

BREAKFAST

GLOBE BREAKFAST DISTINCTIONS

SERVED WITH ORANGE, GRAPEFRUIT, PRESSED APPLE JUICE, OR JUICE OF THE DAY,
COFFEE OR TEA AND YOUR CHOICE OF TOAST AND PRESERVES

PACIFIC COASTAL BREAKFAST 20

TWO ORGANIC FREE RANGE EGGS ANY STYLE

SERVED WITH YOUR CHOICE OF BACON, SAUSAGE OR HAM AND POTATO HASH

WEST COAST SEAFOOD OMELETTE 22

THREE EGG OMELETTE WITH BABY SHRIMP, CRAB AND AVOCADO

SERVED WITH POTATO HASH

GLOBE SPECIALTIES

THREE POTATO HASH 15

WITH TWO EGGS, MUSHROOMS AND LEEKS

POTATO HASH, WITH LEMON & TARRAGON AIOLI

ADD CHORIZO SAUSAGE OR TIROLER BACON 4

BELGIAN WAFFLE 17

SERVED WITH WARM FRUIT COMPOTE

SLICED STRAWBERRIES, WHIPPED CREAM AND

CANADIAN MAPLE SYRUP

BUTTERMILK PANCAKES 17

YOUR CHOICE OF PLAIN, BLUEBERRY, OR CHOCOLATE CHIP

WITH CANADIAN MAPLE SYRUP

PACIFIC COASTAL EGGS BENEDICT 21

TWO ORGANIC FREE RANGE EGGS WITH SEARED SABLEFISH ON A SUN-DRIED

TOMATO AND THYME SCONE, WITH CRAB & CHIVE HOLLANDAISE

SERVED WITH PESTO POTATO HASH

TRADITIONAL EGGS BENEDICT 18

TWO EGGS WITH CANADIAN BACK BACON OR SMOKED SALMON

ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE

SERVED WITH POTATO HASH

VEGETABLE FRITTATA 18

GRILLED ASPARAGUS, MUSHROOMS AND MIXED PEPPERS

TOPPED WITH GOAT'S CHEESE, SERVED WITH TOAST




*ALL OF OUR EGG DISHES ARE PREPARED USING FREE RANGE EGGS,
ORGANIC EGGS CAN BE MADE AVAILABLE UPON REQUEST.*

PLEASE NOTE FOR YOUR CONVENIENCE AN AUTOMATIC 16% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE




*AS PART OF FAIRMONT'S COMMITMENT TO ENVIROMENTAL STEWARDSHIP, THIS MENU CONTAINS LOCALLY SOURCED,
ORGANIC, OR SUSTAINABLE ITEMS WHEREVER POSSIBLE. ALL CUISINE IS PREPARED WITHOUT ARTIFICIAL TRANSFAT.*

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER

WHOLESOME ALTERNATIVES

-  **ENERGY START BREAKFAST** 16
MINTED FRUIT SALAD WITH HONEY GRANOLA AND YOGURT
SERVED WITH FLAX SEED CREPES AND A
PEACH AND BANANA SMOOTHIE
-  **HEALTHY CONTINENTAL BREAKFAST** 16
COTTAGE CHEESE WITH IN-HOUSE PRESERVED FRUIT SALAD
SERVED WITH LOW FAT APRICOT ZUCCHINI MUFFIN AND A
CITRUS SOY SMOOTHIE
-  **EGG WHITE OMELETTE** 18
BELL PEPPERS, TOMATOES AND SCALLIONS
SERVED WITH FRESH FRUIT AND ARTISAN TURKEY SAUSAGE

FOR THE INDIVIDUALIST

- EGGS YOUR WAY** 15
2 EGGS PREPARED TO YOUR LIKING
SERVED WITH POTATO HASH,
TOAST AND PRESERVES.
- BACON, BLACK FOREST HAM OR ARTISAN
TURKEY SAUSAGE** 8
- BIRCHER MUESLI WITH SEASONAL FRUIT** 12
- SMOKED BC SALMON ON A DELI BAGEL** 17
LEMON-TARRAGON CREAM CHEESE, CAPERS
AND RED ONION
- HONEY GRANOLA, DRIED FRUIT AND YOGURT** 12
- FRENCH TOAST** 14
CARAMELIZED PECANS AND BANANAS
-  **WARM FLAX SEED OATMEAL** 12
MADE WITH SKIM MILK AND SERVED WITH
DRIED FRUIT AND BROWN SUGAR
- FRESH BLUEBERRY SCONES** 12
SERVED WITH LEMON CURD AND CRÉME FRAICHE
-  **SEASONAL FRUIT AND BERRY PLATE** 11
SERVED WITH FRUIT YOGURT
-  **ORANGE OR GRAPEFRUIT HALF** 7
- PLAIN OR FRUIT YOGURT** 7

BEVERAGES

- JUICE** 6
ORANGE, APPLE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, TOMATO, V8 OR JUICE OF THE DAY
- COFFEE, REGULAR AND DECAFFEINATED, LOOSE LEAF TEA** 4
- CAPPUCCINO, LATTE, ESPRESSO, HOT CHOCOLATE** 5
- FRUIT SMOOTHIE** 7
BLEND OF YOGURT, FRUIT AND FRUIT JUICE
- 2% MILK, SKIM MILK, SOYA MILK, RICE MILK** 5

