The Bengal Curry Dinner Buffet \$32

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

Starters

Indian Dal Shorba, Kachumbar Salad, Quinoa Salad, Chana Chat, Market Green Salad Bar, Mango Chutney, Mint Chutney, Cucumber Raita, Chopped Chillies

Main Courses

Bengal Butter Chicken, Coconut Curry Lamb, Tandoori Chicken, Daily Vegetarian Curry, Bengal Basmati Rice, Lentil Bonda, Naan Bread, Papadams

Desserts

Cardamom Infused Mini Apple Pie, Rice Pudding, Chai Crème Brûlée

À La Carte

Starters

- © Crunchy Kale Chips 8
 Toasted Walnut, Confit Garlic Aioli
- © Sweet Potato Fries 10 Lemon Mayo, Chives, Chili, Parmesan

Masala Spiced Prawns 18 Crispy Light Pakora Batter, Coconut Raita, Lime

- Creamy Seafood & Tomato Chowder Ling Cod, Halibut, Salmon, Clams, Chardonnay, Anise Seeds, Pearl Onions Cup 10 Bowl 19
- Grilled Flat Bread & Dips 14 Baba Ghannouj, Raita

Baked Tandoori Chicken Naan 16 Cilantro Yogurt, Tomato Jam, Masala Spices

Spinach & Arugula Salad 13 Warmed Bacon Vinaigrette, Local Goat's Cheese, Black Pepper Tuile, Shaved Red Onion Add Masala Spiced Chicken 6 Add Red Stripe Prawns 9





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

GF Gluten Free Menu Items

Hand Crafted Non-Alcoholic Cocktails 7
Tiger Cub
Lemon, pineapple and pomegranate juice, club soda

Raspberry Refresh

Raspberry & white peach purée, lime juice, ginger ale

Mango Mango Mango purée, freshly squeezed lime juice, Sprite

Main Courses

West Coast Beer Battered Halibut & Chips 25 House Made Tartar Sauce, Lemon, Coleslaw

Bengal Beef Burger 25

Drotzel Burn, Aged White Chedder I.

Pretzel Bun, Aged White Cheddar, Lettuce, Tomato, Spicy Mayo

🖊 🥯 🖟 Maharaja's Salad 24

Dungeness Crab, Cured Salmon, Compressed Cucumber, Roasted Beets, Tomatoes, Soft Poached Egg, Spiced Almonds, Avocado, Crisp Iceberg Lettuce, Citrus Vinaigrette

© Cassoulet of Seasonal Vegetables 26

Cannellini Beans, Grape Tomatoes, Red pepper, Parsley, Local Root Vegetables, Olive Oil, Wilted Spinach, Grana Padano

Steak & Mushroom Pie 25

Caramelized Onions, Braised Beef Chuck, Crimini Mushrooms, Bacon & Stout Gravy

© South Indian Chicken Biryani 19

Red Peppers, Raz el Hanout, Onions, Garlic, Basmati Rice, Cashews, Lime

Warm Lamb Sandwich 22

Slow Roasted Indian Spiced Lamb Shoulder, Tomato Jam, Rocket, Branston Pickle

Colonial Grilled Cheese 19

Ale Marinated Cheddar, Pepper Bacon, Pickled Shallot Relish, Potato Rosemary Bread

GE Local Pork Chop 28

Smoked Pork Cassoulet, Lemon, Olive Oil, Blistered Tomatoes

Divine Desserts

Raspberry White Chocolate Verrine 14

Chocolate Mousse, Raspberry, Cardamom Shortbread

Dolce Leche Cheesecake 12

Empress Honey Sauce, Roasted Walnuts

Bengal Madness 12

Tia Maria Triple Chocolate Coconut Cake Rum & Pineapple Sauce

Lemon Meringue Pie 13

Raspberry Coulis

Canadian Cheese Plate 22

Canadian Cheese Selection

Vivreau Sparkling or Still Bottled Water 7

Our environmentally positive water is helping reduce your carbon footprint

Specialty Coffees

Cafe Royale 10

Coffee with Baileys, Grand Marnier, Amaretto

Victoria's Secret 10

Coffee with dark Crème de Cacao, Peppermint Schnapps

Monte Cristo 10

Coffee with Kahlua, Grand Marnier

