

Energize with SuperFoodsRxTM dishes made with ingredients packed with nutrients to power your day. Superfective

APPLES

Bursting with antioxidants, including polyphenols, flavonoids and vitamin C

AVOCADO High in fiber, folate, potassium, vitamin E and magnesium

BEANS

Low-fat source of protein, fiber, B vitamins, iron, folate and magnesium

BLUEBERRIES Packed with exceptionally high levels of antioxidant phytonutrients

BROCCOLI Generous amounts of fiber, vitamins B6, C and E and a healthy portion of vitamin K

CINNAMON One of the oldest known spices, long used in traditional medicine

DARK CHOCOLATE Provides antioxidant flavonols

DRIED SUPER FRUITS Concentrated source of health-promoting nutrients

EXTRA-VIRGIN OLIVE OIL Great source of vitamin E

GARLIC Nutrient rich, including vitamins B6 and C, phosphorous, zinc and selenium

HONEY Antioxidant activity stems from peptides, organic acids and enzymes

KIWI Offers vitamin C, folate, potassium and fiber and is a low-calorie source of vitamin E

LOW-FAT YOGURT Includes live, active cultures; protein; calcium and B vitamins

OATS

Low in calories, high in fiber, protein, magnesium, potassium, zinc and copper

ONIONS Rich dietary source of flavonoids and phytonutrients

ORANGES A potent source of vitamin C and rich in flavonoids

POMEGRANATES

Abundant in potassium, vitamin C, polyphenols and vitamin B6

PUMPKIN

Low in calories and extremely high in fiber, vitamins C and E and carotenoids

SOY

Great source of vitamins, minerals, plant protein and soluble fiber

SPINACH

Contains iron, antioxidants, vitamin K, coenzyme Q10 and omega-3 fatty acids

TEA

Brimming with antioxidants and important vitamins and minerals

TOMATOES

Supply fiber and are a rich source of the antioxidant lycopene

TURKEY

One of the leanest meat protein sources, also contains vitamins B6 and B12 and zinc

WALNUTS

Provide fiber, protein, B vitamins, magnesium and antioxidant vitamin E

WILD SALMON

High in protein, and one of the richest sources of omega-3 fatty acids



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavours.

In-Room Dining Menu

Breakfast
Westin Weekend Breakfast Menu
Eat Well Menu for Kids
All-Day Dining
Late-Night Dining
Sleep Well Menu
Alcoholic Beverages
Hotel Venues

Breakfast

Available from 5:00AM to 11:30AM. Dial Service Express®.

Entrées

LEMON, POPPY SEED AND BLUEBERRY PANCAKES 16 with Quebec maple syrup and a choice of smoked bacon, ham, or turkey sausage

BLISTERED TOMATO, RICOTTA AND BASIL EGG WHITE FRITTATA 15

served with whole wheat bread

EGGS BENEDICT 18

two poached eggs served on potato roesti with wilted spinach, sliced tomato and classic hollandaise sauce

with Canadian back bacon + 4 with smoked salmon + 6

PB & J STUFFED CHALLAH FREANCH TOAST 17

with Quebec maple syrup and a mini fruit cup

GREEN B.E.L.T. 17

bacon, egg, lettuce and tomato with green goddess dressing served on a gryfe's bagel with a mini fruit cup $\vec{C}_{\rm refine}$

TWO EGGS YOUR WAY 20

two eggs cooked to your preference with potato hash, choice of smoked bacon, ham, or turkey sausage, and sourdough boule or whole wheat bread

BREAKFAST TOSTADA 23

crispy corn tortilla, sunny-side eggs, refried black beans, pico de gallo, sliced avocado and fresh cilantro

