The Bengal Curry Lunch Buffet $30

Daily From 11:30am To 2pm

Starters
Seafood Chowder, Fresh Greens, Pineapple, Tomato Wedges, Plain Yogurt,
Mango Chutney, Coriander Chutney, Cucumber Raita

Main Courses
Signature Butter Chicken, Coconut Curry Lamb, Tandoori Chicken,
Daily Vegetarian Curry, Basmati Rice, Lentil Bonda, Naan Bread, Papadums

Desserts
Rice Pudding, Cardamom Crème Brûlée

Shared Plates

Bengal Oven Roasted Cashews 8
Kashmir Chili Spiced

Taste of the Pacific 22
Cup of Prawns, Smoked Salmon, Crab Dip
Naan Bread, Cocktail Sauce

Bengal Affair 18
Vindaloo Chicken Satay, Vegetarian Samosas
Kashmir Spiced Cashews, Cucumber Raita, Mango Chutney

BENGAL

Starters

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

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

Chili Spiced Calamari 17
Smoked Pepper Aioli

Vegetarian Samosas 16
Vegetable Samosa, Lentil Bonda
Mango Chutney, Cucumber Raita

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

Tandoori Chicken Naan Pizza 16
Butter Chicken Sauce, Cilantro, Crushed Cashews
Crème Fraiche, Mozzarella

Grilled Flat Breads & Dips 14
Sundried Tomato & Black Olive Tapenade, Hummus
Add Warm Crab Dip 6

Dungeness Crab & Shrimp Cakes 17
Red Onion Marmalade, Paprika Mayonnaise, Balsamic Reduction

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, and sprite

Groups of 10 or more will have an automatic 15% gratuity added to the bill.

Main Courses

Sweet Potato & Squash Tart 23
Toasted Hazelnuts, Saltspring Island Goat's Cheese
Frisée Salad

Signature Bengal Salad 24
Prawns, Dungeness Crab, Candied Salmon, Mango
Shallot Tarragon Vinaigrette

Braised Short Rib Poutine 18
Comox Cheese Curds, Truffle Demi

Prawn Curry 27
Basmati Rice, Papadum, Grilled Naan

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

Baked Black Cod 26
Double Smoked Bacon & Cannellini Beans, Tomato Broth

Grilled Cheese Sandwich 18
Sourdough, Aged Cheddar, Red Onion, House Made Ketchup
French Fries or Salad

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

Pacific Mussels & Fries 22
Pernod, Garlic Butter

AAA Grilled Striploin Steak 28
8 oz Striploin Steak, Caper Horseradish Butter,
Fried Bermuda Onions, French Fries or Salad

BENGAL

Divine Desserts

Ginger Spiced Pear Crème Brûlée 14
Pistachio Madeleine

Valrhona Jivari Marshmallow Gateaux 13
Chai Crème Anglaise

Cardamom Spiced Pumpkin Cheesecake 12
Warm Rum & Raisin Chutney

Warm Apple Crumble Pie 14
Empress Honey Yogurt Ice Cream, Salty Caramel Sauce

Artisan Cheese Plate 22
Artisan Canadian Cheese Selection

Vivreau Sparkling or Still Bottled Water 6
Our environmentally positive water is helping reduce your carbon footprint

Hot Beverages

Bengal Chai Latte 5

Fairmont Empress Blend Tea 5

Regular or Decaf Coffee 5

Espresso, Cappuccino or Latte 6

The Bengal Curry Dinner Buffet $32

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

Starters

Seafood Chowder, Fresh Greens, Pineapple, Tomato Wedges, Plain Yogurt,
Mango Chutney, Coriander Chutney, Cucumber Raita

Main Courses

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

Desserts

Rice Pudding, Cardamom Crème Brûlée

Shared Plates

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Kashmir Chili Spiced

Taste of the Pacific 22
Cup of Prawns, Smoked Salmon, Crab Dip
Naan Bread, Cocktail Sauce

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BENGAL

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Smoked Pepper Aioli

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

Tandoori Chicken Naan Pizza 16
Butter Chicken Sauce, Cilantro, Crushed Cashews
Crème Fraiche, Mozzarella

Grilled Flat Breads & Dips 14
Sundried Tomato & Black Olive Tapenade, Hummus
Add Warm Crab Dip 6

Dungeness Crab & Shrimp Cakes 17
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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

White Wine

	Glass	½ Litre	Bottle
Chardonnay Aquinas, Napa Valley	17	56	80
Chardonnay Mission Hill, Okanagan Valley	13	43	62
Gewürztraminer Pentâge, Okanagan Valley	12	42	58
Pinot Blanc Hester Creek, Okanagan Valley	12	42	58
Pinot Gris Blasted Church, Okanagan Valley	13	43	62
Pinot Grigio Giorgio & Gianni, Italy	11	38	53
Riesling Gunderloch, Germany	12	42	58
Sauvignon Blanc Kim Crawford, New Zealand	15	50	70

Red Wine

	Glass	½ Litre	Bottle
Cabernet Sauvignon Irony, Napa Valley	17	56	80
Cabernet Sauvignon Quails' Gate, Okanagan Valley	14	46	65
Grenache-Syrah Chapoutier, France	12	42	58
Malbec Trapiche, Argentina	12	42	58
Merlot Burrowing Owl, Okanagan Valley	16	57	77
Merlot Hester Creek, Okanagan Valley	11	38	53
Pinot Noir Road 13, Okanagan Valley	14	46	65
Shiraz Jackson Triggs, Okanagan Valley	11	38	53
Carmenere, Undurraga, Chile	11	38	53

