



taste of vancouver

to start

blue water café | honey mussels

fresh bc mussels in mild garlic cream with roasted red pepper jelly and pine nuts 17 ¼

araxi | flaked ling cod, mussel chowder

fresh cream, cod, mussels, thyme, bacon, kennebec potato 14 ¾

meet | vegan artichoke and spinach dip

cashews, garlic, vegan mayonnaise, nutritional yeast. warm tortilla chips 16 ¼

lunch mains

earls | sticky pork buns

shredded roasted pork, asian sauce, peanuts, lime, cilantro, green onion.
served with prawn-coconut soup 16 ¾

cactus club | modern bowl

tabbouleh, pineapple salsa, roasted vegetables, tomatoes, cucumber, fresh greens, jasmine rice, miso carrot ginger sauce
with grilled chicken 20 ¼ | soy grilled tofu 19 ¾
glazed salmon 23 ¾ | grilled avocado 18 ¾

burgoo | beef bourguignon

classic french dish of red wine braised beef with mushrooms, pearl onions, carrots 17 ¾

ned bell | best tuna melt ever

artichoke purée, albacore tuna, white and aged cheddar on crusty bread, parmesan tuile, peppered tomato 16 ¼

cactus club | rocket salad

created by rob feenie, parmesan crusted chicken breast, arugula, baby gem tomato, red onion, lemon-caper dressing 19¾

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