

TAPAS

 **Moroccan Spiced Lamb and Beef Koftas**

Tzatziki Sauce

Baked Chicken Wings

Glazed with Sweet Chili Sauce,
Pineapple and Coriander

Texas BBQ Ribs

Smothered in Chef's Homemade BBQ Sauce

Mini Chorizo and Pepperoni Flatbread

Drizzled with Pesto and Balsamic Reduction

\$7

 **Warm Chicken Dim Sum**

With Dipping Sauces

Prawntini

King Prawns with Lemon, Tabasco,
Cocktail and Remoulade Sauces

\$9


Antipasto Plate

Salami, Roasted Peppers, Cheese, Olives

\$14

Trio of Dips

Warm Artichoke Dip, Hummus, and
Mexican Jalapeno Dip

 **A Trio of Bruschetta**

Slow Roasted Tomatoes and Goats Cheese,
Marinated Forest Mushrooms and Tapanade

\$18

SOUPS AND SALADS

Seasonal Soup of the Day

Cup \$5 Bowl \$10

Bermuda Fish Chowder

Black Seal Rum & Sherry Peppers

Cup \$6 Bowl \$11

Jasmine Green Salad

Tossed Greens, Herb Vinaigrette, "5 Veggies"

\$11

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese
And Garlic Herb Croutons

\$12

With Herb Chicken Breast \$16

With Shrimps \$19

 **Thai Beef and Noodles Salad**

Rare Angus Beef, Red Onion, Snow Peas, Baby
Shrimp and Our Chef's Signature Satay Sauce

Hot and Sour Broth


Chicken Dumplings, Chopped Scallions

\$14

 **Organic Baby Spinach Salad**

Watermelon, Ginger Dressing, Balsamic Reduction,
Feta Cheese, with Almond Brittle

\$15

 *Fairmont Lifestyle Cuisine was inspired by our Willow Stream spas. Created from ingredients that are always fresh, naturally healthy and unprocessed, these dishes provide the fiber, fat, protein and complex carbohydrates needed to sustain today's busy lifestyles!*

For your convenience, 17% Gratuity will be added

GOURMET SANDWICHES

All Sandwiches are served with Chef's Green Salad

Grilled Albacore Tuna Flatbread

Cheddar Cheese, Lettuce, and Tomato

\$13

Ham and Cheese Baguette

Virginia Ham, Branston Pickle, Mature Farmhouse
Cheddar Cheese, Grain Mustard Mayonnaise

Grilled Middle Eastern Lamb Wrap

Hummus, Cucumber, and Tomato,
Tzatziki Sauce, in a Flour Tortilla

\$14

Roast Beef Baguette

Caramelized Shallots, Melted Provolone

BBQ Chicken Quesadilla

Red Onions and Swiss Cheese, Chilies,
Grilled Pineapple and Mango Salsa, Sour Cream

Spiced Chicken Tikka Flatbread

Tandoori Spiced Chicken,
Cucumber Honey Yogurt Drizzle

\$15

Roast Chicken, Black Forest Ham and Guacamole

Grilled Baguette, Garlic Mayo, and Swiss Cheese

\$17

JASMINE'S ULTRA THIN CRUST PIZZAS

Exclusively Created for Jasmine Lounge

Our Signature

Pepperoni, Chorizo, Red Onion, Tomato,
Goats Cheese, Black Olives, Sun Dried Tomato
Pesto Sauce, Drizzled with Balsamic Reduction
and Sprinkled with Garden Basil

The Waygu Beef "Taco"

Jalapeno Pepper, Beef Chili, Cheddar Cheese,
Avocado, Sour Cream, Crispy Taco Shells

\$18

French Bistro

Caramelized Onions, Pancetta,
Goats Cheese, and Parsley

Provencal

All Night Tomato, Mozzarella,
Parsley and Drizzled with Truffle Oil

\$16


Create Your Own Masterpiece

Add \$0.50 for each additional topping:

