



PAN PACIFIC
VANCOUVER

ALL DAY MENU - SOUPS, APPETIZERS & SALADS

11:30 a.m. to 11:00 p.m.

BEGIN

COAST TO COAST SEAFOOD CHOWDER

swimming with scallops, ice shrimp, salmon, seasonal fish, wild rice 14.

DAILY SOUP

seasonally, regionally and market inspired 11.



SUPER ANTIOXIDANT SALAD

baby arugula, frisée, belgian endives, bell peppers, roasted sweet potatoes, artichoke hearts, blueberries, strawberries, toasted pecans and yogurt poppy seed dressing 18.



OCEANS COBB SALAD

dungeness crabmeat, avocado, hardboiled egg, crispy bacon, tomatoes, blue cheese, hearts of romaine, light caesar dressing 26.



GRILLED KALE SALAD

baby kale, radish, roasted butternut squash, roasted almond slivers, sundried cranberries, crisp green apple, raw honey buttermilk dressing 16.



FRASER VALLEY SALAD

blackberry dressing tossed baby spinach, swiss chard, frisée and fresh seasonal berries, topped with avocado, cherry tomatoes, local goat cheese and roasted pumpkin seeds 19.

CAESAR SALAD

crispy bacon, capers, focaccia crouton, parmesan 16.

ADD TO SALAD

* add grilled chicken 8.50
* add tiger prawns 8.50
* add grilled salmon 12.

SHARE



TUNA TATAKI

seared tuna, micro greens, avocado, grapefruit, heirloom tomatoes, refreshing cilantro drizzle 19.

ARTISAN CHEESE

local artisan cheeses, dried fruits & nuts, pickled vegetables, quince jelly, sundried olive tapenade, grapes 22.

PAN PACIFIC SIGNATURE FLATBREAD

Signature flatbread made in-house 21.

Tuscan - capicola ham, bocconcini cheese, fresh basil and tomato sauce

Vegetariana - roasted portobello mushroom, mozzarella, goat cheese, arugula, slow roasted garlic and pesto sauce

SALT SPRING ISLAND LAMB MEATBALLS

simmered in spicy puttanesca sauce, olives, capers & fresh backyard basil 14.

KOREAN STYLE CHICKEN WINGS

tossed in sweet and spicy gochujang sauce and sesame seeds 17.

CHARCUTERIE

prosciutto cotto, sopressata, gypsy salami, chorizo, herbed goat cheese, house pickled vegetables, pineapple chutney 20.

EDAMAME BEANS

sea salt 7.

SIDE OF FRIES

ketchup 7.

YAM FRIES

chipotle dip 8.



= Gluten Free

Food may contain nuts or other allergens.

If you have allergy concerns, please notify our Service One Associate at time of placing order.

Please note that a \$5 hotel delivery charge, applicable taxes and 17% gratuity will be automatically added to your bill.

14/04/16



PAN PACIFIC
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ALL DAY MENU - ENTRÉES

11:30 a.m. to 11:00 p.m.

OCEAN



SALMON 999

perfectly seared, wild salmon with tricolor potatoes, olives, crunchy green beans and saffron garlic aioli 29.

Mission Hill "Reserve" Chardonnay, BC 13.

Monkey Bay Sauvignon Blanc, NZ 12.

RAINBOW TROUT

pan-seared with lemon scented Israeli couscous tabbouleh, accompanied by oven roasted tomato jam, herb oil and grilled prawns 28.

Inniskillin Pinot Grigio, BC 10.75

Mission Hill "Reserve" Chardonnay, BC 13.

FISH & CHIPS

beer batter fried crispy halibut with yuzu remoulade, coleslaw and lemon pepper fries 27.

FARM



GRILLED CREOLE CHICKEN

creole spiced chicken breast, buttered mashed potatoes, asparagus spears and creole butter 27.

See Ya Later "Unleashed" Riesling, BC 10.75

NK'Mip Pinot Noir, BC 12.



STEAK FRITES

char-grilled New York steak (8 oz), hand-cut fries and peppercorn sauce 37.

Paso Creek Cabernet Sauvignon, CA 11.

Tinhorn Creek Merlot, BC 12.

SEARED LAMB TENDERLOIN

home-made rosemary gnocchi, baby fennel, oven dried tomato, English peas, mint infused brown butter hollandaise 29.

Ravenswood Vintners Blend Zinfandel, CA 12.25

Nugan Estate Scruffys Shiraz, AUS 12.

PASTA

SPAGHETTI BOLOGNESE

(gluten free available)

classic Italian meat sauce, freshly grated parmesan 26.

Paso Creek Cabernet Sauvignon, CA 11.

Rocca Della Macie, Chianti classic, Italy 13.50

BC SEAFOOD LINGUINI

tiger prawns, scallop, calamari, capers, Kalamata olives tossed in piquant arrabiata sauce 28.

Oyster Bay Pinot Noir, NZ 12.

Mission Hill "Reserve" Chardonnay, BC 13.

CHICKEN ALFREDO PENNE

pan-seared chicken breast, romano tomato, peas, light parmesan crème sauce 27.

Mission Hill "Rootstock"

Cabernet Merlot, BC 12.

MAC & CHEESE

modern take on lobster mac & cheese with garlic toast 23.

Rodney Strong "Charlotte Homes"

Sauvignon Blanc, CA 13.75

Mission Hill "Rootstock" Pinot Noir, BC 12.

HOUSE-MADE BUTTERNUT SQUASH RAVIOLI

with sautéed kale, oyster mushrooms, lemon butter sauce, balsamic drizzle, parmesan cheese 27.

Wild Goose Gewürztraminer, BC 11.50

VEGETARIAN SANDWICH

LOADED VEGETABLE PANINI

olive tapenade, portobello mushroom, roasted peppers, zucchini, arugula, Applewood smoked cheddar on rustic sourdough loaf, served with field greens or lemon pepper fries 20.

Tinhorn Creek Merlot, BC 12.

Wine pairing 5oz glass



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