

Welcome to The Fairmont Empress!

For over a century, we have played a tremendous role in shaping our community in Victoria and building strong relationships with our local partners. Our restaurants are committed to sustainability and utilizing regional ingredients for a “farm to fork” philosophy of dining. We believe it is the right thing to do.

Some of the local farms and suppliers featured in our menus include Seabluff Farms, Goldstream Poultry, SunWing Greenhouses, Ragley Farms, Healing Farms, Venturi-Schulze, David Woods, Moonstruck and Natural Pastures Cheese Company.

Our Culinary team are excited to present the best of Vancouver Island to our valued guests. Frequently Chef and his team tour these fields to learn about these products first hand. In addition to this our Culinary team has initiated our honey bee project where we produce honey for our signature items. We also should not forget our roof top garden where Chef and his team grow herbs, edible flowers and vegetables.

As always, we appreciate your valuable feedback on the meal and service you experience while staying at Fairmont. Bon Appétit!

In Room Dining – sit back, relax and let us bring The Empress dining experience to you in the comfort of your own room. Please browse through our menu.

The Empress Room – open daily from 7am, the most beautiful restaurant in the city, serves breakfast and dinner. The Empress Room offers classically inspired modern food with an extensive wine list to compliment your meal. Our Royal Table experience is perfect to celebrate that special occasion and is available every evening at any guests’ request. It is a special nostalgic service, a quaint experience that guests in the past would have enjoyed in this room. Enjoy a specially created amuse bouche and palate cleanser course as well as wine selections by our sommelier for a cost of \$30 per person

Fairmont Lifestyle Cuisine

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

The Fairmont Empress is proud to treat each guest as a unique individual.

Our **LIFESTYLE CUISINE Plus** Menu features

Heart Healthy, Diabetic, Vegan, Raw, Macrobiotic and Gluten Free menu items

If you have a dietary restriction, please advise your In Room Dining Server

Bengal Lounge – open daily from 11:30am, offers the famous curry buffet and an à la carte menu. This lounge is known throughout Victoria for its comfortable leather seating, signature cocktails and live jazz on Fridays and Saturdays. Due to BC liquor laws all patrons must be 19 years of age or older.

Afternoon Tea – open daily from 12pm, indulge in one of Victoria’s grandest traditions, ‘Afternoon Tea at the Fairmont Empress’. For over a century the majestic tea lobby has played host to England’s most beloved ritual. As you sip a cup of our Empress Blend Tea, a Royal Doulton China serving tier is presented featuring tea sandwiches, melt-in-your mouth scones, strawberry preserves and thick cream. Atop the tier is a selection of pastries from our award winning Pastry Team.



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

BREAKFAST

Available from 6:30am - 11:30am

The Canadian \$17
Two eggs any style, choice of pork sausage, bacon, Canadian back bacon or ham
choice of toast, bagel or English muffin, choice of hash browns or fruit cup

Eggs Benedict \$17
Two poached eggs, Canadian back bacon, toasted English muffin,
hollandaise sauce, choice of hash browns or fruit cup
substitute with smoked salmon for an additional \$3
substitute spinach florentine \$2

Dungeness Crab Benedict \$18
Dungeness crab cakes, two poached free range eggs, profiterole,
herb hollandaise sauce, choice of hash browns or fruit cup

Create Your Own Omelette \$18
Three whole eggs or four egg whites, choice of fillings,
choice of pork sausage, bacon, Canadian back bacon or ham
choice of toast, bagel or English muffin, choice of hash browns or fruit cup

Select one cheese:	Select two fillings:	
farmhouse feta cheese	field mushrooms	bell peppers
white cheddar cheese	green onion	country ham
goat's cheese	oven dried tomato	baby shrimp
	spinach	

Add extra fillings for 50¢ each

Buttermilk Pancakes \$16
choice of regular, chocolate chip or banana, Quebec maple syrup

Peach Stuffed French Toast \$18
Peach & mascarpone cheese stuffed brioche bread, Quebec maple syrup

