

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 & nellness.



Starters

our ters	
Salmon Tartar (gluten free / diabetic) avocado / orange segments / red onions / cucumbers micro greens / wasabi mayonnaise	15
Thai Carrot & Ginger Velouté (vegan / gluten free / dash / diabetic) puréed carrots / chilies / lime & coconut cream soup	10
Maple Glazed Scallops (gluten free) brown butter squash purée / kobocha squash & goat cheese risotto micro green salad / spiced pumpkin seeds / cointreau reduction	15
Salt Spring Mussels (dash / diabetic) Valbella chorizo sausage / garlic / shallots / cilantro / julienne vegetables tomatoes / grilled french baguette / tomato chardonnay broth / fennel cream	13
Mains	
Roasted Beet Risotto (gluten free / diabetic) green asparagus / beet greens / goat cheese heirloom carrots / roasted beets basil oil / preserved lemon & dill salad	25
Vegetable & Coconut Curry (vegan) zucchini / chickpeas / peppers / tomatoes / eggplant / peas jasmine rice / papadom	25
Roasted Chicken Breast (diabetic) honey & lemon glazed chicken breast / goat cheese & herb quinoa risotto cherry tomato / baby spinach / fried leaks / chardonnay chicken jus	32
Salmon Bouillabaisse (dash) rock shrimp / mussels / seasonal vegetables / navy beans / saffron broth	29
Desserts	
Poached Pear & Raspberry Sorbet (diabetic / dash)	10
Vanilla Panna Cotta (diabetic / dash)	10