Mushroom, Green Peppers, Red Peppers, Chorizo,
Pepperoni, Tomatoes, Red Onions, Ham,
Pineapple and Black Olives

Add \$2.00 for Shrimp or Roasted Chicken

\$14.50

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JASMINE DINNER ENTREES

Served 5:30 p.m. – 11 .30pm

New York Black Angus Strip Steak 12 oz

Sauce Béarnaise, Grilled Tomato,
Forest Mushrooms and Spicy Fries

\$32

Grilled Beef Tenderloin 10 oz

Sauce Béarnaise, Grilled Tomato,
Forest Mushrooms and Spicy Fries

\$39

Cajun Spiced Salmon Fillet

Citrus Butter Sauce, Creamed Potatoes,
And Seasonal Vegetables

\$28

Tandoori Chicken

Basmati Rice, Cucumber Raita
And Mango Chutney

\$25

Penne Pollo

Roasted Chicken, Garlic Cream, Wild
Mushrooms, Sun Dried Tomatoes

\$24

10 Hour Braised Baby Pork Shanks

House Made Mesquite BBQ Sauce, Creamed
Potatoes and Seasonal Vegetables

\$26

The Fairmont Burger


7 Ounces of Certified Angus Beef, Lettuce,
Tomato, Onion and Pickles, with French Fries

\$16

Additional Toppings:

Cheese, Bacon, Sautéed Onions, or Mushrooms

\$1.50

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CHAMPAGNE AND SPARKLING WINE

	CO.		Bottle	Glass
FR	007	Cristal '99	\$500	
FR	001	Dom Perignon '98	\$350	
FR	006	Veuve Clicquot, Yellow Label	\$125	
FR	003	Moet Chandon, Brut Imperial NV	\$120	\$30
FR	005	Charles De Laroche Brut NV	\$90	\$20
IT	044	Zardetto Prosecco Brut	\$60	\$15
FR	008	Veuve Clicquot, Piccolo		\$30

WINE FLIGHT

Explore new wines and regions with our red or white wine flight. Enjoy 2 ounces of 3 wines, of your choice, from our "by the glass" selection listed below. Served with Crackers.

Red Wine Flight	\$12
White Wine Flight	\$10

WHITE WINES

FR	071	Chassagne - Montrachet, Olivier Leflaive	\$115	
NZ	300	Chardonnay, Cloudy Bay	\$130	
NZ	304	Sauvignon Blanc, Seresin	\$65	
FR	068	Pouilly-Fuisse, Joseph Drouhin	\$65	\$16
USA	208	Chardonnay, Kendall Jackson	\$52	\$14
IT	144	Pinot Grigio, Santa Margherita 2005	\$48	\$13
NZ	303	Sauvignon Blanc, Babich, Marlborough	\$48	
			\$12	
USA	257	Sauvignon Blanc, "Lous Mel," Wente, CA	\$49	
			\$10	
USA	220	Chardonnay, "Morning Fog," Wente, CA	\$49	
			\$10	
USA	218	Chardonnay, Meridian, CA	\$48	
			\$10	
USA	247	Fume Blanc, Meridian, CA	\$48	
			\$10	
USA	249	Pinot Grigio, Meridian, CA	\$48	
			\$10	
USA	211	Chardonnay, Hogue, WA	\$42	\$9
USA	248	Pinot Grigio, Hogue, WA	\$42	\$9
USA	250	Riesling, Hogue, WA	\$42	\$9
USA	270	White Zinfandel, Beringer, CA	\$34	\$9