POACHED EGGS ON SOURDOUGH BREAD 19

mashed avocado and tomato salad 🛛 🕬 🧟

Breads + Pastries

served with cream cheese , butter and local fruit preserves

bagel, sourdough boule or whole wheat bread and daily muffin or danish $\ \ 7$

Side Orders

Smoked bacon, ham or turkey sausage 4

Skillet potato hash 4

Arugula, tomato and avacado dressed with lemon and honey vinaigrette 5

Westin Fresh by The Juicery

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

Carrot, orange, ginger, tumeric and mango juice 8

Celery, cucumber, lime and coconut water 8

Beetroot, acai, pomegranate, spinach and coconut water juice 8

Almond milk, spinach, pineapple, carrot, flax seed smoothie 8

Fruits, Juices + Yogurts

Freshly squeezed orange, grapefruit or apple juice 6

Tomato, V8 6

Seasonal fruit selection with low-fat cottage cheese and a carrot raisin muffin 15

Low-fat Greek yogurt with fresh fruit and berries 8

Fresh fruit cup 6

Cereals

All Bran, Corn Flakes, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios, Granola 6

Cinnamon and steel cut oatmeal with bruleed banana, walnuts and honey 13 sectors

*Enjoy breakfast longer on weekends - turn to our Westin Weekend Breakfast Menu page for details.

A delivery charge of \$4, plus 15% gratuity and sales tax, will be added. All prices in Canadian dollars.

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

Breakfast

Available from 5:00AM to 11:30AM. Dial Service Express®.

Coffee + Tea

Freshly brewed Starbucks[®] blend Coffee, Regular or Decaffeinated

Coffee and Tea by the Pot

Small Pot (3 cups) 9.00

Large Pot (6 cups) 14.00

Espresso 6.00

Cappuccino 7.00

Cafe Latte 7.00

ASSORTED TAZO TEAS

Awake English Breakfast, Earl Grey, Calm Camomile, Refresh Mint, Green Zen, Green Ginger and Chai

Small Pot (3 cups) 5.00

Large Pot (6 cups) 7.00

Westin Weekend Breakfast Menu

Weekends last longer at Westin hotels, with extended breakfast hours until 2pm. Whether you sleep in and slow down or jump-start your day with a WestinWORKOUT*, you can dine at your own pace.

SEASONAL FRESH FRUIT SELECTION 15 low fat cottage cheese with a carrot and raisin muffin

EGGS YOUR WAY 20

two eggs cooked to your preference with potato hash, choice of smoked bacon or turkey sausage, and sourdough boule or whole wheat bread

LEMON, POPPYSEED & BLUEBERRY PANCAKES 16 with Quebec maple syrup and choice of smoked bacon or turkey sausage

PB & J STUFFED CHALLAH FRENCH TOAST 17 Quebec maple syrup and mini fruit cup

THE WESTIN CONTINENTAL 18

choice of fresh orange, pineapple or apple juice, fresh fruit plate, choice of pastry served with butter, fruit preserves and freshly brewed coffee or tea

LOW-FAT GREEK YOGURT 8 with fresh fruit and berries



Chef Corbin Favourites

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Eat Well Menu for Kids

Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy. Available from 5:00AM to 11:00PM. Dial Service Express[®]

Breakfast

Available from 5:00AM to 11:30AM

BUILD YOUR OWN GRANOLA PARFAIT 7 low-fat vanilla Greek yogurt, organic granola, strawberries, blueberries and raspberries

BLUEBERRY & BANANA PANCAKE LOLLIPOPS 7 banana and blueberries cooked into pancake and served with low-fat yogurt, fruit salad and syrup

HAM, EGG & CHEESE QUESADILLA 7.50 two eggs, corn tortilla, low sodium ham, cheese and pico de gallo

Lunch or Dinner

Available from 11:30AM to 11:00PM

CHICKEN NOODLE SOUP 7

with fresh garden vegetables and thin whole wheat pasta

CHICKEN FINGERS 8

baked chicken with corn-flake breading served with carrots, celery sticks and low-fat ranch sauce

GRILLED BEEF BURGER 9

with mustard, lettuce, tomato, oven-roasted sweet potatoes and vegetable crudités

