

Salad & Starters

11:00am - 10:00pm

FIRE-ROASTED PLUM TOMATO SOUP 16.00

Sourdough croutons, basil pistou *v*

FENNEL SALAD 18.00

Shaved honeydew & cantaloupe melon, green olives, orange segments *gf, df, v*

WALL GREEN SALAD 18.00

Blend of red lollo rosso, red oak, green frisée lettuce, apple, pumpkin seeds, grana padano cheese, sherry maple and balsamic vinaigrette *gf v*

CAESAR SALAD 18.00

Classic zesty garlic dressing, grana padano cheese, house-made croutons *v*

TOGARASHI SPICED EDAMAME 12.00

Steamed, sea salt *df gf v*

TOSTADA 24.00

Pork carnitas, refried beans, blistered jalapeno, salsa roja *gf*

POUND OF CRISPY CHICKEN WINGS 18.00

BBQ, hot and spicy, honey garlic, salt and pepper served with celery, cucumber and carrots

AHI TUNA 24.00

Tuscan cannellini bean salad *gf df*

MASALA SPICED DIVER SCALLOPS 24.00

Turmeric cauliflower beignet, honey crisp apple and sultana, heirloom cherry tomato, mustard seed compote, cilantro chutney *df*

Mains

11:00am - 10:00pm

MASALA BOWL 26.00

Pea & cumin seed studded Basmati rice, roasted garam spiced cauliflower, chana masala, slivers of red onion and cilantro salad, lemon yoghurt dressing *gf v*

WOK BOX 26.00

Stir-fried Asian greens, baby corn, mushrooms, beans, broccoli, deep-fried tofu, crispy egg noodles, hoisin garlic sauce, scallions *v*

SPRING RISOTTO 26.00

Fava beans, peas, artichoke barigoule, grana padano *gf v*

PAN-ROASTED SCALLOPS & PRAWNS 36.00

Barley risotto, peach salsa

GRILLED LOIS LAKE STEELHEAD 36.00

Creamed potato, herb oil, kefir *gf*

PORK TENDERLOIN 36.00

Smoked onion soubise, charred scallion, gochujang, belgian endive *gf*

BANGERS AND MASH 30.00

Pork sausage, pomme puree, grainy mustard, crispy onions

LEMON AND THYME CHICKEN BREAST 35.00

Crispy smashed nugget potato, seasonal vegetables, natural jus *gf*

SMOKED DUCK BREAST 38.00

Cider stewed apricot, green pea emulsion, summer farro succotash

SPRING RACK OF LAMB 45.00

Grilled ratatouille, chickpea natural jus 

FLAT IRON STEAK 40.00

Sunny side free run hen egg, sauce poivre, spiced potato wedges

Pasta

11:00am - 10:00pm

SPAGHETTI BOLOGNESE 28.00

Fresh basil, tomato, Parmesan cheese, extra virgin olive oil

SEAFOOD LINGUINE 36.00

Prawns, scallops and calamari, light shellfish nage, tomato and fresh garden herbs

Burgers & Sandwiches

11:00am - 10:00pm

Served with your choice of fries or house salad
Substitute with fire-roasted tomato soup 2.00
Substitute with yam fries 3.00 | Add gravy 3.00

THE WALL BURGER 24.00

Cheddar cheese, bacon, lettuce, onion, tomato, pickles
Add mushrooms or a fried egg 2.00

CHICKEN CLUB 24.00

Bacon, lettuce, tomato, mayo

ROASTED TURKEY CHEESE MELT 24.00

Thin sliced roasted turkey, brie, Gouda cheese, apple butter, arugula

VEGGIE BURGER 20.00

Corn and rice patty, lettuce, onion, tomato *v*

Desserts

11:00am - 10:00pm

CHOCOLATE LAVA CAKE 14.00

Seasonal berries *v*

SMALL BATCH CHEESECAKE 14.00

Berry compote *v*

CEREAL MILK PANNA COTTA 14.00

Raspberry, cereal granola, raspberry gelato *v*

BANANA SPLIT 14.00

Brûlée banana, fritter, banana cream, vanilla glaze, salted caramel, maraschino cherry *v*

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

ROASTED CAULIFLOWER HUMMUS, GRILLED PITA AND RAW VEGETABLES

Half 8.00 | Full 14.00
Cauliflower hummus, naan bread, seasonal vegetables *v df*

ARUGULA AND QUINOA SALAD

Half 8.00 | Full 14.00
Arugula, quinoa, corn, radishes, carrots, tomatoes, pistachios, goat cheese, and citrus vinaigrette *gf v*

ROASTED CREMINI MUSHROOMS

Half 9.00 | Full 15.00
Cremini mushrooms, chives, lemon zest, Parmesan, and lemon vinaigrette *gf v*

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



 Meal Share *gf* Gluten-free Option *v* Vegetarian Option *df* Dairy-free Option

If you have concerns regarding food allergies, please alert your server prior to ordering. All prices in CAD. 16% gratuity will be added to all In-Room deliveries. Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2018 Marriott International, Inc. All Rights Reserved. Westin® and its logos are the trademarks of Marriott International, Inc., or its affiliates.

