Morning Wellness
6:30am - 11:00am

City Breakfast

Avocado Toast $31
Artisan Sourdough, Feta Cheese
Pickled Jalapenos, 2 Poached Eggs

Pan Pacific Signature Omelette $34
Cheese, Onion, Mushroom, Spinach Served with Crispy Fried Potatoes, Pork Sausage, Bacon, Choice of Toast
Plain, Whole Wheat, Multi-Grain, Sourdough or Gluten-Free

Sprouted Bean Breakfast Sandwich (VG) $30
Artisan Brioche, Vegan Cheddar, Spicy Ketchup
Served with Side Fruit
**Add Avocado $8*

Eggs Benedict
Herb Hollandaise, Fried Potatoes, Roasted Tomatoes
Back Bacon $32
Smoked Salmon $34
Spinach or Mushroom $30
**add ½ avocado $8*

Fried Egg Breakfast Sandwich $30
Artisan Brioche, Fried Egg, Shredded Lettuce, Bacon, Tomato
Served with Side Fruit
**Add Avocado $8*

Healthy Mornings

Granola $21
Greek Yogurt Topped with Nuts, Seeds, Fruit

Fresh Fruit Plate (G) $20
Sliced Seasonal Fruits, Berries

Cacao Chia Pudding (G/VF) $23
Gluten Free Oats, Chia, Pea Protein Cacao, Hemp Hearts
Flax Seed, Cinnamon, Dates, Banana, Fresh Berries

Steel-Cut Oats $16
Raisins, Brown Sugar, Warm Milk
**Add Sliced Banana $3*

Smoked Salmon Bagel $29
Choice of Plain or Cinnamon Raisin with Cream Cheese
Red Onion Watercress

Sides

Ham, Bacon, Turkey or Pork Sausage **$10**
Smoked Salmon **$16** | Steamed Broccoli or Mushrooms **$12**
Fruit Bowl **$14** | ½ Avocado **$8** | Side Berries **$18**
Greek Yogurt **$9** | Single Egg **$6** | Side Potatoes **$8**
Single Pancake with Berry Compôte & Quebec Maple Syrup **$14**

May not be gluten-free due to cross-contamination Food may contain traces of nuts or other allergens. Please inform your server if you have any allergies or other dietary concerns.
A $7 hotel delivery charge , applicable taxes & 17% gratuity will be automatically added to your bill.
(GF) - Gluten Free (P) - Contains Pork (N) - Contains Nuts
(V) - Vegetarian (VG) - Vegan (VG*) - Vegan on Request

Morning Wellness
6:30am - 11:00am

Heart Warming Treats

Belgian Waffle $28
Berry Compôte, Whipped Cream, Quebec Maple Syrup

Brioche French Toast $26
Berry Compôte, Whipped Cream, Quebec Maple Syrup

Pan Pacific Buttermilk Pancakes $28
Berry Compôte, Whipped Cream, Quebec Maple Syrup

From the Bakery

Croissant, Muffin, Danish (2 Pcs) $14
with Sweet Butter, Preserves

Toast $6
Plain, Whole Wheat, Multi-Grain, Sourdough or Gluten-Free

Beverages

Fresh Boost

Green With Envy (G/VF) $18
Kale, Honeydew Melon
Fennel, Lime, Pear, Ginger

Beets by Sean (G/VF) $18
Apple, Beets, Ginger, Celery
Carrot, Balsamic Vinegar

Turmeric Tonic (G/VF) $18
Orange Juice, Turmeric, Apple Cider
Vinegar, Cayenne, Sea Salt

Fruit Smoothie $16
Mango Pineapple or Berry Banana

Chilled Juice $8
Orange, Apple, Cranberry, Grapefruit

Freshly Squeezed Orange Juice $16

Pick Me Up

Freshly Brewed Coffee Carafe $12

Organic Tea or Herbal Infusion $7.25

Espresso | $7
**Add a Shot $3*

Cappuccino or Latte $8.75
**Add a Shot $3*

Hot Chocolate $9

Milk $7
2% or Skim

Alternative Milk $8
Oat, Almond or Soy

Bottled Water $8

San Pellegrino (750ml) $12

Evian Still (750ml) $12

Dessert
11:30am - 11:00pm

12-Layer Classic Cake *for Two* (VG/GF) $25
Twelve Layer Chocolate Sponge, Chocolate Crémeux

Crème Brûlée (GF) $15
Tahitian Vanilla Bean Custard, Brandy Snap, Berries

Seasonal Cheesecake (N) $16
Delicate Creamy Texture, Chocolate Crumble Base

Golden Caramel Cream Tart (N) $15
Savory Caramel Cream Filling in a Golden Pastry Shell

Ice Cream Selection $16
Ask For Current Selections

All Day Menu
11:30am - 11:00pm

To Start

Shrimp Gyoza $22
Sustainable Shrimp Dumplings, Fresh Scallions
Fried Shallots, Pickled Kohlrabi, Tangy House Dipping Sauce