Cinnamon Spiced Waffles \$17
Strawberries, vanilla mascarpone cream, Quebec maple syrup

Corned Beef Hash \$17
Two eggs any style, Montreal style corned beef, white cheddar cheese,
hash browns, chipotle mayo, choice of toast, bagel, or English muffin

Steak & Eggs \$20
6oz AAA New York steak, two eggs any style, herb tomato, sautéed mushrooms,
choice of toast, bagel, or English muffin, choice of hash browns or fruit cup

ON THE SIDE

Bavarian style smoked ham, pork sausage, bacon, or
Canadian back bacon \$7

Organic eggs available upon request for additional \$2

For additional breakfast choices please turn the page →

Please note that a \$5 hotel delivery charge, applicable taxes
and a 15% gratuity will be added to your bill

BREAKFAST

Available from 6:30am - 11:30am



FAIRMONT LIFESTYLE CUISINE

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

The Willow Stream Spa	\$17
Two organic poached eggs, oven dried tomato quinoa, fresh melon yoghurt parfait with seeds of life, multigrain baguette	
Grilled Vegetable & Egg White Omelette	\$18
Herb tomato, sautéed mushrooms, fresh fruit, choice of toast, bagel or English muffin	
Healthy Start Continental	\$17
Selection of fresh fruit, parfait, whole grain bagel	
Parfait	\$13
Fresh seasonal fruit compote, toasted streusel, muesli, vanilla yoghurt	
Warm Oatmeal Crumble	\$16
Canadian oats, seasonal fruit compote, vanilla yoghurt, maple syrup, coconut and granola topping, choice of toast, bagel or English muffin	
Quinoa Porridge	\$17
Spiced apple chutney, mascarpone cheese, Empress honey, seeds of life	

FRUIT AND FIBRE

Seasonal fresh fruits and berries	\$11
Chilled half grapefruit with honey	\$6
Breakfast cereal with banana or strawberries cornflakes, special-K, rice krispies, fruit loops, raisin bran, cheerios, muesli, or granola	\$8
Low fat, natural or fruit yoghurt	\$5

BAKERY

Four mini pastries, muffins, butter croissants or pain au chocolat	\$6
Toast - white, whole wheat, multi grain, sourdough, rye, English muffin or bagel	\$5
Toasted bagel with cream cheese	\$7
Toasted bagel with smoked salmon & cream cheese	\$14

BEVERAGES

Freshly brewed regular or decaffeinated coffee	4 cups	\$6
	8 cups	\$12
The Fairmont Empress tea or choice of herbal teas		\$6
Fruit juice - orange, apple, grapefruit, cranberry or tomato		\$5
Milk - 2%, 1%, skimmed, chocolate or soy		\$4
Still or sparkling water	small	\$5
	large	\$8

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BREAKFAST

Available from 6:30am - 11:30am



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.



DASH/HEART HEALTHY

Low Fat Yoghurt \$5

Quinoa Porridge \$16
Spiced apple chutney, Empress honey

DIABETES

Free Run Egg White Omelette \$17
Ham, mushrooms and aged cheddar cheese with minted fruit

BEVERAGES

Fairmont Wellness Tea Selection:
Energy, Tranquility, Digestif, \$5

VEGAN

Muesli Parfait \$9
Muesli, coconut milk, fruit & berries

WATER

Still or sparkling water small \$5
large \$8

RAW

Okanagan Berry Berry Nut Bar \$6

Minted Fresh Fruit \$12

Vanilla and Almond Milk \$6

MACROBIOTIC

Oatmeal \$15
Toasted almonds, pinenuts, raisins, sundried cranberries, soy milk

GLUTEN FREE

Free Run Egg White Omelette \$17
Spinach, mushrooms, goat's cheese and hash browns



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ALL DAY DINING

Available from 11:30am - 11:00pm

All Day Breakfast \$27
Two eggs any style, hash browns
choice of pork sausage, bacon, Canadian back bacon, or ham
choice of toast, bagel, or English muffin
includes your choice of juice and coffee or tea

