THE Fairmont
VANCOUVER AIRPORT

Dear Guest,

A warm welcome from The Fairmont Vancouver Airport, the most luxurious airport accommodations in the world!

Located within the award winning Vancouver International Airport, The Fairmont Vancouver Airport offers both unrivalled location and exceptional hospitality for even the most discerning traveler.

Enjoy thoughtfully prepared meals in the privacy and comfort of your guest room with our 24-hour In-Room Dining menus. Contemporary, international flavors coupled with our authentically local, west coast specialties have been carefully selected to reflect our commitment to superior quality and a dedication to sustainable, organic and healthy alternatives.

Produced by the million or so bees that reside on the Vancouver International Airport's land at McDonald Beach Park and a flight path away from the hotel, The Fairmont Vancouver Airport's honey is a mélange of sweet and spicy notes with a hint of cinnamon and apple. The area's vast array of indigenous plants, trees and flowers give the bees an ever changing menu of forage throughout the season to produce a signature honey product. Guests can sample the honey in myriad cocktails and dishes offered at the hotel's **Jetside Bar** and **Globe@YVR.** Favorites include the rum-based Honey Harvest cocktail and the Apple Pie served with house made Honey Ice Cream.

For those needing to get a quick start to the day, our doorknob menu offers a selection of delicious breakfast options and for those guests catching a flight; our 'Food for Flight' menu provides the perfect alternative to airplane menus. You no longer have to forfeit flavor and choice for healthy dining options with Fairmont Lifestyle Cuisine Plus, a special menu that caters to guests with specific diet-dependent conditions such as diabetes, heart disease and gluten free, as well as unique dietary preferences including, macrobiotic, raw and vegan diets. Complementing the new menus are Lifestyle beverages, offering five new varieties of Fairmont wellness teas, juices, shakes and more to quench thirst.

On behalf of our entire culinary and service team, we look forward to delivering delicious and memorable dining experiences during your stay with us.

Chef Geoff Carkner
Executive Chef, the Fairmont Vancouver Airport

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Lifestyle Menu Options

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

Ocean Wise

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Please touch 3278 for In-Room Dining

Please note that a 16% gratuity and a $5.00 In Room Dining charge applies to all orders.
All prices are subject to applicable government taxes.
If you have a food allergy, intolerance, or specific dietary restriction, please advise your In Room Dining Server.

Globe@YVR and Jetside Bar are a showcase of contemporary architectural design with finishes that symbolize the majestic views of British Columbia. The surroundings offer our guests spectacular panoramic views of Vancouver's North Shore Mountains through floor to ceiling windows while also capturing the marvels of flight.

GLOBE@YVR

Globe@YVR, our signature restaurant located on our Lobby Level, offers breakfast, lunch, afternoon tea, and dinner daily. We feature fresh, innovative cuisine that encompasses the culinary splendour of British Columbia, while offering international flavours to satisfy the tastes of our world travelling guests.

Hours:	Breakfast	6:00am – 11:00am
	Lunch	11:00am – 2:30pm
	Afternoon Tea	2:00pm – 4:00 pm
	Dinner	5:30pm – 10:00pm

Dial: 3281

JETSIDE BAR

Jetside Bar is open daily for lunch, afternoon snacks, and late night dinner fare. Our beverage menu features wines from British Columbia, California, Australia, and France. Our drinks are made from fresh ingredients by our talented mixologists. Join us and enjoy the spectacular views of the runways!

Hours: Daily 11:00am – 12:00am

CONFERENCE SERVICES

The hotel offers guests state-of-the-art meeting space with access to the latest in communication and audiovisual technologies. We have a wide selection of meeting space suitable to accommodate groups of 2 to 120 all highlighted by exceptional service, settings, and creative menus.

Between the hours of 8:30am and 5:00pm please dial our Catering Services Managers at Extension 3211 or 3269, after 5:00pm please call Royal Service.

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FOOD FOR FLIGHT

Served from 5:00am – 10:00pm

From the kitchen of Globe@YVR comes ***FOOD FOR FLIGHT***, specially packaged fresh and healthy meals designed for travelers to take on the go. Includes your choice of bottled spring or mineral water unless juice is noted. Simply call In Room Dining at 3278.