Mediterranean Mezza Platter (V/VG*) $25
Hummus, Moutabal, Skordalia, Roasted Vegetables
House Pickles, Olives, Warm Grilled Naan

Popcorn Chicken $25
Spicy Honey Garlic, Scallions, Sesame Seeds

White Truffle Parmesan Frites $17
Smoked Potato & Caramelized Onion Dip, House Seasoning
Parmigiano-Reggiano, White Truffle Oil, Truffle Aioli

Sticky Pork Spareribs $28
Hoisin Glaze, Cilantro, Scallions, Toasted Marcona Almonds
Crispy Garlic, Shallots

Cheese & Charcuterie (N) $40
Artisan Selections of Two Rivers Meats, Golden Ears Cheeses
Raincoast Crisps, Seasonal Compôte

Soup & Salad

Seafood Chowder $21
Ling Cod, Salmon, Shrimp, Fennel Pollen
**Add Garlic Toast $3*

Oven Roasted Tomato Soup (VG) $16
Olive Oil, Cherry Tomatoes, Focaccia Croutons

Classic Caesar Salad $19
Romaine Hearts, Parmesan, Crispy Capers, Focaccia Croutons

Apple Salad (GF) $23
Arugula, Fennel, Golden Raisins, Comté, Candied Pecans
Honey & Apple Cider Vinaigrette

Kale & Endive Salad (V/VG*) $22
Endives, Pecorino Cheese, Lemon Vinaigrette, Breadcrumbs

Add Ons
Ocean Wise Selva Prawns (6) **$14** | Halal Chicken (6oz) **$16**
½ Avocado **$8** | Kuterra Salmon (5oz) **$17** | Tofu **$10**

Sides

Mashed Potatoes **$14** | Mushrooms **$14** | Broccolini **$12** | Spinach **$14**
Kale Salad **$15** | Green Salad **$14** | Caesar Salad **$12**
Fries **$12** | Truffle Fries **$13** | Roasted Nugget Potatoes **$13**

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All Day Menu
11:30am - 11:00pm

Entrée

House Crafted Angus Beef Burger $34
American Cheese, Tomato, Caramelized Onions, Tomato
Smoked Tomato Relish, Crispy Onions, Truffle Aioli, Salsa Verde
Dill Pickle on Artisan Brioche Bun or Lettuce
Served with Fries or Salad
Bacon **$4** | Egg **$3** | Mushroom **$4** | Avocado **$8**

Spicy Fried Chicken Sandwich $29
Breaded Chicken Thighs, Calabrian Hot Honey, Coleslaw, Tomato
Butter Pickles, Aji Amarillo on Artisan Brioche Bun or Lettuce
Served with Fries or Salad

Oceanwise Ling Cod Fish & Chips (GF) $31
Gluten Sensitive Batter, Caper & Tarragon Tartar Sauce
Coleslaw, Lemon Pepper

Butter Chicken $35
Pickled Onions, Basmati Rice, Papadam, Grilled Naan

Crispy Chicken Strips (5 *Pcs*) $26
French Fries, Honey Mustard Dip

Rigatoni Bolognese $33
Al Dente Rigatoni, Slow-Braised Prime Beef Ragù
Roasted Tomato Sauce, Pecorino, Garlic-Buttered Focaccia

Kuterra Salmon $42
Saffron-Infused Fregola, Zucchini Scapece
Tamarind Escabeche, Almond Gremolata

Steak Frites (GF) $65
8oz AAA Dry Aged Striploin, Bone Marrow Butter
Caramelized Onions, Entrecôte Sauce
Served with Fries & Salad

Maple Miso Tofu Bowl (VG) $29
Basmati Rice, Seasonal Vegetables, Pickled Ginger
Edamame, Scallions

Ancient Grain Bowl (VG/N) $31
Wild Rice, Kamut, Quinoa, Seasonal Vegetables
Marcona Almond Butter, Cranberry Miso Sauce

Add Ons
Ocean Wise Selva Prawns (6) **$14** | Halal Chicken (6oz) **$16**
½ Avocado **$8** | Kuterra Salmon (5oz) **$17** | Tofu **$10**

Pan Pacific Pizzas

Piccante (P) $29
Oven Roasted Tomato Sauce, Mozzarella, Fior di Latte
Capocollo, Soppressata Pepperoncini, Calabrian Hot Honey
**GF Crust Available*

Siciliana (N) $29
Eggplant Caponata, Basil Pesto, Mozzarella
Fior di Latte, Toasted Pine Nuts
**GF Crust Available*

Kids Menu

Exclusively for ages 12 and under

Breakfast

6:30am - 11:00am

1 Eggs Any Style $19
Crispy Potatoes, Bacon, Pork Sausage, Choice of Toast
Plain, Whole Wheat, Multi-Grain, Sourdough or Gluten-Free

Mini Buttermilk Pancakes $19
Banana, Chocolate Chip or Plain
Served with Berry Compôte, Quebec Maple Syrup