STARTERS

Honey Truffle Popcorn \$8
Empress honey drizzled popcorn, black truffle oil

Daily Soup Creation cup \$9
Housemade, ask your In Room Dining server for today's choice bowl \$18

Seafood Chowder cup \$10
Selection of fish, seafood and vegetables in a creamy velouté bowl \$19

Mezze Platter \$14
Bagaganoush, hummus, cucumber tzatziki,
marinated olives, grilled flat bread

 **'Pint' of Prawns** \$19
Toasted garlic loaf, cocktail sauce


Prosciutto Flat Bread \$14
Fig jam, farmhouse feta, arugula greens



Baked Comox Brie \$14
Toasted walnuts & Empress honey, baguette

Crispy Sesame Chicken Bites \$15
Grated coconut and toasted peanuts, mango sambal chili dip

SALADS

Classic Caesar Salad \$14
Garlic parmesan dressing, brioche croutons
Add wild B.C. salmon for an additional \$10
Add organic free-range chicken breast for an additional \$11

 **Organic Green Salad** \$13
Bing cherries, rooftop herbs, almonds, Vancouver Island goat's
cheese, Empress honey dressing
add wild B.C. salmon for an additional \$10
add organic free-range chicken breast for an additional \$10

  **Bengal Seafood Salad** \$24
Prawns, dungeness crab, scallops, candied salmon, mango,
Empress honey vinaigrette

Chicken Paillard \$19
Marinated chicken breast, arugula, parmesan, lemon dressing

Ahi Tuna Nicoise \$19
Kalamata olive, green beans, potato, hard boiled egg, olive oil dressing

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ALL DAY DINING

Available from 11:30am - 11:00pm

BURGERS & SANDWICHES

Served with choice of soup of the day, garden salad or fries. Substitute caesar salad for \$2

Empress Prime 8 oz Gourmet Burger \$24

Canadian black angus beef burger, white cheddar cheese, smoked bacon aioli
choice of green salad or french fries

Vegetarian Burger \$22

Portobello mushroom, zucchini, red bell pepper, roasted garlic aioli,
grilled halloumi cheese, choice of green salad or french fries



Crispy Halibut Burger \$25

Battered halibut fillet, coleslaw, traditional tartar sauce
choice of green salad or french fries

Salmon Amritsari Tacos \$25

Fresh roti, pickled cucumber, chili lime yoghurt dressing
choice of green salad or french fries

Empress Clubhouse Sandwich \$23

Roasted turkey breast, smoked bacon, tomato, cheddar cheese
green leaf lettuce, honey mustard mayo, cranberry sourdough
choice of green salad or french fries

ENTRÉES



Vancouver Island Fish and Chips \$25

Local Haida Gwaii halibut fillet, coleslaw, traditional tartar sauce

8oz Alberta Beef Striploin Steak \$29

Garlic sautéed mushrooms, pomme frites, béarnaise sauce

Grilled Prawn and Chorizo Skewers \$25

Spanish Rice pilaf, saffron aioli



Bengal Prawn Curry \$25

Basmati rice, mango chutney, cucumber raita, papadam and naan bread

Seafood 'Cataplana' \$24

Halibut, salmon, mussels, prawns, vermouth & saffron lemon cream



Vancouver Island Mussels \$20

Hoyne summer haze honey hefe, toasted garlic loaf

Ploughman's Plate \$25

Hand crafted local cured meats, artisan cheeses, olives, rustic breads

Smoked Mozzarella Cannelloni \$25

Yellow bell pepper cream sauce, toasted pinenuts, fresh basil, oven dried
tomatoes, arugula greens

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and a 15% gratuity will be added to your bill

ALL DAY DINING
Available from 11:30am - 11:00pm

PIZZAS AND SNACKS

Create Your Own Pizza – 12 inch **\$21**
Home made pizza crust, Mozzarella cheese, tomato basil sauce and choice of 2 toppings

