FIVE SAILS

BY ALEX KIM

WHERE MOUNTAINS MEET OCEAN

FIVE SAILS

BY ALEX KIM

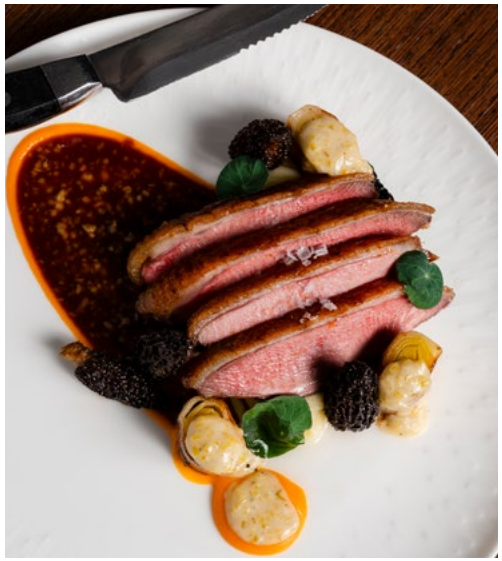
R LEVEL | 410 - 999 CANADA PLACE | 604-844-2855

Widely acclaimed as one of Vancouver's premier dining destinations, our restaurant is helmed by Canadian Culinary Champion, Chef Alex Kim. Our philosophy is inspired by the remarkable bounty of British Columbia's pristine Pacific waters to lush farmlands, mountain forests, and beyond. Every dish is a tribute to Canadian culinary craftsmanship.

Five Sails is located on the "R" level of the Canada Place Convention Centre adjacent to the Pan Pacific Hotel. We have a bright, contemporary space where diners are surrounded by floor to ceiling windows. Enjoy the breathtaking views of Stanley Park, Coal Harbour, Vancouver's North Shore, the Lion's Gate Bridge and our World Class Ski Hills.

SPECIALTIES

Five Sails has award winning cuisine crafted by a team of professionals at the forefront of Vancouver's hospitality scene. Our team delivers Vancouver's only Four Diamond dining experience in a charming and relaxed atmosphere. Where the city meets the harbour and the land meets the sea, Five Sails creates an unparalleled dining experience.



AN AWARD WINNING FINE DINING EXPERIENCE

TOP 4 BEST FINE DINING IN CANADA
Trip Advisor

TOP THREE BEST FINE DINING
Stars of Vancouver

WORLD'S MOST BEAUTIFUL VIEW
Dished

VANCOUVER'S TOP RESTAURANTS
Trip Advisor

VANCOUVER'S TOP RESTAURANTS
Yelp

FOUR DIAMOND AWARD
AAA

GOLD
CANADIAN CULINARY CHAMPION
Chef Alex Kim

AN ICONIC VANCOUVER LANDMARK

Five Sails welcomes guests in its beautifully appointed dining room. Located inside the Pan Pacific Hotel at Canada Place Pier, Five Sails specializes in contemporary, chef-inspired West Coast fare and offers a sophisticated bar program featuring bespoke cocktails, local and imported beers, and sommelier-selected wines from celebrated BC vineyards and renowned labels from across the globe.

The elegant design features include light wood decorative accents and striking light fixtures. A true West Coast experience, the sophisticated 110-seat space is surrounded by floor-to-ceiling windows that offer panoramic waterfront views overlooking Stanley Park, Coal Harbour and the North Shore Mountains. The spacious venue also includes an intimate private dining space for groups of up to 24 guests.

At Five Sails, our culinary philosophy is deeply rooted in respect, for nature, for seasonality, and for the extraordinary bounty found across Canada.

Situated where mountains meet ocean, we are constantly reminded of the delicate balance between land and sea. This awareness guides our approach to sourcing, menu development, and mindful operations.

We believe that exceptional dining experiences can also be responsible ones. Led by Culinary Director Alex Kim, our team is committed to reducing our environmental footprint and supporting a more sustainable future for our industry and our guests.

PRIVATE ROOM

PRIVATE ROOM

EVENTS AT FIVE SAILS

Five Sails provides every guest a first-class dining experience, with a breathtaking panoramic waterfront view that is unrivaled in the city. We are happy to customize your special event with personalized menus, wine pairings, unique cocktails and A/V capabilities upon request. Whether you are planning an intimate dinner meeting for ten or a gala dinner for one hundred, allow the consummate professionals on the Five Sails team ensure your expectations are not only met, but exceeded.

