

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR

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BREAKFAST | REFUEL & TAKE OFF

AVAILABLE DAILY FROM 6:00 AM - 11:00 AM / **V** VEGAN / **V+** VEGAN OPTION AVAILABLE

THE CLASSICS

EGGS AS YOU WISH 26

Two Local Rabbit River Farms Eggs Prepared Your Way, Served with Crispy Potatoes & Tomato, Toast with Preserves, Choice of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage

YVR BENNY 28

Two Local Rabbit River Farms Poached Eggs, Hollandaise, English Muffin and Your Choice Of:

Traditional Back Bacon

Smoked Salmon

Smashed Avocado, Hungarian Paprika & Feta

Served with Crispy Potatoes & Tomato

BREAKFAST SANDWICH 28

Pork Fennel Patty, Two Local Rabbit River Fried Eggs, Cheddar Cheese, Lettuce, Tomato, Black Pepper Aioli, Brioche Bun, Served with Crispy Potatoes & Tomato

AVOCADO TARTINE 24

Two Local Rabbit River Poached Eggs, Parmesan, Basil Pesto, Heirloom Tomatoes, Balsamic, Artisanal Bread

BUTTERMILK PANCAKES 22

Maple Syrup, Lemon Curd, Icing Sugar
(Gluten-Free Pancakes Available Upon Request)
Add Summer Berries | 6

HEALTHY START

ORGANIC QUINOA BOWL **V** 24

Baby Spinach, BC Mushrooms, Avocado, Heirloom Tomatoes, Summer Berries
Add One Egg, Any Style | 4

TOFU SCRAMBLE **V** 24

Avocado, Black Beans, Turmeric, Crispy Tortilla, Pico de Gallo, Lime Wedge

GRANOLA BOWL 19

Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen

STEEL-CUT OATS 14

Apple Cinnamon Compote, Raisins, Toasted Pumpkin Seeds
Add Rise & Shine Smoothie | 8

RISE & SHINE SMOOTHIE 12

Banana, Stone Fruit, Orange, Turmeric

SEASONAL FRUIT PLATE 15

BEVERAGES

FRESHLY BREWED COFFEE

3 CUPS 9

5 CUPS 15

CAPPUCCINO, CAFE LATTE, CAFE MOCHA 8

ESPRESSO, AMERICANO 8

TEA 7.5

HOT CHOCOLATE 8

MILK 7

(Regular, Chocolate, Almond, Soy, Oat)

SMALL STILL OR SPARKLING WATER 6.5

LARGE STILL WATER OR SPARKLING WATER 8

ASSORTED JUICES 8

ASSORTED SOFT DRINKS 5.5

OMELETTES

Choice of Whole Local Rabbit River Eggs or Egg Whites
Served with Crispy Potatoes & Tomato

FIELD OMELETTE 24

Onions, Zucchini, Spinach, Mushrooms, Tomato, Gouda

BLACK FOREST OMELETTE 26

Ham, Mushrooms, Onions, Cheddar Cheese

ENHANCEMENTS

BACON 8

PORK SAUSAGE 8

CHICKEN & APPLE SAUSAGE 8

VEGGIE SAUSAGE 8

HALF AVOCADO 5

BREAKFAST PASTRIES 9

BREAKFAST POTATOES 6

TOAST 5

TO ORDER, PLEASE DIAL '3278'

Please note that a \$6.00 delivery charge, 18% gratuity and applicable government taxes apply to all orders.

If you have a food allergy, intolerance, or dietary restriction, please advise when placing your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ALL DAY DINING | CRUISING ALTITUDE

AVAILABLE DAILY FROM 11:00 AM - MIDNIGHT / **V** VEGAN / **V+** VEGAN OPTION AVAILABLE

ALL DAY BREAKFAST 26

Two Local Rabbit River Eggs Prepared Your Way, Served with Crispy Potatoes & Tomato, Toast with Preserves, Choice of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage

STARTERS

TOMATO FOCACCIA 14

Extra Virgin Olive Oil, Aged Balsamic Vinegar

SUN-DRIED TOMATO HUMMUS **V+** 19

Goat Cheese Feta, Vegetable & Lettuce Crudités, Herb Oil, Sourdough Crackers

CLASSIC SHRIMP COCKTAIL 6 Piece | 19

Cocktail Sauce, Charred Lemon 9 Piece | 25

CALAMARI 21

Charred Lemon, Sweet Onion, Habanero Aioli

CHICKEN WINGS 20

Hot Sauce, Korean BBQ Sauce or Salt & Pepper

SOUP & SALAD

ROASTED TOMATO SOUP **V+** 14

Stracciatella Cheese, Herb Oil

WILD MUSHROOM SOUP 16

Local Mushrooms, Scallions

ADD TO YOUR SOUP

Sourdough Grilled Cheese Sandwich 15

CAESAR SALAD 19

Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD **V+** 18

Greens, Dried Figs, Pistachio, Green Peas, Puffed Black Rice, Bee Pollen, Orange Vinaigrette

ADD TO YOUR SALAD

Tofu or Haloumi 10 ea

7oz Chicken Breast, 4 Prawns or 3oz Salmon 12 ea

THE PIZZA CORNER

We proudly offer an authentic 12-inch Italian crust pizza made with San Marzano tomatoes and fresh mozzarella!