Pepperoni	Baby Shrimp	Feta Cheese
Chorizo Sausage	Field Mushrooms	Mixed Peppers
Smoked Ham	Kalamata Olives	Red Onion

add extra fillings for 75¢ each

The Classic **\$23**
Breaded chicken strips, french fries, honey mustard sauce

Movie Night **\$16**
Popcorn, two chocolate bars, two non-alcoholic beverages

Game On! **\$19**
Potato chips, pretzels, peanuts, two bottles of domestic beer

BEVERAGES

Freshly brewed regular or decaffeinated coffee 4 cups \$6
8 cups \$12

The Fairmont Empress tea or choice of herbal teas **\$6**

Fruit juice - orange, apple, grapefruit, cranberry, or tomato **\$5**

Milk - 2%, 1%, skimmed, chocolate, or soy **\$4**

Still or sparkling water small \$5
large \$8

For dessert choices please turn the page →

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ALL DAY DINING

Available from 11:30am - 11:00pm

DESSERTS

Strawberry Shortcake Strawberry daiquiri coulis	\$14
Citrus Cheesecake Lollipops Key lime coulis	\$14
Devil's Chocolate Cake Raspberry passion fruit coulis	\$14
Empress Trio of Brûlée Tahitian vanilla bean, Empress earl grey, Valrhona chocolate salted caramel	\$18
Artisan Chocolate and Beans Hand dipped truffles, macaroons and biscotti	\$16
Artisan Cheese Plate Assortment of local cheeses, dried apricot purée	\$22
Luxury Ice Cream Please ask about our daily selection for a choice of three scoops	\$10

Royal Afternoon Tea

Steeped in tradition spanning two centuries, The Fairmont Empress introduces a twist on tea known as Royal Tea. Complementing the world renowned Afternoon Tea, Royal Tea introduces a new course of tea.

A new tea tier of three delectable cheeses from the famous cheese makers of Salt Spring Island served with a tawny port and our Empress Honey.

An experience like no other, a new era of tea unfolds in Royal Tea




Please dial 4688 to be connected to our Dining Reservations team for more details

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SIGNATURE ITEMS FROM THE EMPRESS DINING ROOM

Available from 5:30pm - 9:00pm

STARTERS

- Baby Romaine** \$12
Brioche crustini, parmesan crisps, balsamic caesar dressing
- Traditional Caprese** \$15
Heirloom tomatoes, buffalo mozzarella, balsamic reduction, extra virgin olive oil, fresh basil
-  **Organic Greens** \$13
Grilled asparagus, compressed melon, goat cheese, Champagne & strawberry vinaigrette
- Lobster & Crispy Sweetbread Risotto** \$18
Black trumpet mushroom, summer truffles
-  **Dungeness Crab & Grilled Prawn** \$18
Mango purée, avocado mousse, frisee salad, finger lime dressing
-  **Seared Qualicum Beach Scallops** \$18
Fresh pea & carrot purée, roasted beet pudding, prosciutto crisps orange honey vinaigrette

The Empress Room

The Empress Room offers classically inspired modern food with an extensive wine list to compliment your meal. Our Royal Table experience is perfect to celebrate that special occasion and is available every evening at any guests' request.

For additional choices and divine desserts please turn the page →


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SIGNATURE ITEMS FROM THE EMPRESS DINING ROOM

Available from 5:30pm - 9:00pm

ENTRÉES

Locally Inspired Farm to Fork Vegetarian Feature \$27

 **Haida Gwaii Sablefish** \$34
Smoked tomato & olive neapolitan, roasted vegetable vinaigrette

 **Wild Pacific Salmon** \$34
Green pea sticky rice, bacon tomato cold pressed olive oil

Line Caught Ahi Tuna \$33
Angel hair pasta, herb pesto, poached egg

Free Range Chicken Breast \$33
Wild mushroom & corn succotash, sundried tomato confit

Long Bone Pork Chop \$37
White balsamic peach chutney, ver jus sauce, crushed yam & baby leek

Fraser Valley Duck Breast \$34
Savoy cabbage & root vegetable sauté, sun-dried apricot brandy sauce

Alberta Rack of Lamb \$38
Roasted garlic and pine nut crust, mint & pomegranate purée,
celeriac potato croquette, smoked pepper jus