AREA	SEATED	STANDING
Buyout	130	200
Private Room	24	30

BUYOUT AVAILABLE

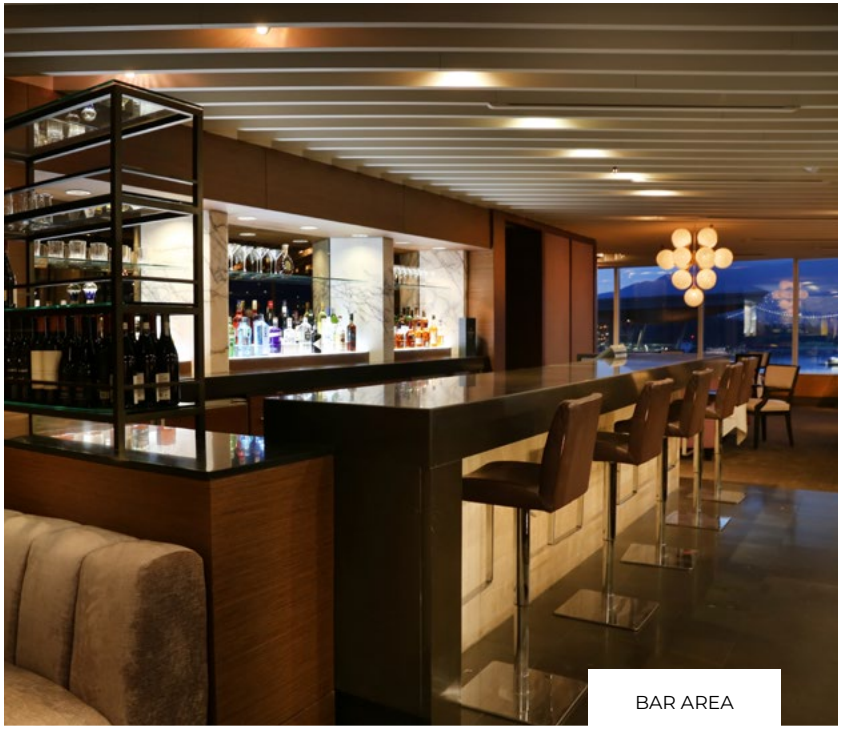
Buyout capacity & cost contingent on day of the week and time of the year. Contact info@fivesails.ca for details.

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 12 people. 50% deposit required. Guarantee number of attendees due 48 hours before event. 20% gratuity applicable