CLASSIC MARGHERITA 26

Tomato, Mozzarella, Fresh Basil, EVOO

ADD TO YOUR MARGHERITA

Roasted Mushrooms, Roasted Red Peppers, 4 ea

Pineapple, Ham, Bacon Bits, Feta

Pepperoni 8

Chicken Breast | 7oz 12

4 Prawns 12

HANDHELDS

*Served with Choice Of Fries, Local Greens, or Caesar Salad
Gluten-Free Bun Available Upon Request*

JETSIDe BURGER 28

Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic Black Pepper Aioli

THE MEATLESS BURGER **V** 25

Mushroom Veggie Patty, Harissa Onion Chutney, Arugula, Vegan Cheese, Vegan Bun

TURKEY CLUBHOUSE 26

Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

ADD TO YOUR HANDHELD

Mushrooms 2 ea

Fried Egg, Avocado or Bacon Jam 4 ea

HOUSE FAVOURITES

CREAMY SERPENTINI PASTA 28

Garlic Cream Sauce, Double Smoked Bacon, Crispy Brussels Sprouts, Parmesan

SLOW BRAISED BEEF SHORT RIB 48

Yukon Gold Mashed Potatoes, Maple Roasted Carrots, Braising Jus, Charred Kale, Herb Oil

LOIS LAKE STEELHEAD 44

Root Vegetables, Garden Peas, Roasted Apple, Double Smoked Bacon, Shallot Cream, Local Harvest Potatoes with Horseradish & Dill

FISH AND CHIPS 30

Ling Cod, Coleslaw, Tartar Sauce, Charred Lemon

DINNER FEATURES

AVAILABLE TO ORDER FROM GLOBE@YVR

5:30 PM - 10:00 PM

PACIFIC LINE CAUGHT HALIBUT 54

Grilled Tiger Prawns, Spinach, Potato Brandade, Braised Leeks, Citrus Butter Sauce

BRINED & ROASTED HALF CHICKEN 48

Roasted Potatoes, Asparagus, Gorgonzola, Castelvetrano Olives, Pomegranate Reduction, Foie Gras Jus

SPRING FARROTTO **V** 34

Organic Farro, Spring Garlic, Peas, Asparagus, Edamame Beans, Cashew Cream

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A \$6 delivery charge, 18% gratuity and government taxes apply to all orders.

DESSERT | SWEET LANDINGS

AVAILABLE DAILY FROM 11:00 AM - MIDNIGHT / **V** VEGAN / **V+** VEGAN OPTION AVAILABLE

CHEESECAKE Vanilla Cheesecake, Fairmont Honey Drizzle, Pomegranate Reduction, Pistachio Crumb	15	TIRAMISU TRIFLE Whipped Mascarpone, Cocoa Nib, Baileys Foam, Croissant Chips	14
POACHED PEAR Red Wine, Nut Dust, Roasted Coconut Shaves, White Chocolate Almond Mousse	13	GLOBE CHOCOLATE CAKE Seasonal Berries, Mini Meringues, Sorrel Sprouts, Bitter Chocolate Ganache	14
WARM SPICE CAKE Ginger, Butterscotch, Vanilla Ice Cream	13	SEASONAL BERRY BOWL	9

OVERNIGHT | DIM THE CABIN LIGHTS

AVAILABLE DAILY FROM MIDNIGHT - 6:00 AM / **V** VEGAN / **V+** VEGAN OPTION AVAILABLE

ALL DAY BREAKFAST Two Local Rabbit River Eggs Prepared Your Way, Served with Crispy Potatoes & Tomato, Toast with Preserves, Choice of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage	26
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THE PIZZA CORNER

We proudly offer an authentic 12-inch Italian crust pizza made with San Marzano tomatoes and fresh mozzarella!

CLASSIC MARGHERITA Tomato, Mozzarella, Fresh Basil, EVOO	26
ADD TO YOUR MARGHERITA Roasted Mushrooms, Roasted Red Peppers, Pineapple, Ham, Bacon Bits, Feta	4 ea
Pepperoni	8
7oz Chicken Breast	12
4 Prawns	12

ANY TIME EATS

WILD MUSHROOM SOUP Local Mushrooms, Scallions	16
ADD TO YOUR SOUP Sourdough Grilled Cheese Sandwich	15
CAESAR SALAD Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing	19
GARDEN MIX SALAD Greens, Dried Figs, Pistachio, Green Peas, Puffed Black Rice, Bee Pollen, Orange Vinaigrette	18
ADD TO YOUR SALAD Tofu or Haloumi	10 ea
7oz Chicken Breast, 4 Prawns or 3oz Salmon	12 ea
JETSID BURGER Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli, Served with Fries or Green Salad	28

