The Bengal Curry Dinner Buffet $32

Daily from 6pm to 9pm (6pm to 10pm Friday and Saturday)

Starters

Seafood Chowder, Fresh Greens, Boondi Raita, Naan Bread, Papadams,
Mango Chutney, Coriander Chutney, Cucumber Raita

Main Courses

Signature Butter Chicken, Lamb Curry, Tandoori Chicken,
Daily Vegetarian Curry, Turmeric Basmati Rice, Bhajias

Desserts

Rice Pudding, Cardamom Crème Brûlée

À La Carte

Daily from 4pm to 10:30pm (11pm Friday and Saturday)

Starters

BENGAL

Bengal Oven Roasted Cashews 8
Kashmir Chilli Spiced

West Coast Salmon Sampler 14
Sliced Smoked & Candied Salmon,
Goat's Cheese, Frisée, Fresh Baguette

"Pint" Of Black Tiger Prawns 17
Cocktail Sauce, Grilled Naan Bread

Salt & Chili Pepper Calamari 17
Citrus Aioli

Samosa Taster 16
Vegetable Samosa, Chicken Samosa,
Mango Chutney, Cucumber Raita

Seafood Chowder
Cup 10 Bowl 19
Creamy Velouté, Market Fresh Seafood

Braised Short Rib Poutine 16
Comox Cheese Curds, Truffle Demi

Grilled Flat Breads & Dips 14
Sundried Tomato & Black Olive Tapenade, Hummus
Add Warm Crab Dip 5

Dungeness Crab & Shrimp Cakes 17
Mango Salad, Red Onion Marmalade, Spiced Cashews

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

Fairmont Lifestyle Cuisine
Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness

Non Alcoholic Cocktails 7

Tiger Cub
Lemon, pineapple and pomegranate juice, club soda

Raspberry Refresh
Raspberry and white peach purée, lime juice, ginger ale

Peachy Perfection
Mint, white peach purée, lime juice, sprite

Mango Mango
Mango purée, freshly squeezed lime juice, sprite

Pom Party
White peach purée, pomegranate juice, lemon juice, sprite

Main Courses

Local Squash & Saltspring Island Goat's Cheese Tart 23
Frisée Endive Salad, Candied Walnuts

Signature Bengal Salad 24
Prawns, Dungeness Crab, Scallops, Candied Salmon, Mango
Empress Honey Champagne Vinaigrette

Chicken Caesar Salad 25
Grilled Chicken Breast, Crisp Romaine, Brioche Croutons

B.C. Fish & Chips 25
Beer Battered Halibut, Coleslaw

Oven Baked Sablefish 26
Roasted Tomato Chutney, Cous Cous & Black Bean Salad

Ham & Camembert Melt 22
Maple Cured Ham, Comox Camembert, Horseradish Mayo,
Potato Bread, French Fries or Salad

Angus Beef Burger 25
Canadian Black Angus Prime Beef Burger,
Aged English Cheddar, Crisp Onions, Smoked Bacon Aioli
French Fries or Salad

Shrimp Naanwich 23
Ginger Spiced Shrimp, Avocado, Crisp Onion
French Fries or Salad

Pacific Mussels & Fries 22
Pernod, Garlic Butter

AAA Grilled Striploin Steak 28
8 Oz Striploin Steak, Tomato Confit, Peppercorn Butter,
Fried Bermuda Onions, French Fries or Salad

BENGAL

Divine Desserts

Lemon Tart 14
Raspberry Lime Coulis

Valrhona Dark & Milk Chocolate Cake 12
Caramel Café Au Lait

Banana Cream Pie 12
Pineapple Coconut Sauce

Baked Chipotle Chocolate Mousse 13
Empress Honey Ice Cream

Artisan Cheese Plate 22
Artisan Canadian Cheese Selection

Vivreau Sparkling or Still Bottled Water 7
Our environmentally positive water is helping reduce your carbon footprint

Specialty Coffees

Cafe Royale 9
Coffee with Baileys, Grand Marnier, Amaretto

Victoria's Secret 9
Coffee with dark crème de cacao, peppermint schnapps

Monte Cristo 9
Coffee with Kahlua, Grand Marnier

Spanish Coffee 9
Coffee with brandy, Kahlua

Irish Coffee 9
Coffee with Irish whisky, Irish Mist