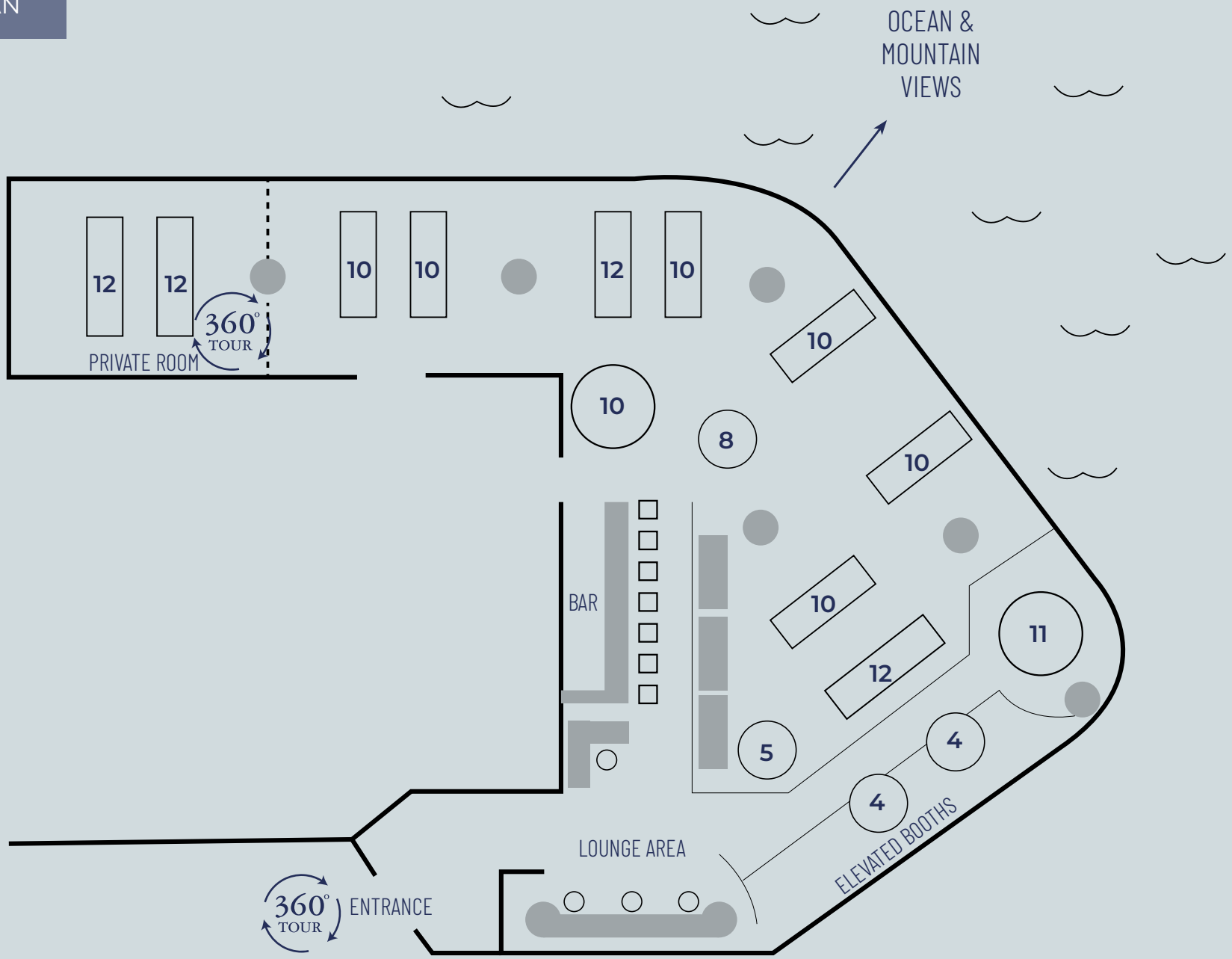
BOOTHS



BAR AREA

MAIN DINING AREA

FLOORPLAN


OCEAN &
MOUNTAIN
VIEWS
12
12
360° TOUR
PRIVATE ROOM
10
10
12
10
10
10
8
10
10
BAR
10
12
11
5
4
4
LOUNGE AREA
ELEVATED BOOTHS
360° TOUR
ENTRANCE

FESTIVE MENUS

- 2026 -

FESTIVE LUNCH

$95PP

COURSE 1

PEMBERTON WINTER SQUASH VELOUTÉ
crème fraîche, roasted pepitas & puffed grains

OR

BURRATA
roasted root vegetables, mustard, pear
almond, aged modena balsamic

COURSE 2

WINTER TRUFFLE FREGOLA
parmigiano-reggiano, salt-baked celeriac
roasted mushrooms

OR

HAIDA GWAII SABLEFISH
dungeness crab smashed potatoes, herb beurre blanc
roasted root vegetables

OR

GRILLED BEEF TENDERLOIN
pommes purée, short ribs & bone marrow ragoût
winter vegetables, madeira jus

COURSE 3

APPLE
caramelized okanagan apple tart
brown butter, crème pâtissière

OR

MANGO-PASSION FRUIT
genoise cake, mango compote
mascarpone espuma

FESTIVE DINNER A

$110PP

COURSE 1

PEMBERTON WINTER SQUASH VELOUTÉ
crème fraîche, roasted pepitas & puffed grains

OR

HAND-CUT BEEF TARTARE
filet mignon, mustard, cornichon, egg yolk gel

OR

BURRATA
roasted root vegetables, mustard, pear
almond, aged modena balsamic

COURSE 2

WINTER TRUFFLE FREGOLA
parmigiano-reggiano, salt-baked celeriac
roasted mushrooms

OR

HAIDA GWAII SABLEFISH
dungeness crab smashed potatoes, herb beurre blanc
roasted root vegetables

OR

GRILLED BEEF TENDERLOIN
pommes purée, short ribs & bone marrow ragoût
winter vegetables, madeira jus

COURSE 3

CHOCOLATE
gâteaux, crémeux, joconde sponge

OR

LEMON
panna cotta, sablé cookies
chantilly cream

PRICES ARE EXCLUSIVE OF TAX & GRATUITY | PLEASE ADVISE OF ALL ALLERGIES | MENUS ARE SUBJECT TO CHANGE

FESTIVE DINNER B

$135PP

COURSE 1

PEMBERTON WINTER SQUASH VELOUTÉ
crème fraîche, roasted pepitas & puffed grains

COURSE 2

PACIFIC FISH CRUDO OF THE DAY
avocado crème, yuja gel, cucumber, shiso

OR

BURRATA
roasted root vegetables, mustard, pear
almond, aged modena balsamic

OR

HAND-CUT BEEF TARTARE
filet mignon, mustard, cornichon, egg yolk gel

COURSE 3

WINTER TRUFFLE FREGOLA
parmigiano-reggiano, salt-baked celeriac
roasted mushrooms

OR

PACIFIC SEABASS & GRILLED PRAWNS
dungeness crab smashed potatoes, herb beurre blanc
roasted root vegetables

OR

GRILLED BEEF TENDERLOIN
pommes purée, short ribs & bone marrow ragoût
winter vegetables, madeira jus

