FIVE SAILS

BY ALEX KIM

WHERE MOUNTAINS MEET OCEAN

FIVE SAILS

BY ALEX KIM

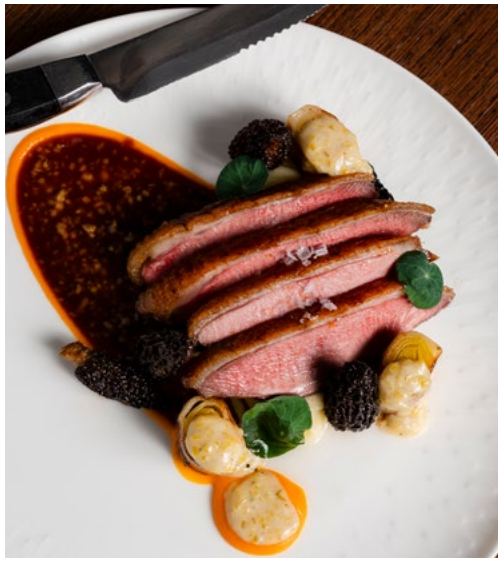
R LEVEL | 410 - 999 CANADA PLACE | 604-844-2855

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

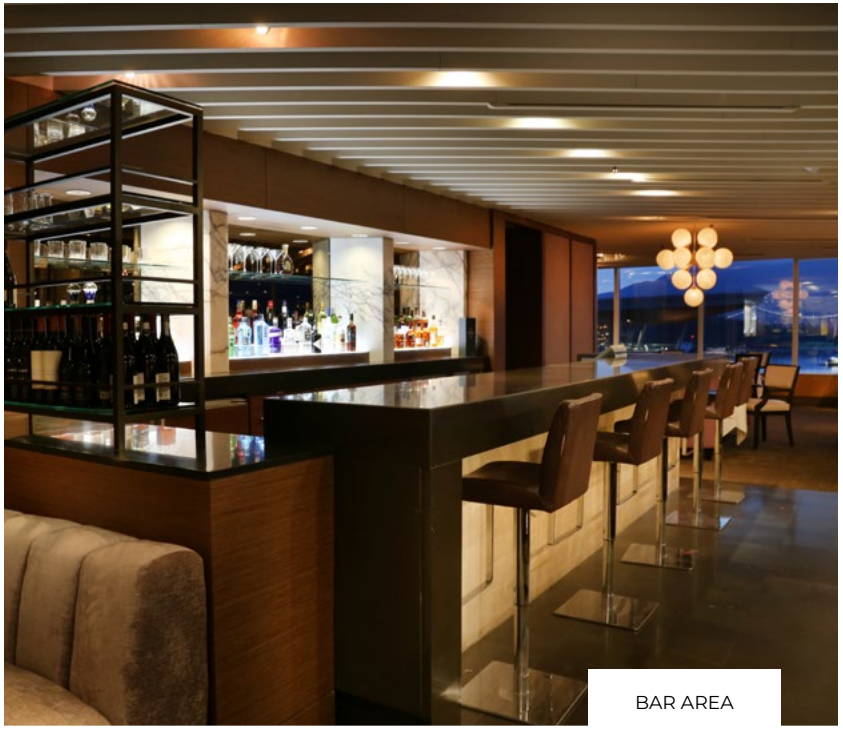
Buyout capacity & cost contingent on day of the week and time of the year. Contact info@fivesails.ca for details.

