

DINNER RESTAURANT POSSIBILITIES

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ABORIGINAL / FIRST NATIONS

Salmon n' Bannock Restaurant



1128 West Broadway, Vancouver – West Broadway near Oak St.
(604) 568-897 about a **15-min drive** from conference site
Prices: \$\$

www.salmonandbannock.net

This is Vancouver's only Indigenous restaurant. Salmon n' Bannock uses local and traditional ingredients. Their current staff proudly represent the following First Nations: Big Trout Lake, Frog Lake, Inuit, Lil'wat, Lytton, Metis, Muskoday, Musqueam, Nuxalk, Nuu-Chah-nulth, Oaxaca, Ojibway, Secwepemc, Seton Lake, Shoal Lake, Squamish, Tse-shaht, Ts'msyen and Walpole Island, Wet'suwet'en. Salmon n' Bannock also have a restaurant at the airport and can be found at YVR International's Departures post security (next to Gate 71).

CHINESE

Jingle Bao



774 Denman St, Vancouver – Denman St. near Robson St.
(604) 428-7722 about a **10-min WALK** from conference site
Prices: \$

www.jinglebao.com

Great place for lunch. It offers delicious soup dumplings, dim sum, and noodle. The buns are freshly made and bursting with flavor, making for a delicious and satisfying meal.

Dan Dan Noodle



836 Denman St, Vancouver – Denman St. near Robson St.
(604) 559-0266 about a **10-min WALK** from conference site
Prices: \$

www.dan-dan-noodle-denman.business.site

Dan Dan Noodle is a great spot to enjoy authentic Sichuan-style cuisine in a casual and cozy setting. With generous portions, affordable prices, and friendly service, it's definitely worth a visit.

Liuyishou Hotpot Robson



1542 Robson St. , Vancouver – Alberni St. near Cardero St.
(778) 379-3977 about a **10-min WALK** from conference site
Prices: \$\$

https://gosnappy.io/owa/snappy/detail/G8759/4746/m/menu_812

Liuyishou Hotpot Robson is a great restaurant to enjoy a delicious and authentic Sichuan-style hotpot meal in a comfortable and modern atmosphere. With a variety of high-quality ingredients to choose from and the option to customize your dipping sauces and seasonings, it's also a great place for sharing with friends or family. While it's a highly recommended dinner option, it may not be the best choice for lunch, as hotpot meals typically take longer to enjoy.

Dinesty Dumpling House



- 1719 Robson St. , Vancouver – Robson St. near Bidwell St.
(604) 669-7769 about a **10-min WALK** from conference site
Prices: \$
www.dinesty.ca

This restaurant is known for its handmade dumplings and other northern Chinese specialties. The xiao long bao (soup dumplings) are a must-try, and the noodle dishes are also excellent.

Kirin



1172 Alberni St., Vancouver – Alberni St. near Bute St.
(604) 682-8833 about a **15-min WALK** from conference site
Prices: \$\$
www.kirinrestaurants.com

This upscale restaurant offers high-quality Cantonese-style cuisine, including dim sum and seafood dishes. The dining room is spacious, making it a great spot for a large group.

iDen & QuanJuDe Beijing Duck House



Michelin starred *
2808 Cambie Street, Vancouver – Cambie St near 12th Ave
(236) 477-7777 about a **15-min drive** from conference site
Prices: \$\$\$\$
www.quanjudevancouver.com

It has a pedigree that traces back to an original location in Beijing from 1864, but the latest outpost in Vancouver proves that this place lost any of its luster. They're best known for its superlatively crispy and juicy duck. Delicious as the signature fowl may be, there is plenty more: a bevy of other delicacies are on offer, including bird's nest, sea cucumber and even a whole king crab if you're up for a splurge.

CONTEMPORARY/ FUSION

AnnaLena



Michelin starred *
1809 W. 1st Ave., Vancouver – 1st Ave near Burrard St.
(778) 379-4052 about a **10-min drive** from conference site
Prices: \$\$\$\$
www.annalena.ca

Don't be fooled by AnnaLena's unassuming atmosphere, as dining here is a polished experience from top to bottom. Beginning with the graceful service and carrying through to the impeccably prepared dishes, this is a restaurant that aims to impress—sans the fuss. The cooking employs pitch-perfect flavor combinations lifted with modern touches, like a delicate olive-oil-poached Chinook king salmon paired with crunchy dill-marinated kohlrabi and an airy hollandaise enhanced with the subtle sweetness of koji.