Bubbly

	Glass	½ Bottle	Bottle
Sumac Ridge Stellar's Jay, Okanagan Valley	14	47	65
Villa Teresa, Prosecco	12		65
Summerhill, Cipes Rosé Pinot Noir Brut, Okanagan Valley	14		75
Domaine Chandon, Napa Valley			67
Veuve Clicquot Rosé Brut, Champagne			187
Moët & Chandon Brut, Champagne		88	143
Moët & Chandon Dom Pérignon, Champagne			351
Veuve Clicquot La Grand Dame			363

Local Draught on Tap

	Glass	Pint
Phillips Phoenix Gold Lager	5	7
Vancouver Island Piper's Pale Ale	5	7
Lighthouse Race Rocks	6	8
Hoyne Devils Dream IPA	6	8

Bottled Beer

Hermann's Dark Lager, Vancouver Island Spyhopper Honey Brown Ale	7
Bard's Sorghum Malt Beer, Gluten-Free	9
Raj, Kingfisher, Tiger Lager, Corona, Budweiser, Coors Light	8
Guinness, Heineken, Stella Artois	9
Becks Non-Alcoholic	5

Cocktails

Empress 1908 12
A 'must have' when visiting Victoria. Empress Blend 1908 Tea infused vodka, fresh lemon juice, lightly sweetened and frothy egg whites

Old Fashioned Whiskey Cocktail 15
Woodford Reserve bourbon, sugar, Angostura bitters, orange zest

Pomegranate and Cucumber Mojito 12
Cucumber, fresh mint, lime juice
Bacardi light rum, pomegranate, club soda

Mango Smooth 12
Finlandia vodka, fresh cilantro, fresh mango purée, lime juice, Angostura bitters

Bubbles and Raspberries 12
Raspberry purée, Finlandia vodka, lemon juice, sparkling wine

Espresso Vanilla 12
Absolut Vanilla, Kahlua, espresso

Bellini 15
Sparkling wine, white peach purée

Mexican Iced Coffee 12
Patron xo café, espresso, cream

The Original Bengal Tiger 12
Bacardi dark rum, lemon, pineapple and pomegranate juice, apricot brandy

Mandarinhattan 12
Jack Daniels, sweet vermouth, Absolut Mandarin vodka, Angostura bitters, orange bitters

Grand Grapefruit Cosmopolitan 12
Finlandia Ruby Red Grapefruit vodka, Grand Marnier, lime juice, cranberry juice

Ms. Mary 12
Rosemary infused vodka, lemon juice, egg whites

Classic Martinis
Your choice of 3 oz of vodka or gin

Vodka	Gin
Finlandia 12	Tanqueray 12
Absolut 12	Bombay Sapphire 14
Ketel One 16	Victoria Gin 18
Belvedere 18	Tanqueray 10 18
Grey Goose 18	Hendriks 18

The Fairmont Artistic Mixology Experience

As we see it, our bar is merely an extension of the kitchen; a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premises, and precisely executed by our bartenders.

LIFESTYLE CUISINE *Plus*

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.

Fairmont HOTELS & RESORTS

DASH / HEART HEALTHY

Appetizer
Prawn Cocktail Salad $15
Poached prawns, cocktail vinaigrette, pepper greens

Entrée
Grilled Albacore Tuna $24
Grilled vegetable & grain salad, seasonal vegetables

Dessert
Cardamom Spiced Apple Crumble $14

DIABETES

Appetizer
Seared Tuna Loin $15
Pickled root vegetable slaw, mixed arugula salad

Entrée
Grilled Beef Striploin $35
Olive oil potatoes, horseradish caper butter, seasonal vegetables

Dessert
Raspberry Frozen Yogurt $13
with vanilla scented fruit

VEGAN

Appetizer
Tomato & Cucumber Panzanella Salad $13
Fresh basil, balsamic and extra virgin olive oil

Entrée
Edamame Stuffed Portabella Mushroom $25
Olive oil smashed Yukon gold potato, soy milk tomato rosa sauce

Dessert
Chocolate Ganache Flan $14

RAW

Appetizer
Green Salad $13
Sliced apple & orange segments, raw pumpkin seeds, champagne honey vinaigrette

Entrée
Cucumber & Melon Alfredo $24
Avacado, bell pepper, carrot, walnuts, coconut milk dressing

Dessert
Chocolate Coconut Fudge $13
Orange Gelato

MACROBIOTIC

Appetizer
Roasted Squash Soup $13
Toasted seeds of life, fresh diced apple

Entrée
Steamed Salmon $26
Sesame white cabbage sauté, seasonal vegetables

Dessert
Maple Poached Pear $13
with almond and raspberry

GLUTEN FREE

Appetizer
Seafood Salad $22
Prawns, dungeness crab, tuna, mango, champagne honey vinaigrette

Entrée
Grilled Chicken Breast $35
Garlic smashed potato, grainy Dijon merlot sauce, seasonal vegetables

Dessert
Vanilla Crème Brûlée $13

WATER

Vivreau Sparkling or Still $7

Our environmentally positive water is helping reduce your carbon footprint

HEALTH & WELLNESS TEAS

Digestif	$5
Tranquility	$5
Energy	$5

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.