ZUCCHINI PIZZA 9

split zucchini topped with tomato sauce, cherry tomatoes, basil, panko crumbs, mozzarella cheese and parmesan cheese

ASIAN-STYLE SALMON WITH SOBA NOODLES 11 baked salmon with fresh ginger, carrots, red peppers, onions and sesame seeds

Poutine

JE M'APPELLE POUTINE 10

traditional poutine with roasted red skin and russet potato wedges, cheese curds and gravy

TOMAYTO-TOMAHTO POUTINE 10

roasted red skin and russet potato wedges with chunky tomato sauce and cheese curds, yogurt and grapes and

BUTTER CHICKEN POUTINE 10

roasted sweet potato wedges with butter chicken and cheese curds

Dessert

RICE PUDDING 6 brown rice and almond milk topped with dark chocolate, orange peel and cranberries

APPLE FRUIT SALAD 6 cored apple filled with fresh fruit

Drinks

STRAWBERRY YOGURT MILKSHAKE 6

strawberries with low-fat vanilla Greek yogurt

FRUIT SMOOTHIE 6

strawberries, blueberries and bananas blended with orange juice and honey

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All-Day Dining

Available from 11:30am to 11:00pm. Dial Service Express®.

To Start

BLACK BEAN AND LENTIL SOUP 12 avocado, lime, cilantro and crispy corn tortilla

SOUP OF YESTERDAY 11 because it always tastes better the next day daily offering available

To Share

THREE CHEESE HARBOUR PIZZA 18 crushed tomatoes, bocconcini, feta, traditional mozzarella, fresh basil and olive oil

SKILLET NACHOS 20

three cheese blend, jalapeno, tomatoes, chorizo, peppers, scallions and fresh cilantro with sour cream, classic tomato salsa and guacamole

Greens

BABY GEM WESTIN CAESAR SALAD 16 lettuce, whipped ricotta, toasted pine nuts, Parmesan cheese and roasted garlic croutons

add grilled chicken 8 add sautéed shrimp 10

HARBOUR SALAD GREENS 14

du puy lentils, shaved fennel, red wine vinaigrette and daily super-food topping

add grilled chicken 8

LEMON POACHED SHRIMP AND SPROUT SALAD 22

almonds, sunflower seeds, edamame, carrots, avocado and sesame lime dressing

GRILLED TAMARIND CHICKEN SALAD 22

mango, avocado, red onion and cilantro citrus dressing

Sandwiches

all paired with choice of ultimate slaw, herbed pomme frites or potato, Parmesan truffle chips

CT BRIOCHE BURGER 23 white cheddar, onion jam and aioli Corbin

FLAT IRON STEAK SANDWICH 27

grilled focaccia, buttermilk fried onion ring, sautéed mushrooms, blue cheese and green goddess dressing

FOCACCIA TURKEY CLUB 22 bacon, lettuce, tomato, avocado and chipotle

ARTISINAL GRILLED CHEESE 22

fontina and smoked Gouda with cup of tomato basil soup

Chef Corbin Favourites

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All-Day Dining

Available from 11:30am to 11:00pm. Dial Service Express®.

Entrées

PAN-SEARED HOUSE SMOKED ATLANTIC SALMON

FILET 30 warm potato and mustard dressed kale salad and horseradish cream $\frac{1}{2} gf$

PAPPARDELLE AND CLAMS 25 basil, parsley, garlic and white wine *gf*

SUMMER SQUASH CARBONARA 22 spiraled zucchini, smoked cheese, tomato, garlic and fresh parsley see gf

MISO AND BURNT ONION DASHI WHITEFISH 32 stir-fried greens, mushrooms and edamame

MOROCCAN VEGETABLE STYLE STEW 22 warm Haloumi cheese

SEA SALT BRICK CHICKEN 27 with potato puree, heirloom carrots and roasted green beans for gf

