

THE PACIFIC

Dim Sum Menu

Dim Sum is a Cantonese term, literally translated as dot heart or order heart, meaning order to one's heart's content. It is also translated as touch the heart, dotted heart, or snack; or it may be derived from yat dim sum yi, meaning a "little token". Though the English word "dim sum" refers to the Cantonese variety, the idea of a wide variety of small dishes for lunch also holds for other regions of China.

At the Hotel Grand Pacific we are preparing these dishes from scratch using local ingredients and changing our offerings seasonally.

Cowichan Valley Duck
Baked in a Spring Roll

Seasonal Vegetables
Steamed or Canton style

Sticky Rice
BBQ Pork & Fraser Valley Mushroom Wrapped in Lotus Leaf

Chinese Steamed Bun (Bau)
Stuffed with Soy Poached Cowichan Bay Chicken

 Qualicum Scallop Dumpling
With Water Chestnut & XO Sauce

Braised Local Pork
Baked in a Puff Pastry

 B.C. Seafood Congee
Local Wild Seafood

Warm Coconut Tarts

Accompanying Sauces: White Miso & Chili, Black Soy & Vinegar, Honey Anise

Each Dim Sum Item \$8 Congee \$12



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



Tea Menu

Gold Tie Guan Yin, Silk Road

Iron Goddess of Mercy tea. An exquisite oolong tea that requires a high level of skill to produce. Delicious notes of stewed fruits and honey.

Osmanthus Flower Oolong, T

Top-grade oolong tea from Formosa. Scented with Osmanthus flowers.

Philosopher's Brew, Silk Road

Tea of enlightenment, lemongrass, citrus peel, rosehips, and lavender blossoms.

Imperial White Tea Mandarin, Silk Road

White Pu-erh tea is placed inside of a hollowed out mandarin orange. Next, the tea-stuffed mandarin is exposed to intense heat for a short period, so that the mandarin peel is completely dried and lightly charred. This unique drying process also causes the mandarin peel to impart a delightful, delicate flavour into the tea leaves.

Imperial Dragonwell, Silk Road

Light jade in colour, delightful nutty aroma, sweet chestnut-like flavour, and a flat pointed leaf

Gen Mai Cha, Silk Road

Japan's famous popcorn tea. Nutty flavours of toasted rice & barley combined with refreshing green tea.

Purple Bamboo, Silk Road

Purple Bamboo used to be reserved for the Imperial Court. This rarity has a fresh, vibrant green character with a lovely creamy note.

Pu-Erh Tou Cha, T

Produced from large-leaf Yunnan teas, Pu-Erh teas have a strong, earthy flavour and aroma due to a double fermentation.