RED WINES

USA	522	Cabernet Sauvignon, Shafer, CA	\$170	
USA	567	Cabernet Sauvignon, Chat. Montelena, CA	\$115	
USA	585	Cabernet Sauvignon, Wild Hogge, CA	\$95	
USA	611	Merlot, Stag's Leap, CA	\$90	
FR	480	Chateauneuf du Pape, Mont-Redon	\$90	
IT	760	Chianti, Ruffino Riserva Ducale	\$80	
		\$18		
AU	861	Cabernet Sauvignon, Rosemount Show Resv.	\$70	
		\$17		
USA	660	Pinot Noir, La Crema, Sonoma, CA	\$65	
		\$18		
USA	601	Merlot F.F Coppola, Sonoma, CA	\$63	
		\$14		
USA	557	Cabernet Sauvignon, Kendall Jackson, CA	\$60	
		\$16		
USA	716	Syrah, Wente, CA	\$49	
		\$10		
USA	586	Cabernet Sauvignon, Meridian, CA	\$48	
		\$10		
USA	616	Merlot, Meridian, CA	\$48	
		\$10		
USA	665	Pinot Noir, Meridian, CA	\$48	
		\$10		
AU	868	Shiraz, Rosemont Diamond Series	\$44	
USA	603	Merlot, Hogue, WA	\$44	\$9
USA	562	Cabernet Sauvignon, Hogue, WA	\$44	\$9

ORGANIC WINES

USA	258	Sauvignon Blanc, Bonterra, Mendocino, CA	\$55	
USA	576	Cabernet Sauvignon, Bonterra, Mendocino	\$55	

DESSERT WINE

FR	889	Muscat de Beaumes-de-Venise		\$12
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QUINTESSENTIAL MARTINIS

*It's always Happy Hour somewhere in the world,
The rest is just good timing!*

Cosmopolitan

Absolut Citron, Cointreau, Cranberry, Lime Juice

Crantini

Absolut Cranberry Vodka, Lime Juice, Cranberry

Lemontini

Stolichnaya Limonaya, Cointreau, Lemon Juice

Passionate Dream

Passoa Passion Fruit Liqueur, Coconut Rum, Orange Juice

Vanilla Martini

Smirnoff Vanilla, Lime Juice

Moon Gate Fantasy

Carnivo XO, Champagne, Peach Schnapps

Martini in Black

Absolut Vodka, Kahlua, Espresso and Cream

Chocolate Martini

Absolut Vodka, Crème de Cacao Dark

\$14

Paradise Martini

Jose Cuervo Gold, Grey Goose, Chambord, and Lemonade

\$16

FAIRMONT SIGNATURE MARTINIS

*Sit back, relax, and let your palate take you on a
tour of Fairmont Hotels*

The Metropolitan

The Fairmont Chicago

Belvedere, Cointreau, Lime and Cranberry Juice

Montebello Blues

Fairmont Le Chateau Montebello, Quebec

Tanqueray Gin, Dry Vermouth, Blue Curacao

Diabolique

The Fairmont San Francisco

Orange Vodka, Cranberry Juice, Lime Juice

Velvet Glove

The Fairmont Winnipeg, Manitoba

Mandarin Vodka, Orange and Cranberry
Juice, Sugared Glass

Bloody Martini

The Fairmont Palliser, Calgary

Vodka, Clamato, Lime Juice, Worcestershire,
Tabasco, Olives, Celery Stick

Tigertini

The Fairmont Empress, British Columbia

Vodka, Apricot Brandy and Pineapple Juice

Glacier Blue

The Fairmont Chateau Lake Louise, Alberta

Bombay Sapphire, Stoli Crystal, Blue Curacao

\$14

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ISLAND SPECIALTY COCKTAILS

Rum Swizzle

Gosling's Bermuda Dark Rum and Fruit Juice

Dark 'n Stormy

Gosling's Bermuda Black Rum and Ginger Beer
\$10

Gombey Smash

Malibu Rum, Apricot Brandy, Orange
and Pineapple Juice

Yellowbird

Bacardi Silver, Galliano, Banana
Liqueur and Tropical Punch

Hurricane Emily

Gold Rum, Peach Schnapps,
Grenadine and Orange Juice

Bermuda Triangle

Black, White, Gold Rum, Orange
and Pineapple Juice

Blue Lagoon

Jose Cuervo Tequila, Pineapple
and Citrus Juices

Caribbean Cruiser

Parrot Bay Rum, Banana Liqueur
and Blue Curacao

Bermuda Sunset

Bermuda Black Rum, Apricot Brandy, Bermuda Gold
Liqueur, Grenadine, Orange and Pineapple Juice