Steel-Cut Oats (G/VF) $16
With Sliced Banana

Your Favourite Breakfast Cereal $12
Cheerios, Fruit-Loops, Corn Flakes or Frosted Flakes
**Add Sliced Banana $3*

Play All Day

11:30am - 11:00pm

Fish & Chips (G) $20
Tartar Sauce, Ketchup

Roasted Chicken $24
Seasonal Vegetables, Kids Pasta, Housemade Tomato Sauce

Chicken Fingers (*3 Pcs*) $20
Honey Mustard Dip, French Fries, Ketchup

Mini Burgers (*2 Pcs*) $25
Cheddar Cheese, Ketchup

Grilled Salmon (G) $25
With Seasonal Vegetables

Pasta $22
Tomato or Meat Sauce
**Add Cheese $8*

Kids Treats

Seasonal Cheesecake $16

Housemade Ice Cream Sundae $16

Kids Beverages

Milk $7

2% or Skim, Almond Milk $8

Strawberry Banana Milkshake $14

Chocolate Milk $8

Orange or Apple Juice $8

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Cocktails

Classic

Aperol Spritz $20
5oz
Aperol, Prosecco, Soda

Classic Caesar $18
2oz
Vodka, Tabasco, Worcestershire, Clamato

Cosmopolitan $21
2oz
Vodka, Cointreau, Lime Juice, Cranberry Juice

Margarita $18
2oz
Tequila, Lime Juice, Triple Sec

Negroni $23
3oz
Campari, Sweet Vermouth, Gin

Old Fashioned $23
2oz
Bourbon, Simple Syrup, Angostura Bitters

Signature

2oz

Lavender Lullaby $22
Gin, Cranberry Juice, Lavender Syrup, Butterfly Tea

The Clementina $22
Mandarin Vodka, Melon Liqueur, Pineapple Juice
Lemon Juice, Egg Whites, Grapefruit Bitters

Strawberry Fields $25
Green Chili Vodka, Lime Juice, Strawberry Purée
Demerara, Strawberries

Spirit-Free

Peachy Keen $14
Peach Purée, Ginger, Lemon Juice
Non-Alcoholic Orange Bitters, Ginger Beer

Cherry Fizzle $12
Tart Cherry, Caramel, Pineapple, Lime, Mint

Amaretto Sour $12
Orgeat, Demerara, Lemon, Egg Whites, Cherry Bitters

Beer

Local Craft Beer $11
473ml
Yellow Dog Pale Ale
Powell Brewing Dive Bomb Dark Ale
Parallel 49 Space Kitty Hazy IPA

Imported Beer & Cider $11
341ml
Corona
Heineken
Guinness
Stella Artois
Kronenbourg Blanc
Strongbow
473ml

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Wine

For a complete list of wines by the bottle, please dial "0".

Bubbles

5oz / BTL

Ruffino Prosecco, IT $16 / $80

Moët & Chandon Brut, FR $195

Veuve Clicquot Brut, FR $220

Moët & Chandon 'Dom Pérignon' 2012 Brut, FR $650

Louis Roederer Cristal, FR $675

White

5oz / BTL

Kim Crawford Sauvignon Blanc, NZ $18 / $90

Poplar Grove Pinot Grigio, BC $ 16/ $73

Mission Hill "Reserve" Chardonnay, BC $17 / $85

Tantalus Riesling, BC $20 / $92

Wild Goose Gewurztraminer, BC $14 / $68

Red

5oz / BTL

Kim Crawford Pinot Noir, BC $18 / $90

Tinhorn Creek Merlot, BC $17 / $82

Laughing Stock Blind Trust, BC $22 / $108

Chapel Hill Shiraz, AUS $16 / $78

Tom Gore Cabernet Sauvignon, CA $17 / $85

Rose

5oz / BTL

Saintly The Good Rose, BC $16 / $72

A $6 hotel delivery charge, applicable taxes & 17% gratuity will be automatically added to your bill.

Dining Hours

Oceans 999

Buffet Breakfast
Monday – Saturday | 6:30am – 11:00am
Sunday | 6:30am – 10:00am

Saturday Buffet Dinner
6:00pm – 9:00pm

À La Carte Breakfast
Daily | 6:30am – 11:00am

Sunday Market Brunch Buffet
11:30am – 2:30pm

Coal Harbour Bar & Bistro

Daily | 11:30am – 12:00am

Elevated Evenings & Weekend Indulgence

Friday evenings come alive with the sounds of live local musicians
at the Coal Harbour Bar & Bistro, perfect for an intimate evening or stylish gathering.
On Saturdays, Oceans 999 presents a sumptuous dinner buffet accompanied by live music.
Sundays feature our signature market brunch—a lavish affair underscored
by the graceful melodies of a live pianist.

Located on "L" Level.



SAVOUR

in the comfort of your room

An Unforgettable Culinary Experience.

Savour panoramic views of the mountains and harbour as you indulge in a refined selection of Pacific Northwest cuisine thoughtfully prepared with locally sourced ingredients.

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