild Goose Gewürztraminer , BC	14	66
Red	J. Lohr Cypress Merlot , CA	18	85
	Robert Mondavi Private Reserve Cabernet Sauvignon , CA	14	65
	Rocca Delle Macie Chianti Classico, Italy	16	78
	Nugan Estate "Scruffy's" Shiraz , AUS	16	80
	See Ya Later Ranch Pinot Noir , BC	14	68
Canadian Ice Wine (2 oz)	Quail's Gate Botrytis Affected Optima, BC	14	
	Jackson Triggs Riesling , BC	18	
Bubbles	Ruffino Prosecco, Italy	16	75
	Sumac Ridge "Stellar's Jay" Brut, BC		85
	Moët et Chandon Brut Imperial, FR		180
	Veuve Clicquot Ponsardin, FR		190
	Veuve Clicquot "La Grande Dame" 2006, FR		510
	Moët et Chandon "Dom Pérignon" 2012, FR		450
	Louis Roederer "Cristal" Brut 2005, FR		625

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Oceans 999 Restaurant

6:30 a.m. to 11:00 a.m. Monday to Saturday

6:30 a.m. to 2:30 p.m. Sunday

5:30 p.m. to 9:30 p.m. Saturday

Weekend Special Events

SATURDAY BUFFET DINNER

Oceans 999 offers an irresistible combination of exquisite cuisine and live music. A true feast for the senses!

SUNDAY MARKET BRUNCH BUFFET

Vancouver's most celebrated Sunday Market Brunch with fresh local seafood, colourful salads, succulent fruits, dim sum, omelettes, wok dishes, carved roast and decadent desserts.

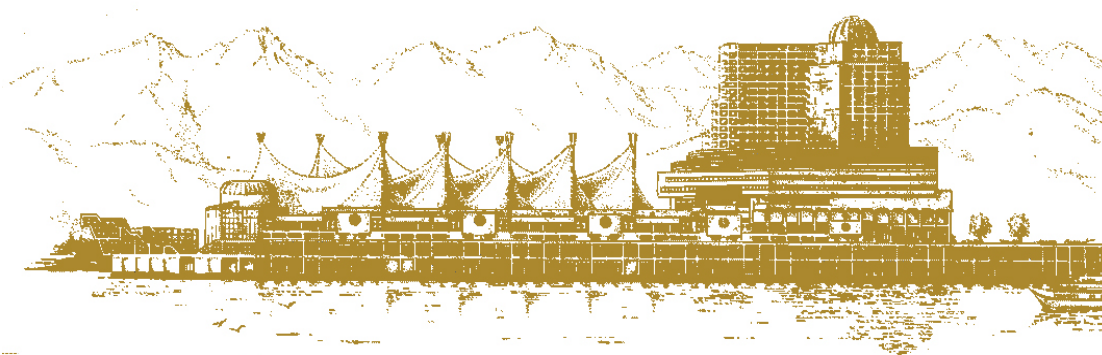
That's only the beginning...

Coal Harbour Bar

11:30 a.m. to 12:00 a.m. (Sunday to Thursday)

11:30 p.m. to 1:00 a.m. on (Friday to Saturday)

Hand crafted cocktails, beer on the tap, music and beautiful views - just every setting to relax.



OCEANS 999 RESTAURANT

An unforgettable dining experience with amazing mountain and harbour views. Serving a delightful selection of Pacific Northwest cuisine prepared using fresh local ingredients, our restaurant offers something for everyone. Saturday nights, it's a feast for the senses at our Live Music. Sundays, you can enjoy our spectacular Market Brunch Buffet accompanied by live entertainment. Our culinary experts master the art of mixing elegant waterfront dining with everyday favourites. Located on "L" level.

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