

MOTHER'S DAY BRUNCH

GREENERY

ROMAINE HEARTS & BABY KALE

hand torn croutons, parmesan
roast garlic dressing

FRASER VALLEY GREENS

organic

shaved roots, baby heirloom tomatoes
baby cucumber, buttermilk ranch
sundried tomato dressing

GEMELLI PASTA & GRILLED ZUCCHINI SALAD

roasted artichokes, cured tomatoes
ver jus vinaigrette

WILD BABY ARUGULA & FRISÉE

shaved grana padano, poached pears
candied walnuts, balsamic

SEAFOOD GALORE

*served with lemon and lime
wedges, fresh dill, shaved red
onion, capers, kimchi cocktail
sauce, mignonette, bagel crisps*

MARINATED MUSSELS & CLAMS

LEMON DILL CITRONADE

ALBACORE TUNA TATAKI

BABY SCALLOP & SHRIMP KINILAW

CURED & SMOKED SALMON

POACHED PRAWNS

OYSTER SHUCKING STATION



ROTISSERIE & BAR

BUFFET

ADULTS | 98

KIDS 5 - 12 | 45

UNDER 5 | FREE

MEAT ME IN THE GARDEN

ROGAN JOSH

savory spiced tomato lamb curry
served with basmati rice, cucumber
red onion and fresh mint

OLIVE OIL POACHED PACIFIC COAST LING COD

lemon, thyme and chili rub
asparagus & english pea gnocchi

BUTTERMILK FRIED CHICKEN

H2 spice, waffles and maple glaze

JETSET EAST

CHOW MEIN NOODLE

red and green cabbage, carrots, edamame
baby shrimp, soy ginger emulsion

DIM SUM BASKETS

with har gow, sui mae, char sui bao
served with chinese mustard, soy sauce
and preserved chili hot sauce

CHINESE BBQ MEAT MARKET

bbq pork, roasted duck and soy chicken.
butchered to order by one of our chefs

WALKIN' ON SUNSHINE

FRESH SLICED MELONS & PINEAPPLE WITH FRESH BERRIES

FRESHLY BAKED MINI VIENNOISERIES

MINIATURE MUFFINS

SMOKED BACON

BRITISH STYLE BANGER SAUSAGE

CRISPY FINGERLING POTATO HASHBROWN

fresh herb, h2 spice

EGGS BENEDICT

with back bacon or caramelized
shallot and spinach

BRIOCHE FRENCH TOAST

with berry compote and
warm maple syrup

OMELETTE ACTION STATION

SAY CHEESE

LOCAL CHARCUTERIE BOARD

pickled mustard seed, fermented root
vegetables, moustarda, vancouver island
cheese, bayshore honey comb, candied
nuts, berries and grapes, and more

at THE WESTIN BAYSHORE

CARVERY

CAB BONE-IN BEEF PRIME RIB

H2 rubbed & smoked, served with
horseradish, house grain mustard, au jus

SWEET LIKE HONEY

CRÈME CARAMELS

STRAWBERRY SHORTCAKE

NEW YORK STYLE CHEESECAKE

MACAROONS

DECADENT CHOCOLATE CAKES

MINI LEMON MERINGUE PIES

WILD ONES

KIDS UNDER 12

PERSONALIZED FRUIT SALADS

HOUSEMADE H2 MAC & CHEESE

CRISPY CHICKEN FINGERS WITH CRUDITÉ

plum sauce and ranch dip

MINI CHEESEBURGER SLIDERS

brioche, ketchup and mustard

SUNDAE STATION

build your own with vanilla and chocolate
ice cream, chocolate and caramel sauce,
sprinkles and other toppings

All items are subject to applicable tax. Groups of 8 or more are subject to a mandatory 18% gratuity. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.