The Continental $18
Your choice of freshly baked croissant, danish, muffin *or* banana bread
Yogurt & bottled juices

Globe Deli $20
Selection of Canadian & local British Columbian cheeses
Prosciutto, Black Forest ham, pepper salami & house smoked turkey
Grapes & artisan bread

West Coast $20
Smoked salmon bagel with cream cheese, red onion & capers
All natural in-house baked granola bar
Fresh whole fruit

Sea Island Picnic $20
Fresh turkey breast
Cranberry-semolina bread & maple mustard spread
Fresh whole fruit

Jet Lag Recovery $17
All natural in–house granola bar
Fruit *or* plain yogurt
Fresh whole fruit

Kid's Pilot Pack $17
Your choice of turkey, ham *or* cheese sandwich
Bottled juice
Fresh whole fruit
Crayons, colouring sheets & a toy airplane

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LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Fairmont HOTELS & RESORTS

BREAKFAST

Served from 5:00am – 11:00am

GLUTEN FREE

Gluten Free French Toast $14
Seasonal Berries, Maple Syrup

Grilled Angus Steak and Eggs $28
Red and Purple Potatoes, Hollandaise

DIABETES

Vine Ripened Tomato Frittata $15
Avocado, Swiss Cheese

Yogurt Parfait $7
Bran Flakes, Almonds, Strawberries

DASH/HEART HEALTHY

FVA Honey Granola $10
Low Fat Yogurt, Fresh Berries

Egg White Omelette $15
Mushrooms, Spinach, Grilled Peppers
Fresh Fruit, Seasonal Berries,
Multi Grain Toast

Flax Seed Crepes with Berries $8

WATER

evian **Evian Spring Water** $8

BADOIT **Badoit Sparkling Water** $8
Official Fairmont Lifestyle Cuisine Plus Water

VEGAN

Flax Seed and Steel Cut Oatmeal $11
Brown Sugar, Dried Fruits,
Crushed Pecans

Breakfast Quinoa $13
Honey Raisins, Almonds

Fresh Fruit Salad $11
Agave Syrup, Flax Seed, Pine Nut,
Almond Blend

MACROBIOTIC

Miso Soup $12
Wakame, Scallions, Broccoli,
Mushrooms

RAW

Fresh Fruit and Seasonal Berry Cocktail $8
Sunflower Seeds, Almonds, Pecans,
Dried Cranberries

Hemp, Avocado and Raspberry Smoothie $8

BEVERAGES

Fairmont Wellness Tea Selection: $5
Energy, Tranquility,
Digestif, Equilibrium and
High Antioxidant

Fruit Booster: $7
Raspberries, Peaches, Yogurt,
Flax Seeds, FVA Honey

Elixers: $7
FVA Honey, Ginger Puree,
Lemon and Hot Water

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.

BREAKFAST

Served from 5:00am – 11:00am

A LA CARTE BREAKFASTS

All egg entrees can be made using Certified Organic Eggs or Egg Whites only upon request.

Pacific Coastal Breakfast $20
Two free range eggs any style
Served with your choice of bacon, artisan turkey sausage, pork sausage *or* ham, potato hash & toast with preserves

Energy Start Breakfast $18
Fresh fruit salad with honey granola & low fat yogurt
Served with flax seed crepes & peach banana power shake

West Coast Seafood Omelette $22
Three egg omelette with baby shrimp, crab & Boursin cheese
Served with potato hash & toast with preserves

Healthy Continental Breakfast $17
Cottage cheese with fresh fruit salad
Low fat carrot muffin & fruit smoothie

Belgian Waffles $17
Served with warm fruit compote, sliced strawberries
Whipped cream & Canadian maple syrup

Buttermilk Pancakes $17
Your choice of plain, blueberry, *or* chocolate chip
Canadian maple syrup

French Toast $18
Served with toasted pecans & caramelized banana
Canadian maple syrup

Traditional Eggs Benedict $20
Two eggs with Canadian back bacon *or* smoked salmon on a toasted English muffin with hollandaise sauce
Served with potato hash browns