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

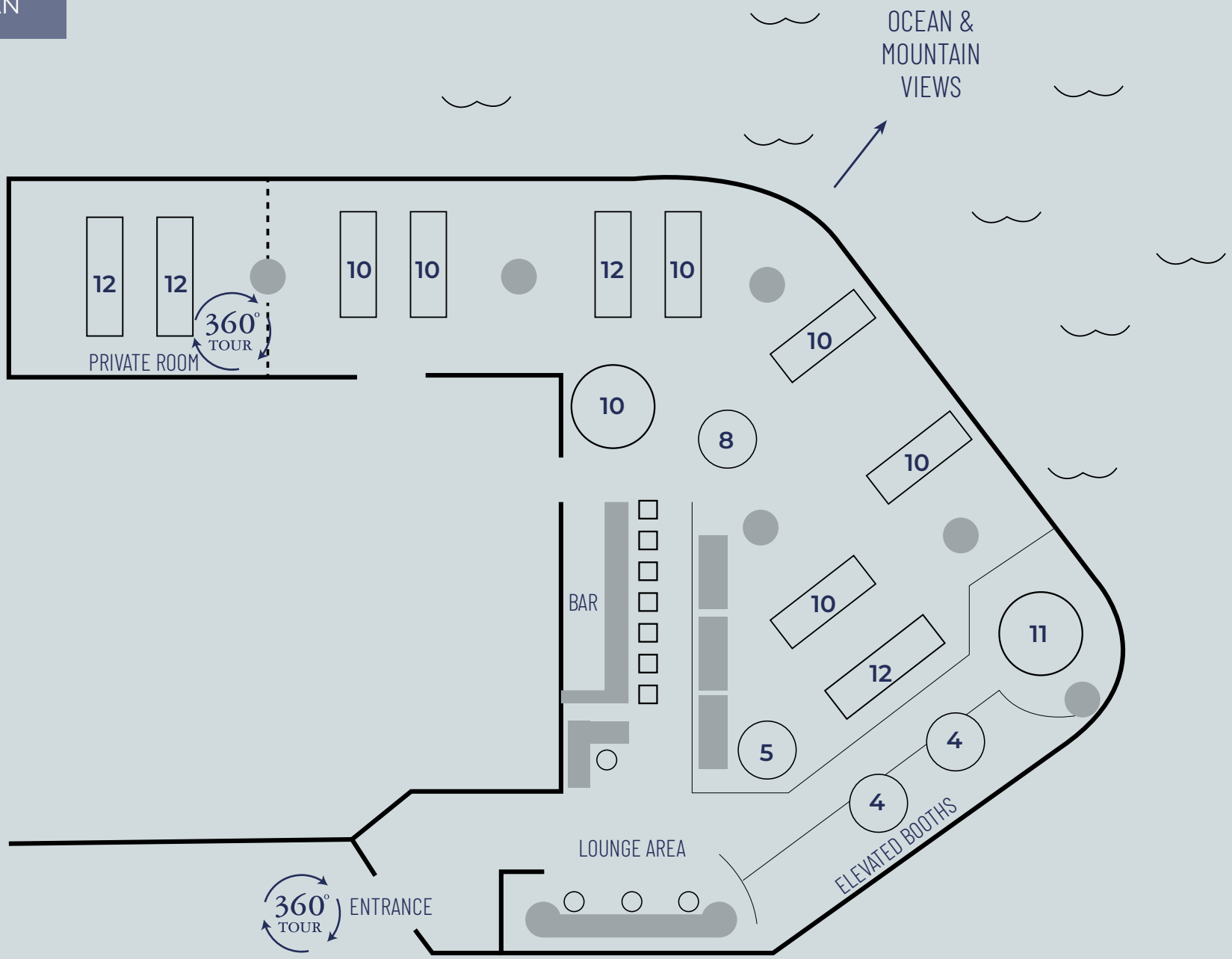
BOOTHS



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

GROUP MENUS

- 2026 -

LUNCH

$95PP

COURSE 1

TOMATO VELOUTÉ
basil oil, crème fraîche, focaccia croutons

OR

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

COURSE 2

ARTICHOKE RISOTTO
parmigiano-reggiano, chervil, lemon, capers

OR

HAIDA GWAII SABLEFISH
soy miso marinated, herb smashed potatoes
vegetables, beurre blanc

OR

BEEF BOURGUIGNON
red wine braised beef short ribs & mushrooms
pommes purée

COURSE 3

STRAWBERRY
sorbet, mascarpone espuma, genoise cake

OR

LEMON
panna cotta, sable cookies, chantilly cream

DINNER A

$115PP

COURSE 1

TOMATO VELOUTÉ
basil oil, crème fraîche, focaccia croutons

OR

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

OR

BURRATA CHEESE
piperade, basil, balsamic, arbequina olive oil

COURSE 2

ARTICHOKE RISOTTO
parmigiano-reggiano, chervil, lemon, capers

OR

HAIDA GWAII SABLEFISH
soy miso marinated, herb smashed potatoes
vegetables, beurre blanc

OR

CANADIAN GRILLED BEEF TENDERLOIN
pommes purée, short ribs ragout
summer vegetables, madeira jus