Barbara



Michelin starred *
305 E. Pender St., Vancouver – Pender St. near Gore St.
No phone. Use website to make reservation about a **10-min drive** from conference site

Prices: \$\$\$\$

www.barbararestaurant.com

Chef Patrick Hennessy spent time at many top spots, including Eleven Madison Park in New York, but he is clearly at home at Barbara. Oysters with local Northern Divine caviar are impeccable; crisply fried slices of Japanese eggplant with local honey and chimichurri are delightful. Simple-sounding broccolini is cooked to precise tenderness, then plated with perfectly toasted almond romesco sauce for a sensational bite.

Burdock & Co

Michelin starred *



2702 Main St., Vancouver – Main St. near 11th Ave

(604) 879-0077

about a **10-min drive** from conference site

Prices: \$\$\$\$

www.burdockandco.com

Chef Andrea Carlson's concise menu highlights the best of the season. First, grilled sourdough, herb-flavored gougère and nori cornbread with aged sake kasu butter prove that this is not your average bread basket. Then, miniature Hazelmere radishes roasted with house-made shio koji deliver unexpected glee.

Published on Main

Michelin starred *



3593 Main St., Vancouver – Main St. near 20th Ave

(604) 423-4840

about a **10-min drive** from conference site

Prices: \$\$\$

www.publishedonmain.com

Whether showcasing it on the plate or pickling and preserving it (those jars even double as decor), chef Gus Stieffenhofer-Brandson and his team are sourcing and foraging from local farms and forests. This is food that is at once familiar and surprising. A small dish of asparagus with brown butter crouton and a sauce gribiche is the very essence of spring, while an artful bowl with a pinwheel of side-striped prawns, refreshing apple and cucumber and a cool touch of horseradish delivers a sweet-tart, one-two punch.

FRENCH / FRENCH CANADIAN

Le Crocodile



909 Burrard St., Vancouver – Burrard St. near Smithe St. (Entrance on Smithe St.)

(604) 669-4298

about a **15-min WALK** from conference site

Prices: \$\$\$\$

www.lecrocodilerestaurant.com

Vancouver's most traditional French restaurant. Tucked away just behind the Market Place food store is the elegant 'Le Crocodile', an award-winning French restaurant serving outstanding modern French dishes, such as foie gras, lobster bisque, tomato & gin soup, veal & sweetbreads as well as some Alsace specialties (e.g. tarte a l'oignon). Excellent and reasonably priced wine list.

Bacchus



845 Hornby St., Vancouver – Hornby St. near Robson St.
(604) 608-5319 about a **15-min WALK** from conference site
Prices: \$\$\$

www.wedgewoodhotel.com/dining/bacchus-restaurant

Located in the Wedgewood hotel, this restaurant offers a predominately French menu. It also offers one of the nicest lounges and perhaps the best wine selections in the city.

Chambar



568 Beatty St, Vancouver – Beatty St. near Dunsmuir St.
(604) 879-7119 about a **5-min drive** from conference
Prices: \$\$\$

www.chambar.com

French-Belgian restaurant with an occasional interesting African touch. Excellent view, main dishes, desserts, and Belgian beer list, particularly the roasted duck breast with a cherry reduction. Great value.

La Belle Patate



1215 Davie Street, Vancouver. – Davie St. near Bute St.
(604) 569-1215 about a **7-min drive** from conference site
Price: \$

www.westcoastpoutine.wixsite.com/labellepatatevan

Authentic Québécois Cuisine. Serving Vancouver with over 40 unique Poutines, Steamies, Smoke Meat Sandwiches and Spruce Beer since 2009

Provence – Marina-side



1177 Marinaside Crescent, Vancouver – Marinaside Cres. near Davie St.
(604) 681-4144 about a **7-min drive** from conference site
Prices: \$\$\$

www.provencemarinaside.ca

Provence Marinaside's award winning food, warm ambiance and friendly service turns every meal into a special occasion. Enjoy fresh local seafood, a raw oyster bar, an antipasti showcase and an extensive wine list.

Café Salade de Fruits



1555 W 7th Ave, Vancouver – 7th Ave near Fir St.
(604) 714-5987 about a **8-min drive** from conference
Prices: \$\$

www.saladedefruits.ca

Unpretentious French cooking & Saturday brunch at a cozy find inside the French Cultural Center.