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BREAKFAST

Served from 5:00am – 11:00am

Crab and Spinach Eggs Benedict $21
Two poached eggs with coldwater crab, sautéed spinach
with hollandaise on a toasted english muffin
Served with potato hash browns

Veggie Benedict $19
Two poached eggs with sautéed spinach, tomato, avocado,
cream cheese, and hollandaise on a toasted english muffin.
Served with potato hash browns

Seafood Congee $21
Authentically local seafood, rice porridge, ginger, scallions
Chinese donut

Egg White Omelette $19
Bell peppers, tomato & scallions
Served with fresh fruit, artisan turkey sausage, toast & preserves

Smoked BC Salmon & Deli Bagel $18
Lemon-tarragon cream cheese, red onion & capers

Two Free Range Eggs Any Style $16
Served with potato hash & toast with preserves

One Free Range Egg Any Style $11
Served with potato hash & toast with preserves

ACCOMPANIMENTS

Bacon, Honey Ham, Artisan Turkey *or* Pork Sausage $6

Grilled Asparagus $6

Potato Hash Browns $5

Grilled BC Hot House Tomato $5

Assorted Cold Cereals $7

Warm Flax Seed Oatmeal $8
Made with skim milk & served with dried fruit & brown sugar

Honey Granola, Dried Fruit and Yogurt $10

Seasonal Fruit Plate $11

Orange *or* Grapefruit Half $7

Plain *or* Fruit Yogurt $5

Fresh Muffin, Croissant *or* Danish $6

Selection of Toasted Bread $6
White, whole wheat, multi-grain, rye, raisin toast,
English muffin, sourdough *or* rice

Plain *or* Multi-Grain Bagel with Cream Cheese $9

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BREAKFAST

Served from 5:00am – 11:00am

BEVERAGES

Orange, Grapefruit, Apple Juice, Tomato, V8, Cranberry *or* Pineapple Juice	*small* $5.50, *large* $7.50
Fruit Smoothie — Blend of yogurt, fruit juice & fruit	$6.50
Freshly Brewed Regular & Decaffeinated Coffee & Traditional *or* Herbal Teas	*3 cups* $7, *5 cups* $10
Illy Cappuccino	$6
Illy Café Latte	$6
Illy Café Mocha	$6
Hot Chocolate	$5
Illy Espresso	$6
Illy Americano	$6
Milk, Chocolate Milk, Rice Milk *or* Soy Milk	*small* $5, *large* $7
Sparkling *or* Still Mineral Water	*small* $5, *large* $8
Assorted Soft Drinks	$4.50

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CHILDREN'S MENU

Exclusively for our guests 12 and under
Served from 5:00am – 11:00am

One Egg $6
Any style with potato hash browns

Cheesy Scrambled Eggs $8
With potato hash browns

Egg Omelette $8
Plain *or* with ham & cheese
Served with potato hash browns

Belgian Waffle $8
With sliced strawberries and Canadian maple syrup

Multi-Grain French Toast $7
With Canadian maple syrup

Silver Dollar Pancakes $7
Choice of blueberry *or* banana
Canadian maple syrup

Steal Cut Oatmeal $5
With raisins and cinnamon

Multi-Grain, Whole Wheat *or* Raisin Toast $4

House made Granola Bar $5
With fruit yogurt

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LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Fairmont HOTELS & RESORTS

LUNCH & DINNER

Served from 11:00am to 11:00pm

DASH/HEART HEALTHY

APPETIZER

Vine Ripe Tomatoes & Goat Cheese Feta $14
House Made Tapenade, Pine Nuts

Classic Chicken Noodle Soup $14
Oven Roasted Chicken Breast & Garden Vegetables

ENTRÉE

Grilled Pacific Salmon $35
Wilted Spinach, Kalamata Olives,
Red Pepper Vinaigrette

Broiled Herb Marinated Chicken Breast $34
Brown Rice Pilaf, Market Vegetables, Roast Garlic & Thyme Jus

DESSERT

Summer Berry Sorbet $11

DIABETIC

APPETIZER

Tomato Bruschetta $14
Whole Grain Crostini, Goat Cheese "Snow"