The Westin Wall Centre, Vancouver Airport | 3099 Corvette Way, Richmond, BC V6X 4K3 | 604-238-2105

Sides

11:00am - 10:00pm

SAUTÉED BROCCOLINI 9.00

FRENCH FRIES 7.00

STEAMED RICE 7.00

GRILLED CHICKEN BREAST 12.00

Late Night Dining

10:00pm - 6:30am

MASALA BOWL 26.00

Pea & cumin seed studded Basmati rice, roasted garam spiced cauliflower, chana masala, slivers of red onion and cilantro salad, lemon yoghurt dressing *gf v*

WOK BOX 26.00

Stir-fried Asian greens, baby corn, mushrooms, beans, broccoli, deep-fried tofu, steamed rice, hoisin garlic sauce, scallions *v*

WALL GREEN SALAD 18.00

Blend of red lollo rosso, red oak, green frisée lettuce, apple, pumpkin seeds, grana padano cheese, chef's choice of dressing *gf v*

Wine

RED

	6oz	9oz	750ml
Peller Estates , Winemakers Red, BC VQA	9.00	13.00	40.00
Open , Merlot, BC VQA	9.00	13.00	40.00
Red Rooster , Cabernet Merlot, BC VQA	13.00	17.00	46.00
Marques De Caceres , Rioja, SP	13.00	17.00	46.00
Chateau Courteillac , Bordeaux, FR	14.00	18.00	48.00
Kingston Estate , Shiraz, AU	15.00	19.00	52.00
Septima , Malbec, AR	16.00	20.00	54.00
Garzon , Cabernet Franc Tannat, UY	16.00	20.00	54.00
Tinhorn Creek , Cabernet Franc, BC VQA	17.00	21.00	58.00
Tinhorn Creek , Pinot Noir, BC VQA	17.00	21.00	58.00
La Braccasca , Montepulciano, IT	20.00	25.00	60.00
Meiomi , Cabernet Sauvignon, US	22.00	27.00	65.00
Nk'Mip Talon , Cabernet Syrah, BC VQA			70.00
Mission Hill , Pinot Noir, BC VQA			80.00
Louis Latour , Bourgogne, FR			85.00
Black Hills , Syrah, BC VQA			95.00
Stag's Leap , Cabernet Sauvignon, US			120.00
Domaine Drouhin , Pinot Noir, US			160.00
Chateau La Bon Pasteur , Bordeaux, FR			330.00

WHITE

	6oz	9oz	750ml
Peller Estates , Winemakers White, BC VQA	9.00	13.00	40.00
Open , Sauvignon Blanc, BC VQA	9.00	13.00	40.00
Red Rooster , Pinot Gris, BC VQA	13.00	17.00	46.00
Gabbiano , Pinot Grigio, IT	13.00	17.00	46.00
Tinhorn Creek , Chardonnay, BC VQA	15.00	19.00	52.00
Babich Marlborough , Sauvignon Blanc, NZ	16.00	20.00	54.00
Grey Monk , Riesling, BC VQA	16.00	20.00	54.00
Hahn , Chardonnay, US	20.00	25.00	60.00
Nk'Mip Winemakers Series , Pinot Blanc, BC VQA			70.00
Black Hills , Viognier, BC VQA			70.00
Bellingham 'The Bernard Series' , Chenin Blanc, SA			70.00
William Fevre , Petit Chablis, FR			74.00
Villa Maria , Sauvignon Blanc, NZ			80.00

SPARKLING & ROSÉ

	6oz	9oz	750ml
Henri Gallard , Rosé, FR	10.00	14.00	44.00
Henkell Trocken , Sparkling Wine, DE (200ml)			15.00
Henkell Trocken , Sparkling Wine, DE			50.00
Stellars Jay , Brut, BC			58.00
Chartron & Trebuchet Cremant , Brut, FR			65.00
Veuve de Clicquot , Champagne, FR			150.00

Non-Alcoholic Drinks

POP Assorted 5.00

JUICE Assorted 5.00

COFFEE/TEA 5.00

CAPPUCCINO/LATTE 5.50

AMERICANO/ESPRESSO 5.00

Beer & Cider

DOMESTIC (341ml) 6.50

Coors Light	Budweiser
Bud Light	Molson Canadian
Sleeman Honey Lager	Mike's Hard Lemonade
Kokanee	

IMPORT (330ml) 7.00

Corona	Stella
Guinness	Heineken
Strongbow Cider	

LOCAL CRAFT BEER/CIDER

No Boats On Sunday Apple Cider (473ml)	7.50
No Boats On Sunday Peach Cider (473ml)	7.50
No Boats On Sunday Pear Cider (473ml)	7.50
Red Truck Pilsner (591ml)	8.00
Red Truck Lager (591ml)	8.00
Red Truck IPA (591ml)	8.00
Local Rotating Tap (591ml)	8.00

NON-ALCOHOLIC

Omleaf Hai Tea Ginger (355ml)	6.50
Omleaf Hai Tea Hibiscus (355ml)	6.50

 Meal Share *gf* Gluten-free Option *v* Vegetarian Option *df* Dairy-free Option

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