

THE WESTIN

NOVA SCOTIAN

HALIFAX

IN ROOM DINING

BREAKFAST

AVAILABLE DAILY 7:30AM-11AM

Eggs* (available all day)

Two fresh eggs, any style, bacon or sausage,
toast 14

Kimchi Omelet

Kimchi, spring onion, charred leeks, maritime
mushrooms, house made honey siracha 15

Pancakes

Ricotta and lemon pancakes, blueberry
compote, whipped maple butter 15

French Toast

Vegan sourdough bread, coconut batter,
brûlléed banana, salted maple,
coconut cream 15

Breakfast Sandwich

House made sausage pattie, free range egg,
Oultons smoked bacon, tomato jam, Dutchman's
Gouda, toasted multigrain croissant 14

ALL DAY DINING

AVAILABLE DAILY 11AM-9:30PM

Seabright Smoked Haddock & Braised Leek
Chowder, Nova Scotia Valley cider, crispy
leeks 11

Seasonal market salad, Four Seasons greens,
crisp vegetables, puffed quinoa, citrus
vinaigrette 11

Rueben Sandwich, shaved corned beef,
sauerkraut, Swiss cheese, Russian dressing,
rye bread 14

Burger, house ground beef, Dragon's Breath aioli,
candied bacon, Four Seasons greens, onion jam,
house cut fries 18

Chicken Wings, house battered, choice of house
made spicy peach, buttermilk tarragon ranch or
sweet Thai sauce 16

Eggs Benny

Poached eggs, toasted buttermilk biscuit,
hollandaise sauce

Choice of Applewood smoked bacon, peameal
bacon, maritime mushroom & spinach, or
salmon gravlax 15

Steak & Eggs

Butcher's cut 6oz steak, 2 eggs any style,
roasted Portobello mushroom, crispy pickled
onions, chimichurri sauce 22

Kale Caesar, split anchovy garlic dressing,
shaved Pecorino Romano, crispy capers,
melba toasts, preserved lemon 11

Add chicken 9

PEI potato chips, house made dip, vegetable
batons 10

Salmon gravlax bagel, pickled shallots,
whipped beet goat's cheese, arugula 16

Fish & Chips, Fargo Island Cod, Garrison Beer
batter, house cut fries, remoulade sauce, cabbage
patch kimchi 18

Steak & Frites, house cut fries, market
vegetables, chimichurri sauce 28

Ask about our rotating dessert menu created by
our talented chefs

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ALL DAY DINING

AVAILABLE DAILY 11AM-9:30PM

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 Parsnip, Coconut & Apple Bisque, cider
gastrique, crispy sage half 8 | full 14

Field Green Salad, goat cheese, beets, fennel,
chia seeds, lemon honey vinaigrette half 9 | full 15

Portobello Mushroom Ravioli, Roasted
shallots, mushroom broth, pecorino Romano
half 10 | full 18

Pomegranate Chicken, wild rice, roasted squash,
pom pan juice half 16 | full 26

Grilled Steelhead Trout, market vegetables, new
potatoes, arugula, grainy mustard vinaigrette
half 17 | full 28

Seared Chili Crusted Albacore Tuna, pickled
vegetables, avocado puree half 15 | full 25

OUR SOURCING PROMISE

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



LATE NIGHT DINING AVAILABLE DAILY 9:30PM-7:30AM

Roasted Parsnip, Coconut & Apple Bisque, cider
gastrique, crispy sage 14

Salmon gravlax bagel, pickled shallots,
whipped beet goat's cheese, arugula 16

Seared Chili Crusted Albacore Tuna, pickled
vegetables, avocado puree 24

Field Green Salad, goat cheese, beets, fennel,
chia seeds, lemon honey vinaigrette 15

PEI potato chips, house made dip, vegetable
batons 10

SLEEP WELL AVAILABLE DAILY 7:30AM-9:30PM

Oatmeal Tabbouleh, steel cut oats, tomato,
cucumber, parsley, lemon olive oil 9

Grilled Nova Scotia salmon, warm 3 bean
salad, herbed garlic yogurt 24

Turkey avocado wrap, avocado mousse, roasted
tomatoes, marinated artichoke, arugula 12

Snack - nutty granola with skimmed milk 8
Available 24 hours

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