Canadian AAA Black Angus Steak All steaks served are aged a minimum of 28 days

7oz. Filet Mignon	\$42
10oz. Rib Eye Steak	\$40
8oz. Striploin Prime Steak	\$38

Add on:

Jumbo Prawn \$8  Qualicum Scallops \$9  Dungeness Crab Meat \$6

Steaks served with
Merlot jus, béarnaise, butter whipped potato

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and a 15% gratuity will be added to your bill

SIGNATURE ITEMS FROM THE EMPRESS DINING ROOM

Available from 5:30pm - 9:00pm

DESSERTS

Dessert Trio Vanilla crème brûlée, devil's chocolate cake, lemon lime cheesecake	\$18
Earl Grey Tea Crème Brûlée Raison scone chip, grand marnier devonshire	\$14
Lemon Lime Cheesecake Seasonal berries, raspberry coulis	\$14
Valrhona White Chocolate & Mascarpone Gateaux Cognac sabayon, maple butter walnuts	\$15
Empress Peanut Butter Brownie Crunch Dark chocolate brownie, housemade chunky peanut butter mousse burnt orange ice cream, salted caramel vanilla sauce	\$14
Luxury Ice Cream Please ask about our daily selection for a choice of three scoops	\$10
Artisan Cheese Plate Chef's choice of four fine local cheeses served with baguette	\$22

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

Spanish Coffee \$10

Coffee with brandy, kahlua

Irish Coffee \$10

Coffee with irish whisky, irish mist



For our Lifestyle Cuisine menu please turn the page →

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ALL DAY DINING

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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.



DASH/HEART HEALTHY

Appetizer

Organic Green Salad \$15
Julienne bell peppers & carrots, pumpkin seeds, pine nuts, balsamic dressing

Entrée

Grilled Chicken Filet \$24
Arugula Salad, lemon dressing

Dessert

Cardamom Spiced Apple Crumble \$14

DIABETES

Appetizer

Prawn Cocktail Salad \$15
Arugula, cocktail dressing

Entrée

Steamed Salmon \$35
Sautéed nugget potatoes, seasonal vegetables, yellow bell pepper cream sauce

Dessert

Raspberry Frozen Yoghurt \$13
with vanilla scented fruit

VEGAN

Appetizer

Tomato & Cucumber Panzanella Salad \$13
Fresh basil, balsamic & 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

BEVERAGES

Fairmont Wellness Tea Selection:

Energy, Tranquility, Digestif, \$5

RAW

Appetizer

Bell Pepper & Cucumber Salad \$13
Julienne bell peppers, sliced cucumber, cherry tomatoes, balsamic & cold pressed olive oil

Entrée

Cucumber & Melon Alfredo \$24
Avocado, 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

Seared Ahi Tuna \$26
Savoy cabbage and root vegetable sauté

Dessert

Maple Poached Pear \$13
with almond and raspberry

GLUTEN FREE

Appetizer

Seafood Salad \$24
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

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WINES

Available from 11:30am - 11:00pm

WHITE WINES

750ml

Glass 140ml Bottle

Pinot Blanc, Inniskillin, Okanagan Valley, Canada	\$11	\$53
Pinot Grigio, Giorgio & Gianni, Italy	\$12	\$58
Riesling, Dr. Loosen, Rheinhessen, Germany	\$14	\$65
Chardonnay, Mission Hill, Okanagan Valley, Canada	\$11	\$53
Sauvignon Blanc, Kim Crawford, New Zealand	\$15	\$70

RED WINES

Cabernet Merlot, Mission Hill, Okanagan Valley, Canada	\$11	\$53
Merlot, Burrowing Owl, Okanagan Valley, Canada	\$17	\$80
Malbec, Kaiken, Mendoza, Argentina	\$13	\$62
Pinot Noir, Cedar Creek, Okanagan Valley, Canada	\$14	\$65
Cabernet Sauvignon, Irony, Napa Valley, USA	\$17	\$80