Au Comptoir



2278 W 4th Ave, Vancouver – 4th Ave near Vine St
No reservations about a **9-min drive** from conference
Prices: \$\$

www.aucomptoir.ca

Charming cafe serving French classics, plus a full brunch, a bar & outdoor seating.

Les Faux Bourgeois



663 E 15th Ave, Vancouver – 15th Ave near Fraser St.

(604) 873-9733

about a **10-min drive** from conference site

Prices: \$\$\$

www.lesfauxbourgeois.com

Lively bistro for classic French dishes like duck confit & steak frites, plus local & Gallic wines.

St. Lawrence



Michelin starred *

269 Powell St., Vancouver – Powell St. near Main St.

(604) 620-3800

about a **10-min drive** from conference site

Prices: \$\$\$

www.stlawrencerestaurant.com

There is so much to love about St. Lawrence with its textured walls, mosaic-tiled floor, antiques and open kitchen. A hit ever since opening, this charming Québécois bistro shares a true sense of place—it's even named for the region's mighty river. Sit close enough to Chef/owner Jean-Christophe Poirier's kitchen to experience the heady aromas of his rustic and hearty French-Canadian cooking.

INDIAN

A Taste of India



1282 Robson St., Vancouver – Robson St. near Jervis St.

(604) 682-3894

about a **9-min WALK** from conference site

Prices: \$\$

www.a-taste-of-india.com

Casual, authentic and tasty Indian cuisine. The atmosphere is relaxed and the dining room is warm and welcoming. Vegetarian and Vegan-Friendly

Crave India



1019 Granville St, Vancouver – Granville St. near Nelson St.

(604) 569-1850

about a **5-min drive** from conference site

Prices: \$

www.craveindiarestaurant.com

Crave India is vegan friendly and is known for scrumptious samosas. Their affordable home food includes classic curry chicken with massive portions of naan bread. Vegetarian and Vegan-Friendly.

Curry Hut Indian Bistro



445 Howe St, Vancouver – Howe St. near West Hastings St.

(604) 684-1009

about a **5-min drive** from conference site

Prices: \$\$

www.curryhutindianbistro.ca

Curry hut Indian bistro is a whole new style of Indian restaurant. Authentic yet innovative, with a menu that honors tradition while reinventing it. Elegant and comfortable with a sumptuous decor awash in the hues of India's signature spices.

Davie Dosa Company



1235 Davie St, Vancouver – Davie St. near Bute St.

(604) 669-5899

about a **5-min drive** from conference site

Prices: \$\$

www.daviedosacompany.com

Davie Dosa Company caters to food that's vegetarian, vegan, gluten and nut intolerant, and other food allergies, all while serving traditional South Indian recipes that pair wonderfully with our selection of wines and fine spirits.

Tasty Indian Bistro | Yaletown



1261 Hamilton St, Vancouver – Hamilton St. near Drake St.

(604) 423-3300

about a **7-min drive** from conference site

Prices: \$\$

www.tastybistro.ca

Well-renowned & refined eatery in the heart of Yaletown offering Indian dishes & tandoori fare, plus patio seating & craft cocktails.

Delhi-6 Indian Bistro



1766 W 7th Ave, Vancouver – 7th Ave near Burrard St.

(604) 742-3311

about a **8-min drive** from conference site

Prices: \$\$

www.delhi6.ca

A mix of classic & creative Indian dishes presented in a sophisticated setting with a bar.

New India Buffet + Bar & Restaurant Map



901 West Broadway, Vancouver – West Broadway near Oak St.

(604) 874-5800

about a **9-min drive** from conference site

Prices: \$\$

www.newindiabuffet.com

Spacious venue with a patio, offering all-you-can-eat buffets of over 70 items plus takeaway.

Vij's Restaurant



3106 Cambie St, Vancouver – Cambie St. near 16th Ave

No reservations: (604) 736-6664

about a **10-min drive** from conference site

Prices: \$\$\$

www.vijs.ca

Dinner served from 5:30 PM on a first come first served basis. The best Indian restaurant in Vancouver, and considered to be one of the top Indian restaurants in North America. Consistently creative, consistently outstanding. Remarkable combinations of flavors. But be prepared to wait as long as an hour or more if you arrive after 5:45. However, they keep bringing around free appetizers as you wait and are happy to serve you drinks while you wait, whether inside or out.

