

# Fairmont Lifestyle Cuisine Plus

Nutritious meals designed around select dietary needs and diet-dependent requirements

## GLUTEN FREE

French Onion & Roast Beef Soup	\$12
Harley’s Signature Garden Salad	\$17
Baby Arugula, Salad Mache, Sweet Potato Hay, Grilled Zucchini, Tomato & Mozzarella Salad	
Aged Balsamic Dressing	
Broiled Rockfish Painted with Lemon Thyme Pesto	\$37
Shrimp Potato Hash, Bermuda Gombey Pepper Jam Sauce	
Meringue Nest, Vanilla Ice Cream, Chocolate Sauce	\$9

## DASH/HEART HEALTHY

French Onion & Roast Beef Soup	\$12
Seared Sesame Crusted Ahi Tuna	\$18
Wasabi Vegetable Slaw, Sweet Soy Drizzle	
Grilled Salmon, Exotic Pineapple & Mango Crumble	\$29
Orzo Pasta, Wilted Spinach, Smoked Chili Drizzle	
Chicken & Chickpea Curry	\$24
Steamed Brown Basmati Rice	
Frozen Fruit Yogurt	\$11

## MACROBIOTIC

Wakame Salad & Pickled Pink Ginger	\$12
Toasted Sunflower Seeds	
Baked Five Spice Dusted Rockfish	\$37
Wild Rice & Basmati Rice, Balsamic Marinate Blistered Asparagus, Cilantro Tomato Sauce	
Berry Sorbet	\$11

## DIABETES

Sundried Tomato Hummus with Fresh Vegetable Sticks	\$14
Chicken Broth	\$9
With Avocado & Toasted Sunflower Seeds	
Steamed Atlantic Halibut, Ginger, Brocolini, Green Onion & Peppers	\$38
Steamed Brown Basmati & Wild Rice with Cilantro, Lite Soy Dip	
Braised Chicken Breast, Smoked Paprika	\$29
Roasted Garlic Crushed Potatoes, Sweet Peppers, Capers & Olives Sauce	
Fresh Strawberries & Cinnamon Toasted Almonds	\$14

## VEGAN

Chilled Cantaloupe Soup, Watermelon Croutons	\$9
Toasted Spiced Sunflower Seeds	
Black Bean Dip with Plantain Chips	\$11
Wild Mushroom & Sweet Pepper Stir Fry with Noodles	\$22
Chickpeas & Grilled Vegetables	\$20
Tomato Cumin Sauce, Wild Rice	
Fresh Strawberries & Cinnamon Toasted Almonds	\$14

## RAW

Lettuce Wraps	\$14
Filled with Shredded Vegetables, Sundried Tomato Dip	
Avocado, Cucumber & Tomato Salad	\$18
Mixed Greens, Lemon Oil Dressing	
Sliced Fruit Salad	\$14