ROSÉ WINE

Mission Hill 5 Vineyards, Okanagan Valley, Canada	\$10	\$49
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CHAMPAGNE AND SPARKLING WINES

Half Bottle Bottle

Steller's Jay, Sumac Ridge, Okanagan Valley, Canada	\$47	\$65
Prosecco, Villa Teresa, Italy		\$60
Brut Imperial, Moët & Chandon, Champagne	\$89	\$143
Veuve Clicquot Ponsardin, Champagne		\$160
Dom Perignon, Moët & Chandon, Champagne		\$351



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BEVERAGES

Available from 11:30am - 11:00pm

MINERAL WATER

Still or sparkling water	small	\$5
	large	\$8

SOFT DRINKS

Coke, diet coke, sprite, ginger ale, root beer or orange	\$4
Red Bull	\$6

CIDER

Okanagan Apple	\$6
Non-alcoholic Apple Cider	\$5

BEER

Local	
Piper's Pale Ale, Islander, or Hermann's Dark	\$7
Canadian	
Molson, Coors Light, Kokanee or Bard's (gluten free)	\$7
Imported	
Corona, Heineken, Stella or Guinness	\$9

SPIRITS

	200ml	750ml
Tanqueray Gin	-	\$56
Bacardi White Rum	\$19	\$50
Absolut Vodka	\$19	\$53
Grey Goose Vodka	-	\$105
Canadian Club	\$19	\$49
Jack Daniels	-	\$63
Johnnie Walker Red Label	\$33	\$64
Baileys Irish Cream	\$26	\$59

COGNACS



Remy VSOP	\$180
Hennessy VSOP	\$190

Full bottle service includes 6 glasses and ice

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LATE NIGHT SNACKS

Available from 11:00pm - 6:30am

Daily Soup Creation Housemade, ask your In Room Dining server for today's choice	\$9
 Seafood Chowder Selection of fish, seafood and vegetables in a creamy velouté	\$10
 Ploughman's Plate Hand crafted local cured meats, artisan cheese	\$25
Classic Clubhouse Sandwich Roasted turkey breast, smoked bacon, heirloom tomato, green leaf lettuce, honey mustard mayo on cranberry sourdough with green salad	\$22
Bengal Curry of the Day Basmati rice, papadum, cucumber raita, mango chutney	\$24
Devils Chocolate Cake Raspberry passion fruit coulis	\$14
Lemon Lime Cheesecake Seasonal berries, raspberry coulis	\$14
Artisan Cheese Plate Assortment of local cheeses, dried fruit purée	\$22
Movie Night Popcorn, two chocolate bars, two non-alcoholic beverages	\$16
Game On! Potato chips, pretzels, peanuts, two bottles of domestic beer	\$19
Available starting at 5:30am Four mini pastries, muffins, butter croissants or pain au chocolat	\$6



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Children's Breakfast

- Smaller portions perfect for children 12 and under -
Available from 6:30am - 11:30am

he Children's Canadian	\$8.50
One egg any style, choice of pork sausage, bacon, Canadian back bacon, or ham, choice of toast, bagel, or English muffin, choice of hash browns or fruit cup	
reate Your Own Omelette	\$18
wo whole eggs or three egg whites, choice of fillings, choice of pork sausage, bacon, Canadian back bacon, or ham, choice of toast, bagel, or English muffin, choice of hash browns or fruit cup	
Select one cheese: farmhouse feta cheese white cheddar cheese goat's cheese	
Select two fillings: field mushrooms green onion oven dried tomato local spinach	
bell peppers country ham baby shrimp	
Add extra fillings for 50¢ each	
nnamon Spiced Waffle	\$8.50
Strawberries, vanilla mascarpone cream Quebec maple syrup	
uttermilk Pancakes	\$8
Quebec maple syrup, Choice of plain, chocolate chip, or banana	
hree Mini Croissants, Muffins, Danish Pastries	\$4
oast	\$3
White, whole wheat, multi grain, sourdough, rye, English muffin, or bagel	
up of Fresh Fruit and Berries	\$6
reakfast Cereal with Bananas or Strawberries	\$8
Cornflakes, special-K, rice krispies, fruit loops, raisin bran, cheerios, muesli, or granola	
acon, Ham, or Sausage	\$4