Garden Greens & Hot Smoked Salmon $18
Miso Yuzu Vinaigrette

ENTRÉE

Herb Marinated Chicken Breast $34
Steamed Vegetables, Toasted Quinoa & Thyme Jus

Whole Wheat Pizza $18
Grilled Chicken, Roasted Peppers & Scallions

DESSERT

Splenda Cheesecake, Fresh Berries $12

VEGAN

APPETIZER

Southwestern Quinoa Salad $11
Roasted Corn, Black Beans, Bell Peppers & Avocado

Garden Greens $10
House Made Vinaigrette and Garden Vegetables

ENTRÉE

Coconut Chickpea Curry $24
Basmati Rice, Tofu, Cauliflower & Golden Pineapple

Mushroom Gyoza $27
Forbidden Rice, Green Beans, Chili Oil & Sticky Soy

DESSERT

Chocolate-Soy Ganache Flan $11

WATER

evian **Evian Spring Water** $8

BADOIT **Badoit Sparkling Water** $8
Official Fairmont Lifestyle Cuisine Plus Water

RAW

APPETIZER

Green Leaf Lettuce Wraps $14
Cranberry, Sunflower Seeds, Guacamole
Pineapple Agave Vinaigrette

ENTRÉE

Zucchini "Spaghetti" Noodles $22
Sun Dried Tomato and Basil Sauce
Pine Nuts, Fresh Vegetables

DESSERT

Banana Split $12
Avocado "Ice Cream", Crushed Pecans
Macerated Pineapple, Blueberries, Strawberries

MACROBIOTIC

APPETIZER

Miso Soup $10
Silky Tofu, Japanese Pickles, Quinoa

ENTRÉE

Garlic Lemon Shrimp $30
Veggie Fried Brown Rice, Japanese Pickles
Wakame Salad

DESSERT

Summer Berry Sorbet $11

GLUTEN FREE

APPETIZER

Baby Spinach Salad $11
Roasted Peppers, Crumbled Feta
Olive Vinaigrette & Toasted Pine Nuts

BC Mushroom Veloute $11
Enoki Mushrooms and Chive Cream

ENTRÉE

Indian Prawn Curry $24
Steamed Basmati Rice, Raita

Cedar Roasted Pacific Salmon $35
Charred Leek Puree, Fingerling Potatoes
Artichokes & Tomato Compote

DESSERT

Traditional Vanilla Bean Creme Brulee $11

BEVERAGES

Fairmont Wellness Tea Selection: $5
Energy, Tranquility, Digestif,
Equilibrium and High Antioxidant

Fruit Booster: $7
Raspberries, Peaches, Yogurt, Flax Seeds
FVA Honey

Elixers: $7
FVA Honey, Ginger Puree, Lemon and
Hot Water

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ALL DAY DINING

Dining for Any Time Zone
Served from 11:00am to 11:00pm

SOUPS, SALADS AND OTHER STARTERS

Soup of the Day $10
Chef's seasonal creation

Globe Signature Wild Mushroom Soup $11
Enoki mushrooms, truffle cream

West Coast Seafood Chowder $15
Blend Of Authentically Local BC Seafood

"Garden to Globe" Seasonal Greens $10
Featuring a blend of local lettuce
Tossed with FVA honey vinaigrette

Classic Caesar Salad $13
Tossed with our house made roasted garlic dressing,
Bacon bits & focaccia croutons

Hummus and Pita $12
Roasted garlic hummus, ras-el hanout spiced pita,
Marinated olives

Organic Stone Ground Nachos $17
Pepper jack and aged cheddar cheese, tomatoes, jalapeños,
Green onions, black olives, black beans, Jetside salsa

Salt and Pepper Calamari $15
Tomato-chilli jam, fresh herbs

Chicken Drumettes $15
Tossed with barbeque, honey garlic *or* hot sauce

Selection of British Columbian Cheeses $17
Seasonal chutney and berries
Assorted Artisan crackers & house baked bread

Charcuterie Board 1 for $17 / 2 for $23
A selection of meats from Granville Island Oyama Sausage Company
House made duck rillette, gherkins, marinated olives, parmigiano-reggiano