DIJON AND PEPPERCORN GRILLED BEEF STEAK

smoked butter, creamed potatoes, roasted heirloom carrots and chimichurri

choice of: 6oz filet 35.00 8oz striploin 35.00 10oz ribeye 40.00

Sides

Potato, Parmesan, truffle chips 6

Herbed pomme frites 6

Ultimate coleslaw 5 mixed cabbage, carrot, mango, papaya, fresh herbs, chili and maple-lime dressing $\not {\rm gf}$

Wok-fried shiitake and baby bok choy 7

Dessert

TORCHED BANANA AND CARAMEL POPCORN ICE CREAM SUNDAE 10

fresh berries and cream

DARK CHOCOLATE MOLTEN CAKE 11 almond biscotti

FRESH BERRY AND LEMON TIRAMISU 10

CINNAMON AND APPLE TART TATIN 12 vanilla bean ice cream Contin

FRESH FRUIT AND BERRIES CUP 7 Sector 2



Chef Corbin Favourites

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Late-Night Dining

Available from 9:00pm to 5:00am. Dial Service Express®.

BLACK BEAN AND LENTIL SOUP 12 avocado, lime, cilantro and crispy corn tortilla

BABA GANOUSH ROASTED EGGPLANT AND GARLIC DIP 15

with Tahini and lemon, served with grilled flatbread and raw vegetables

HARBOUR SALAD GREENS 14

du puy lentils, shaved fennel, red wine vinaigrette and daily super-food topping

add grilled chicken 8

BUCKET OF WINGS 1LB 16 with original Buffalo sauce and dill buttermilk dip

THREE CHEESE HARBOUR PIZZA 18

crushed tomatoes, bocconcini, feta, traditional mozzarella, fresh basil and olive oil

SKILLET NACHOS 20

three cheese blend, jalapeno, tomatoes, chorizo, peppers, scallions and fresh cilantro, with sour cream, classic tomato salsa and guacamole

CHICKEN TINGA TAQUITOS 18.00 salsa verde, sour cream, pico de gallo served with coleslaw

FOCACCIA TURKEY CLUB 22 bacon, lettuce, tomato and avocado

POTATO, PARMESAN, TRUFFLE CHIPS 6

HERBED POMME FRITES 6

Dessert

TORCHED BANANA AND CARAMEL POPCORN ICE CREAM SUNDAE 10 fresh berries and cream

DARK CHOCOLATE MOLTEN CAKE 11 almond biscotti

FRESH BERRY AND LEMON TIRAMISU 10

CINNAMON AND APPLE TARTE TATIN 12 vanilla bean ice cream

FRESH FRUIT AND BERRIES CUP 7 Mode If

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Sleep Well Menu



Enjoy these superfoods 1–2 hours before bedtime to enhance your rest and enrich your well-being. *Available 24/7. Dial Service Express®.

BERRY, APPLE AND GRANOLA MUESLI PARFAIT 12 with low-fat vanilla Greek yogurt

POACHED EGGS ON SOURDOUGH BREAD 19 mashed avocado and tomato salad

TURKEY AVOCADO WRAP 20 with arugula salad

STEAMED EDAMAME 5

HERBAL TEA 5

unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep Calm Chamomile - small pot (3 cups)

Whether you're adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. Recommended by the experts at SuperFoodsRx[™], these selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

TRYPTOPHAN Boosts serotonin production and enhances sleepiness

MELATONIN Resets sleep-wake cycles, combating jet lag and improving sleep quality

THIAMIN Important B vitamin that helps improve sleep patterns MAGNESIUM & POTASSIUM Electrolytes often lost during travel that help promote sleep and prevent insomnia

FOLATE Helps fight fatigue during the day and promotes sound sleep at night

SEROTONIN Promotes relaxation and induces sleepiness

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Alcoholic Beverages

Available from 11:30AM to 2:00AM. Dial Service Express®.