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Children's Menu

- Smaller portions perfect for children 12 and under -
Available from 11:30am - 11:00pm

Starters	House Made Soup of the Day	\$4
	 Crisp Fresh Vegetables with Ranch Dressing	\$4
	Campbell's Chicken Noodle Soup	\$5
	 Local Green Salad with Seasonal Vinaigrette	\$5
	Traditional Caesar Salad with Croutons and Parmesan Cheese	\$5
Entrées	Chicken Strips Served with French Fries or Veggie Sticks and Dip	\$9
	Local Halibut Fish and Chips	\$9
	Cheeseburger Served with French Fries or Veggie Sticks and Dip	\$8
	Housemade 3 Cheese Pizza	\$7
	Kraft Macaroni and Cheese	\$7
	Ham and Cheese Sandwich Served whole wheat or white bread with French Fries or Veggie Sticks	\$6
	Peanut Butter or Strawberry Jam Sandwich whole wheat or white bread	\$5
	 Pan Seared Chicken Breast with Chicken Jus *	\$12
	 Local B.C. Salmon with Chive Tomato Sauce *	\$13
	Pan Seared Halibut with Cream Sauce *	\$13
	Grilled Beef Striploin with Beef Jus *	\$14
* Served With Steamed Local Seasonal Vegetables and Mashed Potatoes		
Desserts	Banana Split	\$8
	Housemade Empress Ice Cream - 2 scoops with a choice of chocolate or caramel sauce	\$8
	 Fresh Seasonal Fruit Cup	\$6
	 Whole fruit choice of Apple, orange, banana, or strawberries	\$2
Drinks	Hot Chocolate	\$4
	Fruit Juice - orange, apple, grapefruit, cranberry, or tomato	\$3
	Shirley Temple -sprite, orange juice, and grenadine	\$4
	Milk - 2%, 1%, skimmed, chocolate, or soy	\$2
	Soft drinks - coke, diet coke, sprite, ginger ale, root beer	\$3

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



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EMPRESS TO GO

Available from 11:30am - 10:00pm

Please allow two hours preparation time before delivery of picnic baskets.

Empress Lunch To Go

\$25

Ham & cheddar croissant, crudités & dip, fresh fruit, cookies, chips, juice or bottled water

Whale Watcher Picnic Basket (for two)

\$60

Hand-crafted cured meats, gathered greens & dressing, artisan cheeses, crackers, assorted rolls, gourmet cookies, granola bars, Pringles, bottled water

Among the Flowers Picnic Basket (for two)

\$60

Selection of Fairmont Empress tea sandwiches, house baked raisin scones, preserves, gathered greens & dressing, artisan cheeses, crackers, gourmet cookies, granola bars, Pringles, bottled water



Please note that a \$5 hotel delivery charge, applicable taxes and a 15% gratuity will be added to your bill

Hospitality

Available from 11:30am - 10:00pm

Snacks

Bengal Oven Roasted Cashews – Kashmir Chili Spiced

Tortilla Chips, Salsa, Sour Cream and Guacamole \$28

Cold Hor d'orves

(Please allow for 4 hours of preparation time)

1 dozen Mushroom Bruschetta \$35

1 dozen Tea Sandwiches – Cucumber, Egg Salad, Smoked Salmon \$35

1 dozen Prawns & Cocktail Sauce \$38

Crudités & Dip (serves 5) \$30

Cheese Platter (serves 5) \$40

Hot Hor d'orves

(Please allow for 4 hours of preparation time)

1 dozen Vegetable Samosas and Mango Chutney \$34

1 dozen Tandoori Chicken Satays and Cucumber Yoghurt Dip \$37

1 dozen Mini Spanakopitas and Tzatziki \$35

1 dozen Shrimp Purses and Soy Chili Sauce \$38

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and a 15% gratuity will be added to your bill