COURSE 4

APPLE
caramelized okanagan apple tart, brown butter, crème pâtissière

OR

MANGO-PASSION FRUIT
genoise cake, mango compote, mascarpone espuma

FESTIVE DINNER C

$165PP

COURSE 1

BISQUE
canadian lobster, dungeness crab croquette, gochujang

COURSE 2

PACIFIC FISH CRUDO OF THE DAY
avocado crème, yuja gel, cucumber, shiso

OR

SCALLOPS
caramelized sunchokes, fermented soy butter

COURSE 3

HAND-CUT BEEF TARTARE
filet mignon, mustard, cornichon, egg yolk gel

COURSE 4

WINTER TRUFFLE FREGOLA
parmigiano-reggiano, salt-baked celeriac
roasted mushrooms

OR

BUTTER POACHED LOBSTER TAIL & GRILLED PRAWNS
dungeness crab smashed potatoes, herb beurre blanc
roasted root vegetables

OR

GRILLED BEEF TENDERLOIN
pommes purée, short ribs & bone marrow ragoût
winter vegetables, madeira jus

COURSE 5

APPLE
caramelized okanagan apple tart, brown butter, crème pâtissière

OR

MANGO-PASSION FRUIT
genoise cake, mango compote, mascarpone espuma

OR

CHOCOLATE
gâteaux, crémeux, joconde sponge

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CANAPÉS SELECTION

MINIMUM ORDER OF 24 PER CANAPÉ

COLD

FRESH SHUCKED OYSTERS
4.50 each

BURRATA (V)
roasted root vegetables, balsamic, crostini
4.50

PRAWN (GF)
espelette cocktail sauce
5

PACIFIC FISH CRUDO
seaweed crisp, yuja, rice pearls
5

BEEF TARTARE (GF)
mustard, chive, cornichon
6

SALMON
salmon rillette tart, peppercress, dill
4.50

FOIE GRAS PÂTÉ
sablé breton, quince jam
6

SMASHED AVOCADO (VG)
arbequina olive oil, pickled vegetables, toast
4.50

LOBSTER SALAD
brioche toast, lemon aioli
7.50

HOT

SABLEFISH CROQUETTES
maple miso aioli
5

ARANCINI (V)
parmigiano-reggiano
preserved tomato
4.50

BRAISED SHORT RIBS (GF)
pommes purée
caramelized onion, jus
5

GRILLED LAMB CHOP (GF)
gremolata
10

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FRIENDLY

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

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FOOD STATIONS & PLATTERS

LABOUR FEE APPLIES FOR LIVE STATIONS | PRICED PER PERSON

ORGANIC GREENS VG
chef's selection of toppings & vinaigrette
traditional accompaniments
14 | minimum order of 10 portions

WHOLE ROASTED CANADIAN BEEF TOMAHAWK GF NF
red wine jus, horseradish
39 | minimum order of 30 portions
*chef attended

CANADIAN MAPLE TAMARI GLAZED SALMON FILLET GF NF
fresh lemon, dill crème fraîche
28 | minimum order of 10 portions

YARROW MEADOWS DRY-AGED DUCK GF NF
roasted duck breast, port duck jus
27 | minimum order of 10 portions
*chef attended

RISOTTO STATION GF NF V
wild mushroom, black truffle, parmigiano-reggiano
18 | minimum order of 10 portions
*chef attended

CHARCUTERIE & CHEESE PLATTER
assorted premium cured meat, local cheese selections
five sails condiments & crackers
27 | min order of 10 portions

RIGATONI STATION NF V
grana padano wheel & pasta, black pepper
20 | minimum order of 30 portions

CHILLED SEAFOOD STATION
prawn cocktail, freshly shucked oysters
smoked salmon platter, snow crab, scallop crudo
35 | minimum order of 30 portions
add fresh whole lobster 65/lb

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SIGNATURE DESSERTS

AVAILABLE AS A DESSERT STATION OR SERVED AS PASSED SELECTIONS | 4.50 EACH | MINIMUM ORDER OF 12

CHOCOLATE TRUFFLE
ganache, hazelnut

MACARONS
assorted seasonal flavours

HONEY CAKE
gold strike honey, tuile

SEASONAL TART
pastry cream, vanilla

PÂTÉ DE FRUIT
tropical fruit

V VEGETARIAN
VE VEGAN
GF GLUTEN FRIENDLY
NF NUT FREE

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BOOK WITH US TODAY

604-844-2855 | INFO@FIVESAILS.CA

BOOKING REQUEST

NAMED TOP 1% OF RESTAURANTS WORLDWIDE AND TOP 10 BEST FINE DINING RESTAURANT IN CANADA BY TRIPADVISOR

GOLD | 2025 CANADIAN CULINARY CHAMPION | CHEF ALEX KIM

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