DESSERT

GLOBE CHOCOLATE CAKE Seasonal Berries, Mini Meringues, Sorrel Sprouts, Bitter Chocolate Ganache	14
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JUST FOR KIDS | LITTLE FLYER'S

12 YEARS AND UNDER

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

ONE EGG BREAKFAST 11
Organic Egg As You Wish, Crispy Potatoes,
Bacon Or Sausage, Choice of Toast

JUNIOR PANCAKES 9
Chocolate Chip or Classic Pancakes, Maple Syrup,
Bacon or Sausage

ALL DAY DINING

AVAILABLE 11:00 AM - MIDNIGHT

MAC & CHEESE 10
Four Cheese Cream Sauce, Macaroni

PASTA 10
Serpentini Pasta, Parmesan Cheese
Tomato Sauce or Butter Tossed

CHEESE PIZZA 10
Mozzarella Cheese, Tomato Sauce

CHICKEN FINGERS 12
Fries, Plum Sauce

SALMON OR CHICKEN DINNER 14
Roasted Potatoes, Seasonal Vegetables

MINI CHEESE BURGER 12
4oz Patty, Ketchup, Pickle, Cheese
Choice of Fries or Seasonal Vegetables

DESSERT

AVAILABLE 11:00 AM - MIDNIGHT

UNBIRTHDAY CAKE 11
Vanilla Cake, Chantilly Cream Frosting, Pastry Cream,
Rainbow Sprinkles

CAMPFIRE S'MORES 9
Graham Cookie, Marshmallows, Chocolate Pop Rocks

ICE CREAM SCOOP 6
Vanilla or Chocolate

ICE CREAM SANDWICH 9
Chocolate Chip Cookie, Vanilla Ice Cream,
Chocolate Sauce

SEASONAL FRUIT CUP 7

BEVERAGES

HOT CHOCOLATE 8

MILK 7
(Regular, Chocolate, Almond, Soy, Oat)

SMALL STILL OR SPARKLING WATER 6.5

LARGE STILL WATER OR SPARKLING WATER 9

ASSORTED JUICES 8

ASSORTED SOFT DRINKS 6

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BEVERAGES | SIT BACK & RELAX

AVAILABLE DAILY FROM 9:00 AM - MIDNIGHT

WINE

<i>SPARKLING WINE</i>	5 OZ	1/2 L	BTL
Zonin Cuvée 1821 Prosecco DOC Veneto, Italy	16		60
Zonin 1821 Rosé Prosecco DOC Veneto, Italy	16		69
Veuve Clicquot Yellow Label Brut Champagne Reims, France	35		170
Domaine Chandon Brut Napa Valley, California			90
Moët & Chandon Imperial Brut Rose Champagne, France			175
2012 Dom Perignon Brut Champagne Champagne, France			450
Perrier-Jouet Belle Epoque, Fleur de Champagne Blanc de Blancs Brut Millesime Champagne, France			685

WHITE & ROSE

Prospect Cannon Chardonnay Okanagan Valley, BC	14	42	62
Harper's Trail "Silver Mane Block" Riesling Okanagan Valley, BC	16	50	76
Fort Berens Estate Winery Pinot Gris Lillooet, BC	16	50	76
Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	16	50	76
Attems Pinot Grigio Friuli, Italy	17	56	78
Oyster Bay Sauvignon Blanc Marlborough, New Zealand	17	56	78
Beringer Chardonnay Napa Valley, California	19	63	95

RED

Mission Hill Five Vineyards Cabernet Merlot Okanagan Valley, BC	14	42	62
Decero Malbec Mendoza, Argentina	15	49	67
Chapel Hill "The Parson" Shiraz McLaren Vale, Australia	15	49	69
Carmel Road Pinot Noir Monterey, California	20	65	88
Burrowing Owl Merlot Okanagan Valley, BC	20	65	88
Rodney Strong Cabernet Sauvignon Alexander Valley, California	21	67	90

BEER & CIDER

<i>DRAFT</i>	16 OZ	<i>BOTTLED</i>	11.5 OZ
Stanley Park Trailhopper IPA	12	Domestic	9
Stella Artois	12	Budweiser, Bud Light, Kokanee	
Parallel 49 Trash Panda Hazy IPA	12	Imported	10
Parallel 49 Craft Pilsner	11	Stella Artois, Corona	
Parallel 49 Ruby Tears Northwest Red Ale	11	Craft	10
Parallel 49 Nitro Stout	11	33 Acres of Nirvana, 33 Acres of Sunshine	
Strange Fellows Talisman West Coast Pale Ale	11	<i>CIDER</i>	473ML
Stanley Park 1897 Amber Ale	11	Hard Pressed Craft Dry Apple Cider	16

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