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ALL DAY DINING

Dining for Any Time Zone
Served from 11:00am to 11:00pm

ENTRÉES AND SANDWICHES

Globe @ YVR Signature Salad $25
In house hot smoked salmon, coldwater crab, baby shrimp,
soba noodles, pickled vegetables, mixed greens, toasted sesame seeds,
Miso-yuzu vinaigrette

Grilled Cheese and Double Smoked Bacon Panini $18
Emmenthal, boursin, provolone and aged cheddar cheese, sourdough
Served with tomato soup

Smoked Turkey Club $20
Smoked turkey breast, aged cheddar cheese, caramelized onion,
bacon, maple grainy mustard mayo, avocado puree, cranberry bread
Served with your choice of fries, seasonal greens *or* caesar salad

Slow Cooked Pulled Pork Sandwich $19
Smoked chipotle bbq sauce, creamy apple-grainy mustard coleslaw,
Soft ciabatta bun

Signature Jetside Prime Burger $20
½ lb pure beef patty, FVA signature seasoning spice,
double smoked bacon, aged white cheddar and crispy onions
Served with your choice of fries, seasonal greens *or* caesar salad

Vegetarian Wrap $18
Balsamic roasted vegetables, caramelized onions, avocado puree,
Grainy mustard mayo, lettuce, tomato and pickles
Served with your choice fries, seasonal greens *or* caesar salad

Jetside Signature Pizza $23
Caramelized onions, whole roasted garlic, pepperoni,
Soppressata salami, roasted sweet bell peppers

Vegetarian Pizza $20
Roasted peppers, forest mushrooms, artichokes, baby arugula,
Extra virgin olive oil, balsamic, parmigiano-reggiano

Margherita Pizza $17
Vine-ripened tomatoes, basil pesto, bocconcini,
Parmigiano-reggiano, extra virgin olive oil

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ALL DAY DINING

Dining for Any Time Zone
Served from 11:00am to 11:00pm

Indian Prawn Curry $24
Prawns simmered in tomato butter gravy
Served with steamed basmati rice, Naan bread & cucumber raita

Linguine Alla Puttanesca $25
Taggiasche Olives, white anchovies, prosciutto, apers, vine-ripened tomatoes,
Extra virgin olive oil, fresh basil

Spaghetti Bolognese $19
Traditional Bolognese sauce, fresh basil, parmigiano-reggiano,
Herb garlic crostini

Steak and Frites $29
5 oz. Striploin, salt and vinegar aioli, house made steak sauce,
Baby arugula and frisee salad

Organic Quinoa and Roasted Chicken Salad $23
Roasted corn, black beans, sweet bell peppers, avocado,
Toasted organic quinoa, baby arugula, cilantro-agave vinaigrette

Stanley Park 1897 Amber Ale Fish and Chips $20
Freshly battered cod, citrus dill tartar sauce, crisp french fries

Globe @ YVR Chicken Tenders $18
Served with your choice of fries, seasonal greens *or* caesar salad
FVA honey mustard

Pacific Coastal Breakfast $20
Two free range eggs any style
Your choice of bacon, artisan turkey sausage, pork sausage *or* ham
Served with potato hash, fries *or* seasonal greens
Toast & preserves

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ALL DAY DINING

Dining for Any Time Zone
Served from 11:00am to 11:00pm

DESSERTS

Molten Smores Cake $12
House made marshmallow, toasted graham crackers, chocolate Ganache cake
Dolce ice cream & sticky toffee sauce

Chèvre Cheesecake $11
Sour cherry compote, pistachio sable, Chambord reduction

Warm Apple Pie $11
Okanagan apples, FVA honey ice cream,
salted caramel & rosemary

Chocolate Trio $12
Pot au crème: macerated strawberries, olive caramel
Gelato: Ferrero Nutella, hazelnut crunch
Candy Bar: milk chocolate mousse, peanut butter rice crispies
& salted caramel

White Chocolate Crème Brulee $11
Pistachio biscotti & seasonal berries

Green Tea Delice $11
Matcha green tea sponge, white chocolate jasmine mousse,
Black sesame ice cream

