

Salad & Starters

11:00am - 10:00pm

FIRE-ROASTED PLUM TOMATO SOUP 12.00

Sourdough croutons, basil pistou v

CELERIAC SOUP 14.00

Seared diver scallop, potato, cream, thyme gf ☞

WALL GREEN SALAD 13.00

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 13.00

Classic zesty garlic dressing, Grana Padano cheese, house-made croutons v

TOGARASHI SPICED EDAMAME 9.00

Steamed, sea salt df gf v

FORAGED MUSHROOM ARANCINI 15.00

Crispy creamy arborio rice, parmesan cheese, mushrooms, zesty tomato Pomodoro v

POUND OF CRISPY CHICKEN WINGS 18.00

BBQ, hot and spicy, honey garlic, salt and pepper

PORK BELLY STREET TACOS 18.00

Slow-braised pork belly, white corn tortillas, shredded cabbage, sriracha mayo, avocado, pickled onions, lime gf

ALBACORE TUNA CRUDO 19.00

Citrus kosho, pickled rhubarb, charred negi vinaigrette, chia rice cracker gf df

MASALA SPICED DIVER SCALLOPS 19.00

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

Pasta

11:00am - 10:00pm

SPAGHETTI BOLOGNESE 24.00

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

SEAFOOD LINGUINE 32.00

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

HOUSE-MADE CAVATELLI 28.00

Braised lamb ragu, olives, Calabrian chili, pecorino romano

BRAISED BEEF AGNOLOTTI 28.00

Slow-braised short rib, shallots, herbs, sage butter cream sauce

☞ 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

Mains

11:00am - 10:00pm

MASALA BOWL 23.00

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 23.00

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

BEEF SHORT RIB SAUERBRATEN 35.00

Knodel dumpling, braised red cabbage ☞

PARMESAN HERB CRUSTED

LOIS LAKE STEELHEAD 30.00

Pumpkin gnocchi, seasonal vegetables, stewed plum tomato compote

DUCK CONFIT QUICHE 23.00

Slow-cooked duck, caramelized onion, chèvre, kale, tender salad greens, lemon vinaigrette

CRISPY DUCK BREAST 34.00

Roasted pears, cherries, pommes fondant, natural jus gf

BANGERS AND MASH 26.00

Pork sausage, pomme puree, grainy mustard, crispy onions

LEMON AND THYME CHICKEN BREAST 32.00

Crispy smashed nugget potato, seasonal vegetables, natural jus gf

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 17.00

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

CHICKEN CLUB 17.00

Bacon, lettuce, tomato, mayo

ROASTED TURKEY CHEESE MELT 17.00

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

VEGGIE BURGER 15.00

Corn and rice patty, lettuce, onion, tomato v

Desserts

11:00am - 10:00pm

CHOCOLATE LAVA CAKE 12.00

Seasonal berries v

SMALL BATCH CHEESECAKE 12.00

Berry compote v

APPLE TART TATIN 12.00

Salted caramel glacé v

PANETTONE BREAD PUDDING 12.00

Brioche, orange peel, dried fruits and pecans, vanilla bean glacé v

BLACK FOREST CAKE 12.00

Chocolate brownie, stewed cherries kirsch compote, vanilla bean glacé 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 6.00 | Full 10.00
Cauliflower hummus, naan bread, seasonal vegetables v

ARUGULA AND QUINOA SALAD

Half 7.00 | Full 12.00
Arugula, quinoa, corn, radishes, carrots, tomatoes, pistachios, goat cheese, and citrus vinaigrette gf v

ROASTED CREMINI MUSHROOMS

Half 8.00 | Full 14.00
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.



Sides

11:00am - 10:00pm

SAUTÉED BROCCOLINI 7.00

FRENCH FRIES 5.00

STEAMED RICE 5.00

Late Night Dining

10:00pm - 6:30am

MASALA BOWL 23.00

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 23.00

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

WALL GREEN SALAD 13.00

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

Non-Alcoholic Drinks

POP Assorted 2.50

JUICE Assorted 3.00

COFFEE/TEA 4.00

CAPPUCCINO/LATTE 5.00

AMERICANO/ESPRESSO 4.50

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 Cranberry Cider (473ml) 7.50
 Red Truck Amber Ale (341ml) 7.50
 Red Truck Lager (341ml) 7.50
 Red Truck IPA (341ml) 7.50

NON-ALCOHOLIC

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

Wine

RED

	6oz	9oz	750ml
Peller Estates , Merlot, 2016, BC	8.50	11.50	34.00
Mission Hill , Cab. Sauv, 2018, BC	15.00	18.50	50.00
Mission Hill , Pinot Noir, 2019, BC	17.00	20.00	60.00
Cedar Creek , Merlot, 2017, BC	14.00	18.00	48.00
Lindeman's , Shiraz, 2019, AUS	13.00	16.00	40.00
Red Rooster , Cab. Merlot, 2017, BC	13.00	16.00	40.00
Dona Paula , Malbec 2018, ARG	14.00	18.00	48.00
Esprit Barville Brotte , 2017, FR			47.00
Sandhill , Merlot, 2017, BC			42.00
Cavaliere D'Oro , Chianti, 2018, ITL			44.00

WHITE

	6oz	9oz	750ml
Peller Estates , Chardonnay, 2018, BC	8.50	11.50	34.00
Mission Hill Reserve , Chard, 2018, BC	13.50	18.00	50.00
White Bear , Riesling, 2019, BC	11.00	13.00	38.00
Matua , Sauvignon Blanc, 2019, NZ	13.00	17.00	44.00
Gabbiano , Pinot Grigio, 2018, ITL	13.00	16.50	44.50
Mission Hill , Viognier, 2019, BC			48.00
Red Rooster , Pinot Gris, 2019, BC			39.00

SPARKING & ROSÉ

	6oz	750ml
Henkel Trocken , GER	11.00	45.00