

lighter fare

honey truffle popcorn - 8
empress honey drizzled popcorn, black truffle oil



seafood chowder
seasonal fish & seafood in a creamy velouté
cup - 10 bowl - 19



veranda mezze platter - 14
baba ghanoush, hummus, tzatziki, marinated olives, grilled flat bread

baked comox brie - 14
toasted walnuts & empress honey, baguette

salt & pepper prawns & calamari - 18
crispy breaded & fried, lemon aioli



vancouver island mussels – 20
hojne honey hefe, toasted garlic loaf



'pint' of prawns – 19
toasted garlic loaf, cocktail sauce

crispy sesame chicken bites - 15
grated coconut & toasted peanuts, mango sambal chili dip

prosciutto flat bread - 14
fig jam, farmhouse feta, arugula greens

ploughman's plate - 25
selection of local B.C. artisan charcuterie & local vancouver island cheeses

seafood raw bar

pacific seafood tower - 63
½ dozen oysters, ½ lb alaskan crab legs, chilled prawns, smoked & candied salmon



vancouver island oyster tasting
limonade, fresh horseradish, cucumber yuzu
6 for 16 or 12 for 30

salads



organic green salad - 13
bing cherries, rooftop herbs, almonds, local goat's cheese, empress honey dressing
add pacific wild salmon or organic chicken breast 10

classic caesar salad - 14
garlic parmesan dressing, brioche croutons
add pacific wild salmon or organic chicken breast 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 niçoise - 18
kalamata olives, green beans, hard boiled egg, potato, olive oil dressing



Fairmont Lifestyle Cuisine

Created using fresh & nutritionally balanced ingredients, Fairmont lifestyle cuisine dishes contribute to optimal health & wellness. The Fairmont Empress is proud to treat each guest as a unique individual. Please ask your server for a **lifestyle cuisine plus** menu featuring heart healthy, diabetic, vegan, raw, macrobiotic & gluten free menu items.

burgers & sandwiches

served with choice of soup of the day, garden salad or fries. substitute caesar salad for 2

empress prime 8 oz burger - 25

canadian black angus beef burger, white cheddar cheese, smoked bacon aioli



crispy halibut burger - 25

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

salmon amritsari tacos - 25

fresh roti, pickled cucumber, chili lime yoghurt dressing

vegetarian burger - 21

portabella mushroom, zucchini, red bell pepper, roasted garlic aioli, halloumi cheese

classic clubhouse sandwich - 23

roasted turkey breast, smoked bacon, cheddar cheese, tomato, lettuce, honey mustard mayo, cranberry sourdough

mains



b.c. fish & chips - 25

battered halibut fillet, coleslaw, tartar sauce



grilled prawn & chorizo skewers - 25

spanish rice pilaf, saffron aioli

8 oz grilled alberta beef striploin - 29

garlic sautéed mushrooms, pomme frites, béarnaise sauce



seafood 'cataplana' - 29

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

smoked mozzarella cannelloni - 24

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

desserts

empressive sundae - 25

greek yoghurt ice cream, passion fruit mango curd, strawberry compote, chocolate marshmallow, shortbread cookies, chocolate caramel sauce
serves 2 to 4 people

empress trio of brûlée - 18

tahitian vanilla bean, empress earl grey, valrhona chocolate salted caramel

devil's chocolate cake - 14

raspberry passion fruit coulis

strawberry shortcake - 14

strawberry daiquiri coulis

artisan chocolate & beans - 16

hand dipped truffles, macarons, biscotti

citrus cheesecake lollipops - 14

key lime coulis

artisan cheese plate - 22

assortment of vancouver island cheeses, dried apricot jam, baguette

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

cocktails

empress old fashioned - 12
collingwood maplewood canadian
whisky, angostura & orange bitters

cranberry & cucumber mojito
cranberries, cucumber, fresh mint, lime
juice, mount gay silver rum, soda
glass - 13 pitcher - 45

bubbles & raspberries - 13
raspberry purée, finlandia vodka,
lemon juice, sparkling wine

grand grapefruit cosmo - 12
finlandia ruby red grapefruit vodka,
grand marnier, lime & cranberry juice

sparkling garden - 14
st. germain elderflower liqueur,
sparkling wine

le patrique - 12
bacardi 8 rum, apricot brandy,
lemon juice

ginger fresca - 13
hornitos silver tequila, grapefruit juice, lime
juice, agave nectar, ginger purée, cilantro

the original bengal tiger
bacardi dark rum, lemon, pineapple &
pomegranate juice, apricot brandy
glass - 13 pitcher - 45

mandarinhattan - 13
jack daniels, sweet vermouth, absolut
mandarin vodka, angostura & orange bitters

classic martinis
your choice of 3 oz of vodka or gin

vodka	gin
finlandia - 13	tanqueray - 13
absolut - 13	bombay sapphire - 14
ketel one - 16	victoria gin - 18
belvedere - 18	tanqueray 10 - 18
grey goose - 18	hendriks - 18

Empress 1908 - 13

a 'must have' when visiting victoria. empress blend 1908 tea infused
vodka, fresh lemon juice, lightly sweetened & frothy egg whites.

beer & cider

	glass	pint
local beer on tap		
vancouver island islander	6	8
hoynes off the grid red lager	7	9

domestic beer
coors light, canadian, kokanee - 7
hermann's dark lager, piper's pale ale - 7

imported beer
heineken, stella artois, corona - 8
guinness - 9
bard's sorghum gluten-free malt beer - 9
becks non-alcoholic - 5

non-alcoholic cocktails

tiger cub - 7
lemon, pineapple & pomegranate juice

raspberry refresh - 7
raspberry & white purée, lime juice, ginger ale

mango mango
mango purée, lime juice, sprite

wine

white wine

	glass	bottle
chardonnay tangley oaks, santa barbara	16	75
chardonnay mission hill, okanagan valley	11	53
gewürztraminer pentâge, okanagan valley	13	62
pinot blanc inniskillin, okanagan valley	11	53
pinot gris blasted church, okanagan valley	14	65
riesling gunderloch, germany	14	55
sauvignon blanc kim crawford, new Zealand	15	70

red wine

	glass	bottle
cabernet sauvignon irony, napa valley	17	80
cabernet sauvignon quails' gate, okanagan valley	15	70
cabernet merlot mission hill, okanagan valley	11	53
merlot burrowing owl, okanagan valley	17	80
malbec kaiken, argentina	13	62
pinot noir cedar creek, okanagan valley	14	65
meritage church & state, vancouver island	14	65

rosé wine

	glass	bottle
mission hill 5 vineyards, okanagan valley	10	59

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
moët & chandon brut, champagne		88	143

Celebrate Canada Day 2013 with Us!

Join us on The Veranda, the best seats in the city, and enjoy the celebrations in the sparkling Inner Harbour. Reserve your table for the entire evening and enjoy fantastic cocktails, delicious eats and attentive service as we toast to Canada's birthday.

\$179 per person, plus taxes and gratuity
Please call 250-389-2727 to make reservations