Akbar's Own Cuisine of India



1905 West Broadway, Vancouver – West Broadway St. near Cypress St.

(604) 736-8180

about a **10-min drive** from conference site

Prices: \$\$

Casual, family-operated restaurant with a warm vibe offering familiar Indian cuisine & lunch deals; serving up authentic Kashmiri & Mughlai Cuisine.

Sula Indian Restaurant



1136 Commercial Dr, Vancouver – Commercial Dr. near Venables St.
(604) 670-4725 about a **15-min drive** from conference site
Prices: \$\$\$
www.sulaindianrestaurant.com

Sulu Indian Restaurant is known for its curry, swift service, and adventurous menu. They are a family run business serving traditional Indian dishes, tandoori preparations, breads, Indian inspired cocktails, and mocktails. Recipes are carefully followed from the states of Rajasthan, Maharashtra, West Bengal, Karnataka, Kerala, Chennai, and Goa. Vegetarian and Vegan-Friendly

Hariyali Express Indian Cuisine & Bar



2066 Commercial Dr, Vancouver – Commercial Dr. near East Broadway.
(604) 215-7556 about a **15-min drive** from conference site
Prices: \$\$
www.hariyaliexpress.com

Hariyali Express Indian Cuisine & Bar Serves traditional Northern Indian cuisine. Discover a whole new world of delectable flavours, from Crispy Calamari and tandoori chicken to Lamb Chops and Butter Chicken. Additionally, they provide a wide variety of delectable vegetarian dishes as well as fantastic desserts that are produced in-house. Vegetarian and Vegan-Friendly. Halal Options

ITALIAN

Nook



781 Denman St, Vancouver – Denman St. near Robson St
(604) 568 4554 about a **8-min WALK** from conference site
Prices: \$
www.nookrestaurants.com

A really great dinner place that opens at 5 pm every day. They have amazing homemade pasta!

Robba da Matti



1906 Haro St, Vancouver – Haro St. off of Denman St.
(604) 423-3553 about a **12-min WALK** from conference site
Prices: \$
www.robbadamatti.com

They are open for Dinner every day at 5 pm and for brunch on the weekends at 11:30am

Nat's New York Pizzeria



1080 Denman St, Vancouver – Denman St. near Davie St
(604) 642-0777 about a **14-min WALK** from conference site
Prices: \$
www.natspizza.com

The best pizza and sandwiches downtown. They are open for lunch daily (and dinner) at 11 am

CinCin Ristorante + Bar



1154 Robson St., Vancouver – Robson St. near Thurlow St.
(604) 688-7338 about a **3-min drive** from conference site
Prices: \$\$\$
www.cincin.net

Award-winning casual-yet-elegant restaurant with Italian/West coast cuisine. Extensive wine list. This Mediterranean restaurant/Tuscan trattoria features an open kitchen with pasta cooked al dente and grilled fish and game, and a nice selection of cheeses.

Italian Kitchen



860 Burrard St, Vancouver – Alberni St. near Burrard St.
(604) 687-2858 about a **3-min drive** from conference site
Prices: \$\$\$
www.theitaliankitchen.ca

Italian Kitchen offers a coalescence of old-world charm and new-world sophistication. The cuisine includes warm wheels of handcrafted pizza, peerless antipasto platters, and dry-aged steaks.

Zefferelli's Dignified Spaghetti Joint



1136 Robson Street, Vancouver – Robson St. near Thurlow St.
(604) 687 0655 about a **3-min drive** from conference site
Prices: \$\$\$
www.zefferellis.com

Zefferelli's is a sophisticated, warm spot upstairs featuring a menu of rustic, authentic Italian cuisine.

Pacifico Pizzeria and Ristorante



970 Smithe St., Vancouver – Smithe St. near Burrard St.
(604) 408-0808 about a **4-min drive** from conference site
Prices: \$\$\$
www.pacificopizza.com

The focus is to combine the freshest Pacific Northwest ingredients with the finest traditional recipes from the kitchens of Italia.

La Terrazza



1088 Cambie St., Vancouver – Cambie St. near Pacific St.
(604) 899-4449 about a **7-min drive** from conference site
Prices: \$\$\$
www.laterrazza.ca

Excellent & authentic. A local favorite. Yaletown's finest contemporary Italian restaurant, and rated as one of the best wine restaurants in Canada with over 1800 varieties in its cellars. Traditional items as well as inventive contemporary dishes; tasting options are also available.

