



The Bengal Curry Buffet \$29

Served daily from 6:00pm to 9:00pm (10:00pm of Friday and Saturday)

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

Assorted Olives

\$7

Grilled Naan Bread & Dips

hummus, curried artichoke

\$12

Vegetable Samosas & Onion Fritters

cumin seed dip, mango chutney

\$13

Halibut & Shrimp Fritters

\$14

Onion Rings & French Fries

\$12

Cashew Crusted Dungeness Crab Cakes

tamarind aioli

\$15

Grilled Wild King Prawns

curry rubbed, lime coriander butter

\$16

Vindaloo Salt Spring Island Mussels

naan bread

\$14

Artisan Cheese Plate

Canadian selections

\$20

MAIN COURSES

Roasted Queen Charlotte Halibut

chickpea & bean salad, wilted spinach
tomato chutney

\$25

Cauliflower Pakora Tower

grilled portabella, green salad
Peppercorn vinaigrette

\$24

Queen Charlotte Halibut & Chips

Taj Mahal lager beer batter
French fries, traditional tartar sauce

\$24

8 oz Striploin Steak

vindaloo butter, chickpea onion rings
French fries or salad

\$28

Bengal Organic Green Salad

vegetable vinaigrette

Your choice of:

free range curry rubbed chicken breast

Or grilled wild salmon

Or grilled king prawns

\$27

Comfort Platter for 2

Choice of:

Star anise braised beef short ribs

Or braised organic chicken, mushroom, peppers

Or boneless veal osso bucco

Comes with rice, chickpea & bean salad

\$48

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.