Chef's Selection of Carved Fruit $11
Seasonal fruit with berries

Selection of British Columbian Cheeses $17
Seasonal chutney and berries
Assorted Artisan crackers & house baked bread

Gelato $10
Chocolate, vanilla and caramel swirl
Served with a rich chocolate wafer

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ALL DAY DINING

Dining for Any Time Zone
Served from 11:00am to 11:00pm

BEVERAGES

Orange, Grapefruit, Apple Juice, Tomato, V8, Cranberry *or* Pineapple Juice	*small* $5.50, *large* $7.50
Fruit Smoothie — Blend of yogurt, fruit juice & fruit	$6.50
Freshly Brewed Regular & Decaffeinated Coffee & Traditional *or* Herbal Teas	*3 cups* $7, *5 cups* $10
Illy Cappuccino	$6
Illy Café Latte	$6
Illy Café Mocha	$6
Hot Chocolate	$5
Illy Espresso	$6
Illy Americano	$6
Milk, Chocolate Milk, Rice Milk *or* Soy Milk	*small* $5, *large* $7
Sparkling *or* Still Mineral Water	*small* $5, *large* $8
Assorted Soft Drinks	$4.50

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DINNER MENU

When placing your order, please ask about our
carefully selected wines by the glass and micro-brewed craft beers.
Served from 5:30pm – 10:00pm

STARTERS

Soup of the Day $10
Chef's seasonal creation

Globe Signature Wild Mushroom Soup $11
Enoki mushrooms, truffle cream

West Coast Seafood Chowder $15
Blend of authentically local BC seafood

"Garden to Globe" Seasonal Greens $10
Featuring a blend of local lettuce
Served with FVA honey vinaigrette

Classic Caesar Salad $13
Tossed with our house made roasted garlic dressing,
Bacon bits & focaccia croutons

BC Dungeness Crab Salad $20
Avocado, roasted corn, blood orange, crab tuile, crème fraiche

Alberta Beef Carpaccio $19
Parmesan, waldorf salad, aged sherry
Mauni olive oil

Seared Qualicum Bay Scallops $22
Forbidden rice, bisque foam, foraged mushrooms,
Sunchoke puree, chervil

Salt Spring Island Mussels $18
Chef's daily inspiration,
Grilled rustic filone

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DINNER MENU

Served from 5:30pm – 10:00pm

ENTRÉES

Wild BC Mushroom Ravioli $29
Porcini, asparagus, parmesan

Plateau de Fruits de Mer $38
Prawns, scallops, manilla clams, salt spring island mussels, sablefish,
English pea, double smoked bacon risotto

Cedar Roasted Pacific Salmon $35
Charred leek puree, artichokes, fingerling potatoes, tomato marmalade

Haida Gwaii Sablefish $37
Braised puy lentils, chorizo, olive tapenade, salsa verde

FVA Honey Glazed "Fried Chicken" $33
Baby chicken, swiss chard, pomme puree
Truffled corn bread, thyme jus

Duo of Lamb $44
Crusted double lamb chop, braised lamb shank,
Cauliflower "cous cous," eggplant

PASSION TAKES FLIGHT
Fraser Valley Duck Breast $37
Elements of licorice, glazed breasts, fennel,
Vanilla foam, sassafras jus

FROM THE GRILL

All steaks are sterling silver beef

10 oz. New York Steak $43
12 oz. Ribeye $42
6 oz. Tenderloin $39

Served with mashed Kennebec potatoes & seasonal vegetables
Choice of red wine jus, béarnaise, house made steak sauce

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DINNER MENU

Served from 5:30pm – 10:00pm

SIDES

Sautéed BC Mushrooms $9
Asparagus with Béarnaise $9
Truffle French Fries $9
Seasonal Vegetables $8
Pont Neuf Poutine $9

DESSERTS

Molten Smores Cake $12
House made marshmallow, toasted graham crackers, chocolate Ganache cake
Dolce ice cream & sticky toffee sauce

Chèvre Cheesecake $11
Sour cherry compote, pistachio sable, Chambord reduction

Warm Apple Pie $11
Okanagan apples, FVA honey ice cream,
salted caramel & rosemary