COURSE 3

STRAWBERRY
sorbet, mascarpone espuma, genoise cake

OR

LEMON
panna cotta, sable cookies, chantilly cream

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

DINNER B

$135PP

COURSE 1

TOMATO VELOUTÉ
basil oil, crème fraîche, focaccia croutons

COURSE 2

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

OR

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

OR

BURRATA CHEESE
piperade, basil, balsamic, arbequina olive oil

COURSE 3

ARTICHOKE RISOTTO
parmigiano-reggiano, chervil, lemon, capers

OR

PACIFIC PAN-SEARED HALIBUT
roasted vegetables, herb smashed potatoes, beurre blanc

OR

CANADIAN GRILLED BEEF TENDERLOIN
pommes purée, short ribs ragout, summer vegetables, madeira jus

COURSE 4

STRAWBERRY
sorbet, mascarpone espuma, genoise cake

OR

CHOCOLATE
gateaux, crémeux, joconde sponge

DINNER C

$165PP

COURSE 1

BISQUE
canadian lobster, dungeness crab croquette, gochujang

COURSE 2

SCALLOPS
cherry lane farm tomato & pepper, fermented soy butter

OR

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

COURSE 3

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

COURSE 4

ARTICHOKE RISOTTO
parmigiano-reggiano, chervil, lemon, capers

OR

BUTTER POACHED LOBSTER TAIL
roasted vegetables, herb smashed potatoes, beurre blanc

OR

CANADIAN GRILLED BEEF TENDERLOIN
pommes purée, short ribs ragout, summer vegetables, madeira jus

COURSE 5

CHOCOLATE
gateaux, crémeux, joconde sponge

OR

STRAWBERRY
sorbet, mascarpone espuma, genoise cake

OR

LEMON
panna cotta, sable cookies, chantilly cream

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

CANAPÉS SELECTION

MINIMUM ORDER OF 24 PER CANAPÉ

COLD

FRESH SHUCKED OYSTERS
4.50 each

BURRATA CROSTINI (V)
tomato & balsamic
4.50

JUMBO PRAWN COCKTAIL (GF)
cocktail sauce
5

PACIFIC FISH CRUDO OF THE DAY
nori crisp, avocado, rice pearls
5

BEEF TARTARE (GF)
on charred cucumber
6

SALMON TARTELETTE
smoked salmon, peppercress
4.50

FOIE GRAS PÂTÉ
profiterole, fresh stone fruit
6

SMASHED AVOCADO TOAST (VE)
sea salt, olive oil, pickled peppers
4.50

DUCK RILLETTE
on focaccia, aged balsamic
5

HOT

SABLEFISH CROQUETTES
maple miso aioli
5

ARANCINI
butternut squash, aioli
4.50

BRAISED SHORT RIB & BONE MARROW (GF)
pommes purée
caramelized onion
5

ROASTED LAMB CHOPS (GF)
mint 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.

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

FOOD STATIONS & PLATTERS

LABOUR FEE APPLIES FOR LIVE STATIONS | PRICED PER PERSON

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

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

WHOLE ROASTED CANADIAN BEEF TOMAHAWK GF NF
red wine jus, horseradish
39 | min order of 30 portions

YARROW MEADOWS DRY-AGED DUCK GF NF
roasted duck breast, merlot duck jus
27 | min order of 10 portions

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

RISOTTO STATION GF NF V
wild mushroom, black truffle, parmesan
18 | min order of 10 portions

CHILLED SEAFOOD STATION
prawn cocktail, freshly shucked oysters
smoked sockeye salmon platter, snow crab, scallop ceviche
35 | min order of 30 portions
ADD Fresh Whole Lobster 65/lb

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.

SIGNATURE DESSERTS

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

HAZELNUT-BUCKWHEAT TRUFFLE VE GF
hazelnut praline, dairy free ganache
buckwheat

MACARONS GF
assorted seasonal flavours

HONEY CAKE NF
apricot-sea buckthorn ganache
honeycomb tuile

SEASONAL TART NF
pastry cream, filo tart, fresh fruit

PÂTÉ DE FRUIT VE GF NF
seasonal

V VEGETARIAN | VE VEGAN | GF GLUTEN FRIENDLY | NF NUT FREE

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

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

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.