White Wines

TAWSE, RIESLING 12G 48 Ontario

ZANATTA, PINOT GRIGIO 14G 55 Italy

MONKEY BAY, SAUVIGNON BLANC 13G 50 New Zealand

PELLER ESTATE, CHARDONNAY 9G 43 Ontario

WHITE HAVEN, SAUVIGNON BLANC 64 New Zealand

GRAYSON, CHARDONNAY 64 California

Sparkling Wines

TRIUS, BRUT SPARKLING 17G 75 Ontario

BOTTEGA VINODIE, PROSECCO 50 Italy

PIPER HEIDSIECK, BRUT CHAMPAGNE 146 France

VEUVE CLICQUOT, DEMI-SEC CHAMPAGNE 162 France

DOM PERIGNON, BRUT CHAMPAGNE 394 France

Red Wines

CAVE SPRINGS, PINOT NOIR 15G 59 Ontario

WOODBRIDGE, MERLOT 13G 52 California

ALAMOS, MALBEC 13G 52 Argentina

PELLER ESTATE, CABERNET/MERLOT 9G 43 Ontario

BERINGER STONE CELLARS, CABERNET 13G 50 California

THIRTY BENCH. WINE MAKERS RED 69 Ontario

Beer

DOMESTIC BOTTLE 7 Alexander Keith's IPA, Canadian, Coors Light, Budweiser, Bud Light

IMPORTED 8.50 Becks, Corona, Heineken, Stella Artois

REGIONAL/LOCAL CRAFT BOTTLE 9 Mill St. Organic Lager, Steamwhistle Pilsner, Amsterdam Boneshaker IPA, Amsterdam Cruiser Pale Ale

NON-ALCOHOLIC BOTTLE 7 Labatt's N.A.

*Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.

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Culinary Experience

Hotel Venues

The Mizzen

Located in the main lobby, The Mizzen Restaurant is a casual setting offering a delicious selection of breakfast items that will delight even the most particular palate. Children are always welcome.

Buffet and a la carte options available

HOURS Daily

6:30AM-11:30AM

LOCATION

Main Lobby level, South Tower

The Chartroom Bar and Lounge

The Chartroom Bar and Lounge is located in the main lobby of the hotel and is the perfect spot to grab a bite to eat or meet friends for drinks after work. Westin Weekend breakfast is also available until 3:00pm on Saturdays and Sundays.

HOURS

Daily

11:30AM-1:00AM

LOCATION

Main Lobby level

Harbour Bar

Visit the newly re-designed Harbour Bar, an express coffee and light grab-and-go stand offering a variety of hot and cold beverages, cookies, pastries and decadent treats. The Harbour Coffee Bar proudly serves Starbucks coffee.

HOURS

Daily

6:30AM-12:00PM

LOCATION Main Lobby level, North Tower

Toula Restaurant and Bar

Savour authentic Italian dining at Toula Restaurant and Bar located on the 38th floor overlooking Lake Ontario with spectacular 360 degree views.

HOURS

Bar open daily Restaurant open daily 12:00PM-1:00AM 12:00PM-3:00PM 5:00PM-10:00PM

LOCATION

38th floor, South Tower

Savoury

The secluded location of this one-of-a-kind venue is designed for small parties up to 14 people with a multi-course meal specially crafted to delight diners in an intimate and VIP setting.

Call 416-361-7462 or email booksavoury@westin.com to book your experience today.

Meet Chef Corbin



Chef Corbin has a unique vision: to bring meaning back to the world of food. In every endeavor he has undertaken, whether Executive Partner Chef at The Westin Harbour Castle, Toronto, or his popular Food Network shows Dinner Party Wars, Restaurant Makeover, Restaurant Takeover and The Incredible Food Race, Chef Corbin strives to keep the focus on food as a conveyance to share joy.

Chef Corbin is a passionate advocate for charities, and has worked with many local organizations over the years.

Chef Corbin has travelled extensively throughout North America to find out more about the kinds of food moments people from all walks of life have.

"No matter where you go, everyone celebrates with food, and no matter who is hosting you, they are proud to have you sit and enjoy life with them over their favorite dishes. The best part of my job is meeting amazing people and getting to know them over a home-cooked meal."