Chocolate Trio $12
Pot au crème: macerated strawberries, olive caramel
Gelato: Ferrero Nutella, hazelnut crunch
Candy Bar: milk chocolate mousse, peanut butter rice crispies
& salted caramel

White Chocolate Crème Brulee $11
Pistachio biscotti & seasonal berries

Green Tea Delice $11
Matcha green tea sponge, white chocolate jasmine mousse,
Black sesame ice cream

Chef's Selection of Carved Fruit $11
Seasonal fruit with berries

Selection of British Columbian Cheeses $17
Seasonal chutney and berries
Assorted Artisan crackers & house baked bread

Gelato $10
Chocolate, vanilla, caramel swirl
Served with a rich chocolate wafer

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DINNER MENU

Served from 5:30pm – 10:00pm

BEVERAGES

Orange, Grapefruit, Apple Juice, Tomato, V8, Cranberry *or* Pineapple Juice	*small* $5.50, *large* $7.50
Fruit Smoothie — Blend of yogurt, fruit juice & fruit	$6.50
Freshly Brewed Regular & Decaffeinated Coffee & Traditional *or* Herbal Teas	*3 cups* $7, *5 cups* $10
Illy Cappuccino	$6
Illy Café Latte	$6
Illy Café Mocha	$6
Hot Chocolate	$5
Illy Espresso	$6
Illy Americano	$6
Milk, Chocolate Milk, Rice Milk *or* Soy Milk	*small* $5, *large* $7
Sparkling *or* Still Mineral Water	*small* $5, *large* $8
Assorted Soft Drinks	$4.50

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CHILDREN'S MENU

Exclusively for our guests 12 and under
Served from 11:00am – 11:00pm

ENTRÉES

Fresh Cut Garden Vegetables — Creamy ranch dressing	$6
Chicken Vegetable Noodle Soup — With brown rice	$6
Chicken Fingers — Plum sauce with fresh grapes and carrot sticks	$8
Children's Burger — Served with seasonal greens *or* fresh fruit salad	$9
Whole Wheat Ham & Pineapple Pizza	$10
Home-made Macaroni & Cheese With whole wheat bread crumbs and veggie sticks	$7
Grilled Cheese — Panini on multigrain bread with sliced apples	$7
Peanut Butter & Jelly Sandwich — on whole wheat with fruit yogurt	$6
Linguine — With fresh tomato sauce and garden vegetables	$8
Choice of Grilled Wild Salmon, Chicken Breast *or* Steak Served with mashed potatoes and seasonal vegetables	$12

DESSERTS

Ice Cream Sundae	$6
Chocolate Dipped Marshmallows	$5
Oatmeal Raisin Cookie	$3
Mixed Fruit Salad	$7
Gelato Chocolate, vanilla & caramel swirl	$5

BEVERAGES

Milk, Chocolate Milk, Soy *or* Rice Milk	$3
Soft Drinks	$3
Choice of Fruit Juices	$3
Shirley Temple	$3
Hot Chocolate with Whip Cream	$3

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LATE NIGHT DINING

Served from 11:00pm to 6:00am

Soup of the Day $10
Chef's seasonal creation

Classic Caesar Salad $13
Tossed with our house made roasted garlic dressing,
Bacon bits & focaccia croutons

"Garden to Globe" Seasonal Greens $10
Featuring a blend of local lettuce
Tossed with house vinaigrette

Grilled Cheese and Double Smoked Bacon Panini $18
Emmenthal, boursin, provolone and aged cheddar cheese, sourdough
Served with your choice of fries, seasonal greens or caesar salad

Smoked Turkey Club $20
Smoked turkey breast with aged cheddar,
Sautéed onions, bacon & grainy mustard spread
Cranberry filone with tomato, lettuce & avocado puree
Served with fries, seasonal greens *or* caesar salad

Globe @ YVR Chicken Tenders $18
Served with fries, seasonal greens *or* caesar salad
FVA honey mustard

Jetside Signature Pizza $23
Caramelized onions, whole roasted garlic, pepperoni,
Soppressata salami, roasted sweet bell peppers

Vegetarian Pizza $20
Roasted peppers, forest mushrooms, artichokes, baby arugula,
Extra virgin olive oil, balsamic, parmigiano-reggiano

