





Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.



Starters

Salmon Tartar (gluten free / diabetic) 	15
avocado / orange segments / red onions / cucumbers micro greens / wasabi mayonnaise	
Thai Carrot & Ginger Velouté (vegan / gluten free / dash / diabetic)	10
puréed carrots / chilies / lime & coconut cream soup	
Maple Glazed Scallops (gluten free)	15
brown butter squash purée / kobocha squash & goat cheese risotto micro green salad / spiced pumpkin seeds / cointreau reduction	
Salt Spring Mussels (dash / diabetic) 	13
Valbella chorizo sausage / garlic / shallots / cilantro / julienne vegetables tomatoes / grilled french baguette / tomato chardonnay broth / fennel cream	

Mains

Roasted Beet Risotto (gluten free / diabetic)	25
green asparagus / beet greens / goat cheese heirloom carrots / roasted beets basil oil / preserved lemon & dill salad	
Vegetable & Coconut Curry (vegan)	25
zucchini / chickpeas / peppers / tomatoes / eggplant / peas jasmine rice / papadom	
Roasted Chicken Breast (diabetic)	32
honey & lemon glazed chicken breast / goat cheese & herb quinoa risotto cherry tomato / baby spinach / fried leaks / chardonnay chicken jus	
Salmon Bouillabaisse (dash)	29
rock shrimp / mussels / seasonal vegetables / navy beans / saffron broth	

Desserts

Poached Pear & Raspberry Sorbet (diabetic / dash)	10
Vanilla Panna Cotta (diabetic / dash)	10



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.