



## The Bengal Curry Buffet \$27

Served daily from 11:30am to 2:00pm


A selection of lamb, chicken, and vegetarian ingredients are married with spices, wheat free vegetable bhajias, basmati rice, flat breads, fresh local greens, assorted condiments, spicy lentil soup and rice pudding

### APPETIZERS


To start with or to share

- Grilled Naan Bread & Dips** \$12  
hummus, curried artichoke
- Vegetable Samosas & Onion Fritters** \$12  
mango chutney, cumin seed dip
-  **Artisan Cheese Plate** \$20  
Canadian selections

### MAIN COURSES

-  **Bengal Organic Green Salad**  
vegetable vinaigrette  
Choice of:  
free-range curry rubbed chicken breast  
Or grilled wild salmon  
Or grilled king prawns  
\$23

- Seafood Chowder**  
prawns, scallops, salmon, halibut & mussels  
\$22

-  **Roasted Pacific Halibut**  
chickpea & bean salad, wilted spinach  
tomato chutney  
\$22

-  **Cashew Crusted Dungeness Crab Cakes**  
chickpea & bean salad  
tamarind aioli  
\$20

- Beef & Mushroom Dip**  
**Roasted AAA top sirloin, triple cream brie, grilled portobello, horseradish & Dijon dip**  
\$22

-  **Queen Charlotte Halibut & Chips**  
Taj Mahal lager beer batter  
French fries or salad  
\$22

-  **Cauliflower Pakora Tower**  
grilled portabella, green salad  
peppercorn vinaigrette  
\$20

- 6 oz Striploin Steak**  
vindaloo butter, chickpea onion rings,  
French fries or salad  
\$24



#### Fairmont Lifestyle Cuisine

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.

All cuisine is prepared without artificial trans fat.