Margherita Pizza $17
Vine-ripened tomatoes, basil pesto, bocconcini,
Parmigiano-reggiano, extra virgin olive oil

Selection of British Columbian Cheeses $17
Assorted Artisan crackers & house baked bread

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INTERNATIONAL WINES

CHAMPAGNE AND SPARKLING WINE

	GLASS	1/2 L	BOTTLE
Col De Salici Prosecco, Spumante Extra Dry	$14		$65
Sumac Ridge Stellar's Jay, *British Columbia*	$14		$65
NV Moët & Chandon, *Brut Impérial, France*	$35		$160
NV Veuve Clicquot, *Ponsardin, France*			$170
Moët Chandon, Dom Perignon, *France*			$445

WHITES

Mission Hill Rose, *Okanagan Valley, British Columbia* Wild strawberries, watermelon, orange	$12	$38	$56
Hester Creek Pinot Blanc, *Okanagan Valley, British Columbia* Green apple, peach, melon, honey	$12	$38	$58
Giorgio & Gianni Pinot Grigio, Delle Venezie, *Italy* Almonds, citrus	$11	$35	$55
Blasted Church Pinot Gris, *Okanagan Valley, British Columbia* Citrus, floral, red grapefruit and green apple	$13	$42	$62
Gunderloch 'Fritz's' Riesling, *Rheinhessen, Germany* Off dry, peach, green apple, lemon	$14	$45	$66
Kim Crawford Sauvignon Blanc, *New Zealand* Green peppers, asparagus and fruit	$15	$48	$70
Mission Hill 'Reserve' Chardonnay, *Okanagan Valley, British Columbia* Fresh apple, lemon, hint of honey and citrus	$12	$38	$56
Aquinas Chardonnay, *Napa Valley, California* Buttery, toast, vanilla	$17	$54	$80

REDS

Road 13 Pinot Noir, *Okanagan Valley, British Columbia* Light candied cherry, soft tanins	$15	$48	$70
Hester Creek Merlot, *Okanagan Valley, British Columbia* Dry, green vegetable notes, cherry, plum	$11	$35	$55
M. Chapoutier, Domaine de Bila-Haut Rouge, *Cote du Rhone* Spice, cherry	$12	$40	$60
JT Black Reserve Shiraz, *Okanagan Valley, British Columbia* Berry compote, pistachio, toffee, white pepper	$12	$40	$60
Trapiche Broquel Malbec, *Mendoza, Argentina* Dark cherry, plum	$14	$46	$68
Unduraga Sibacis Carmenere, *Chile* Fresh black currant, bitter chocolate	$13	$45	$65
Quails' Gate Cabernet Sauvignon, *Okanagan Valley, British Columbia* Blackberry, blueberry, dark fruit, exotic fruit & cocoa	$16	$52	$74
Line Shack Cabernet Sauvignon, *San Antonio Valley, California* Vanilla, oak, plum, dark fruit	$15	$48	$75

**Please ask your server for other vintages or our cellared selection*

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BEVERAGE GUIDE

Monday through Saturday 11:00am – 1:00am
Sunday 11:00am – 12:00am

FULL BOTTLE SELECTION

Remy Martin V.S.O.P.		$180
Courvoisier V.S.O.P.		$165
Glenfiddich		$110
Chivas Regal		$120
Canadian Club		$80
Crown Royal		$95
Absolut		$95
Bacardi White Rum		$95
Tanqueray		$95
Jack Daniels		$110
Grand Marnier		$130
Kahlua		$90
Bailey's Irish Cream		$100
Domestic Beer	*per dozen*	$75
Imported Beer	*per dozen*	$90

All bottles are 750ml or 26 oz.
Full bottle service includes 6 glasses, ice, minerals (4) and garnish

Stanley Park 1897 Amber Ale $8/pint
Stanley Park is Canada's first sustainable brewery.
Its 110 foot tall wind turbine harnesses the wind to provide power to the most advanced energy efficient brewing technology available.

Glasses	*per dozen*	$12
Large Bucket of Ice		$3
Bar Fruit		$3
Dry Bar Snacks	*per bowl*	$7

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