



Mother's Day Brunch

Oceans 999 & Coal Harbour Bar

Sunday, May 14th, 2017; 10:30 am – 2:30 pm

\$95 per person; \$91 seniors; \$47.50 children age 6-12;

Complimentary for children age 5 and under

(17% Service Charge and applicable taxes additional)

INSPIRING SALADS

Asian prawn salad, red cabbage & Asian greens, daikon nuoc cham vinaigrette

Israeli couscous salad, turmeric roasted cauliflower, red onion, baby kale

Quinoa salad with cranberry, almonds, orange-honey vinaigrette

Green & white asparagus salad with chopped egg, warm double smoked bacon

Roasted & pickled beets with heirloom beans and snow goat cheese crumble

Caprese Salad; variety of hot house heirloom tomatoes, balsamic reduction, extra virgin olive oil, Thai basil

Stein Valley spring greens; choice of dressings: lemon & herb, blueberry, sweet onion & Dijon mustard, soya, ranch & Italian

CHEF'S WEST COAST SEAFOOD MARTINI STATION

Albacore tuna Niçoise, haricots verts, egg, Pemberton potatoes, grainy mustard vinaigrette

Seafood ceviche with prawns, salmon, halibut, pickled watermelon radish, calamansi, lime & charred avocado

SEASONAL FRESH FRUITS & CHEESE

Sliced fresh fruits, seasonal berries

Artisan & International cheese presentation

Assorted breads, rainforest crisps & grissini

FROM THE BAKERY

Freshly baked assorted croissants, muffins, Danish scones, lemon brioche

Honey, preserves & sweet butter

CHILLED JUICE

Freshly squeezed orange, grapefruit & organic apple juices

FRESH SEAFOOD BAR

Jumbo prawns, Alaskan snow crab, traditional cocktail sauce

COLD SEAFOOD

Smoked sockeye salmon, capers, red onion, lemon

Peppered mackerel, smoked trout, house-marinated wild salmon gravlax with dill mustard dressing

Charcuterie with pickled vegetables, assorted mustards

FROM OUR SUSHI CHEF

Nigiri sushi & sushi rolls

Traditional accompaniments

ASIAN DELICACIES

Vegetable samosas, tamarind dip

Pork & shrimp dumpling, BBQ pork buns, hot sauce, chili sauce

BBQ duck, garden Asian greens, shiitake mushrooms

Wok-seared vegetable chow mein noodles

Butter chicken curry, chutneys, raita, Naan bread

Basmati rice

Vegetable spring rolls with plum sauce



For reservations, please call 604-895-2480

Or visit our webpage at www.panpacificvancouver.com



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CARVERY

Honey glazed spiced pork loin with green tomato chutney
West Coast halibut Wellington with mushroom duxelle, traditional Hollandaise

OMELETTES

Fillings include: field mushrooms, peppers, tomatoes, cheese, scallions, ham, shrimp & smoked salmon

SOUP

West Coast seafood chowder

ENTRÉES

West Coast pan-seared rock fish, tropical fruit salsa with mango beurre blanc

Soya maple-marinated sablefish, dashi-glazed daikon

Oven-roasted duck breast a l'Orange with star anise

Pepper-seared beef tenderloin, pearl onions, parsnip chips, red wine jus

Roasted butternut squash ravioli, ricotta cheese, parmesan shavings

Traditional Eggs Benedict

Kale and spinach Eggs Florentine

Hickory smoked bacon

Country-style sausages

Potato gratin with sage derby cheese

Spring garden vegetables with honey butter and fresh herbs

CHILDREN'S TREATS

Chicken fingers, French fries

Mini grilled cheese sandwiches

Vegetarian pizzas

Macaroni & cheddar cheese

Mini waffles with fruit coulis & sliced fresh fruits

Vegetable crudités with assorted dips

Jello, Nanaimo bars, double chocolate brownies,

Rice Krispy squares, chocolate chip cookies

DESSERTS

Featuring our decadent Callebaut Chocolate Fountain with fresh cut pineapple, cantaloupe,

honeydew melon, strawberries, Swiss almond cake, marshmallows & lady fingers

Flaming Lollipops Action Station: mango or raspberry sorbet, dipped in meringue and flamed golden brown

Chocolate cakes, Alizé torte, tiramisu, raspberry mousse cake, New York cheesecake, fresh fruit flan,

vanilla mango panna cotta, pistachio cherry pie, peach clafouti, pear galette, apple strudel,

banana chocolate bread pudding, crème caramel, crème brûlée, chocolate mousse glasses, assorted French pastries

Gluten free & Vegan dessert station: brownies, mini hazelnut almond cakes, cookies, Panna Cotta,

chocolate mousse glass, crème brûlée, crème caramel, vegan black forest cake, vegan lemon squares



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