Novo Italian



2118 Burrard St, Vancouver – Burrard St. near 6th Ave
(604) 736-2220 about a **7-min drive** from conference site
Prices: \$\$
www.novoitalian.com

Lively eatery with traditional thin-crust pizzas, plus other classic Italian dishes & wines.

Cioppino's Mediterranean Grill



1133 Hamilton St., Vancouver – Hamilton St. near Davie St.
(604) 688-7466 about a **7-min drive** from conference site
Prices: \$\$\$\$
www.cioppinosyaletown.com

Award-winning Italian/Mediterranean restaurant specializing in fresh ingredients. Executive Chef owned and operated.

La Quercia



3689 W 4th Ave, Vancouver – 4th Ave near Alma St.
(604) 676-1007 about a **10-min drive** from conference site
Prices: \$\$\$
www.laquercia.ca

La Quercia provides a comprehensive and seasonally focused menu framed within the slow cooking tradition expressed in authentic Italian cuisine.

JAPANESE

Maruhachi



780 Bidwell St – Bidwell St. near Robson St.
No phone about a **7-min Walk** from conference site
Prices: \$
www.maruhachi.ca

Maruhachi pioneered tori-paitan, a distinct style of chicken-based ramen broth that has a milky quality.

Saku



1588 Robson St., Vancouver – Robson St. near Cardero St.
(778) 379-5872 about a **15-min Walk** from conference site
Prices: \$
www.sakuvancouver.com

It is a great place for a causal lunch. Saku provides a variety of Katsu with Japanese curry.

Kingyo



871 Denman St., Vancouver – Denman St. near Haro St.
604-608-1677 about a **15-min WALK** from conference site
Prices: \$\$
www.kingyo-izakaya.ca

Popular options include the tuna tataki, stone-grilled Kobe beef, and the salmon sushi. In addition to the small plates, Kinyo also offers a selection of sake, beer, and wine to accompany your meal.

Tojo's



1133 West Broadway, Vancouver – West Broadway near Oak St.

(604) 872-8050 about a **10-min drive** from conference site

Prices: \$\$\$

www.tojos.com

Consistently recognized as the best Japanese restaurant in Vancouver – but also by far the most expensive – winner of the critics' award for Japanese food in Vancouver. Most coveted sushi bar stools in town, and a must for the sushi aficionado.

Kissa Tanto



Michelin starred *

263 E. Pender St., Vancouver – Pender St. near Main St.

(778)-379-8078 about a **10-min drive** from conference site

Prices: \$\$\$\$

www.kissatanto.com

Inspired by the jazz cafes of 1960s Tokyo, Kissa Tanto seduces with a moody vibe complete with white mosaic floors, antique Japanese panels and steely colored walls loaded with artwork and photos. If the stack of vinyl records by the bar didn't offer enough of a hint, the terrific music certainly will. There is a definitive laidback vibe here, but the ambitious kitchen pulls no punches with its mingling of Japanese and Italian cuisine.

Masayoshi



Michelin starred *

4376 Fraser St., Vancouver – Fraser St. near 28th Ave

(604) 428-6272 about a **15-min drive** from conference site

Prices: \$\$\$\$

www.masayoshi.ca

Chef Masayoshi Baba brings Japan's luxurious, jewel-box sushi counters to Vancouver and lets British Columbia's bounty guide this omakase, spotlighting locally sourced fish in his Edomae-style nigiri. Supple sea bass folded over snappy wakame; steamed monkfish in a tart broth; and abalone rendered soft as pudding—it's one hit after the next.

KOREAN

Ma Dang Goul



847 Denman St, Vancouver – Denman St. near Robson St.

(604) 688-3585 about a **10-min WALK** from conference site

Prices: \$\$

www.mdgdenman.ca

Korean restaurant featuring a variety of classic dishes such as kimchi stew and seafood pancake, as well as a great selection of Korean barbeque. The atmosphere is casual and cozy, with friendly and attentive service.

Damso Modern Korean Restaurant



867 Denman St, Vancouver – Denman St. near Robson St.

(604) 632-0022

about a **10-min WALK** from conference site

Prices: \$\$

www.damso-restaurant.studio.site

Grilled pork belly, Korean Fried Chicken, and their signature slow cook short ribs are recommended.