Jasmine's Own Bermuda Mai Tai

Martini for the Rum Drinker With Exotic
Blends of Rum, Fruit Juice & Liqueurs
\$14

The Lost Mojito

Light Rum, Club Soda, Lime Juice,
And Fresh Mint
\$16

JASMINE FROZEN BLENDED DRINKS

Strawberry Creamy

Strawberry Ice Cream, Vodka and Amaretto

Mangorita

Jose Cuervo Tequila, Mango Nectar, Fresh Lime Juice

Sinky Bay

Vodka, Pina Colada, Strawberry Swirl
\$12

Coladas, Daiquiris & Margaritas

Strawberry, Banana, Raspberry, Mango and Lime

Flying Gombey

Banana Ice Cream, Crème de Cacao Dark
and Banana Liqueur

Kahlua Kisser

Ice Cream, Kahlua, and Crème de Cacao Dark
\$14

DOMESTIC AND IMPORTED BEERS

USA	Miller Lite, Coors Lite, Budweiser, Sam Adams	\$8
Holland	Heineken, Amstel Light	\$8
Denmark	Carlsberg, St. Pauli Girl (N/A)	\$8
Germany	Becks	\$8
Mexico	Corona	\$8
Ireland	Guinness	\$9

BOURBONS AND TEQUILAS

Kentucky	Maker's Mark		\$14
Kentucky	Knob Creek	9 years	\$15
Kentucky	Bookers	8 years	\$15
Tennessee	Jack Daniels Single Barrel		\$15
Kentucky	Basil Hayden	8 years	\$15
Mexico	Jose Cuervo Gold		\$9
Mexico	Patron		\$15
Mexico	Porfidio Plata		\$25
Mexico	Porfidio Anejo		\$30

BLENDED SCOTCH AND SINGLE MALTS

Ayrshire	Johnnie Walker Red		\$9
Ayrshire	Johnnie Walker Black	12 years	\$10
Ayrshire	Johnnie Walker Gold	15 years	\$15
Ayrshire	Johnnie Walker Green	20 years	\$20
Ayrshire	Johnnie Walker Blue	25 years	\$25
Dufftown	Glenfiddich	12 years	\$10
Moray	Glenlivet	12 years	\$12
Lowlands	Glenkinchie	10 years	\$12
Speyside	Cragganmore	12 years	\$14
Speyside	Macallan	12 years	\$14
Isle of Skye	Talisker	10 years	\$14
Ross-shire	Glenmorangie	10 years	\$15
Dumbarton	Ballantine's		\$15

PORTS AND SHERRY

Ruby	Cockburn Special Reserve		\$10
Tawny	Taylor's	10 year	\$14
Tawny	Taylor's	20 years	\$22
Ruby	Warre's Warrior Special Reserve	4-5 years	\$15
Sweet	Harvey's Bristol Cream	8 years	\$9
Medium	Dry Sack		\$9
Dry	Tio Pepe		\$9

COGNAC AND ARMAGNAC

Courvoisier VSOP	\$12
Hennessy VS	\$12
Remy Martin VSOP	\$12
Courvoisier XO	\$28
Martell Cordon Bleu	\$28
Martell XO Supreme	\$28
Remy Martin XO	\$29
Menuet XO	\$35
Paradis Hennessy	\$75
Martell L'Or	
\$125	
Louis XIII	
\$200	
Sempe	\$10
Calvados	\$10
Ch de Laubade 1959	\$48

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