Tả Bom Korean Cuisine



1536 Robson St, Vancouver – Robson St. near Cardero St.

(778) 355-1717

about a **10-min WALK** from conference site

Prices: \$\$

www.tabom.ca

This Korean restaurant is very popular and stays open until 11pm. Reservations are strongly recommended due to its popularity. The portions are quite large, making it a great spot to share with friends.

MALAYSIAN

Banana Leaf Malaysian Café



1779 Robson St, Vancouver – Robson St. near Denman St.

(604) 569-3363

about a **5-min WALK** from conference site

Prices: \$\$

www.bananaleaf-vancouver.com

This popular Malaysian restaurant offers a wide variety of dishes, including curries, noodle dishes, and satays. The portions are generous and the prices are reasonable.

John 3:16 Malaysian Delights



1063 West Broadway, Vancouver – West Broadway near Oak St.

(423)-5909

about a **15-min drive** from conference site

Prices: \$\$

www.john316mydelights.com

Owner Daniel Chew says his food is “authentic Malaysian” as he and his family (his four adult children and other relatives in his ever-expanding business) are from Malaysia. The family moved here in 2009 leaving behind eight restaurants in Malaysia.

VEGETARIAN

Good Dogs Plant Foods



1331 Robson St, Vancouver – Robson St. near Jervis St.

(604) 331-0002 about a **10-min WALK** from conference site

Prices: \$

www.gooddogsplantfoods.com

Vegetarian and vegan bowls and hotdogs. Open for brunch on weekends from 11 am until 2 pm and lunch and dinner the entire week.

Mr. Shawarma



655 Burrard Street, Vancouver – Food truck at the corner of Burrard and Melville St.

(604) 569-1644 about a **15-min WALK** from conference site

Prices: \$

www.mrshawarmafastfood.ca

Great little lunch spot if you're on the go! Some of the best falafel in Vancouver and a 15-minute walk from the Westin Bayshore! Open 11 am until 12 pm every day including weekends.

Ofra's Kitchen



1088 Denman St, Vancouver – Denman St. near Comox St.

(604) 688-2444 about a **15-min WALK** from conference site

Prices: \$\$

www.ofraskitchen.com

Vegetarian middle eastern food (with vegan options) voted some of the best vegan food in Vancouver.

The Naam



2724 West 4th Ave., Vancouver – West 4th Ave. near Stephens St.

(604) 738-7151 about a **15-min drive** from conference site

Prices: \$

www.thenaam.com

The Naam is a vegetarian restaurant located in the heart of Kitsilano. It is the city's oldest natural foods restaurant, with over 30 years of cooking tradition. International, live music evenings. Open 24 hours.

VIETNAMESE

Ôngbà Vietnamese Eatery



976 Denman St., Vancouver – Denman St. near Robson St.

(604) 620-5595 about a **10-min WALK** from conference site

Prices: \$

www.ongba.ca

It has delicious and authentic Vietnamese cuisine. The restaurant features a range of classic dishes such as pho and banh mi, as well as other Vietnamese favorites like spring rolls and vermicelli bowls.

Pho 37



1578 Robson St., Vancouver – Robson St. near Cardero
(604) 354-2030 about a **15-min WALK** from conference site
Prices: \$
www.pho37.ca

Savoury and sufficient portions and fairly priced! It is a great place as a lunch option. The lemongrass chicken combination plate is recommended.

Linh Café



1428 Granville St., Vancouver – Granville St. near Pacific St.
(604) 564-9668 about a **5-min drive** from conference site
Prices: \$\$
www.linhcafe.com

A Vietnamese kitchen with a French cooking style. It is very popular, so reservation is strongly recommended. This restaurant is located a little far from the hotel. The spring roll, spicy bread stick, and duck rotisserie are recommended. The service and environment are outstanding. A good option for special occasions.

Anh and Chi



3388 Main St., Vancouver – Main St. near 18th Ave.
(604) 878-8883 about a **15-min drive** from conference site
Prices: \$\$
www.anhandchi.com

Please note that this restaurant is far from the hotel. But this restaurant serves up creative and flavorful Vietnamese dishes, including classics like pho and banh mi as well as more innovative dishes like jackfruit salad and lemongrass chicken wings.