

APPETIZERS & SOUPS

DAILY SOUP CREATION 10

CHOWDER of SMOKED WILD SALMON & CRAB 12

leeks, red bliss potatoes, snipped chives, corn bread crumble

SPICED PECAN QUINOA 14

carpaccio of acidulated pears, foraged greens, saffron & pecan crostini

(VEGAN | GLUTEN FREE) SHOOTS, SPROUTS & LEAVES 13

shaved heirloom vegetables, tomato jam
white balsamic vinaigrette

SALADS & SANDWICHES

CAESAR SALAD 16

garlic anchovy dressing, herb ficelle croutons, pancetta crisps

Add: GRILLED CHICKEN 9

Add: GRILLED PRAWNS 9

(DASH | HEALTHY HEART) CHICKEN CHOP CHOP SALAD 23

herb chicken, iceberg lettuce, cucumbers, tomatoes, onions
egg, avocado, apple
moonstruck blue cheese dressing

SPICY SEARED AHI TUNA SALAD 25

pickled cucumber & radish slaw, arugula

(GLUTEN FREE) BUFFALO MOZZARELLA & VINE RIPENED TOMATO 16

olive tapenade, watercress

CLUBHOUSE 21

mustard brined turkey, maple bacon, beefsteak tomato, bibb lettuce
peppercorn mayonnaise, artisan multigrain loaf
french fries

THE CARVERY 23

shaved, 18-hour slow roasted prime rib of beef
beer battered onions, potato baguette
parmesan fries

PRIME BEEF BURGER (7oz) 21 | (12 oz) 24

sesame brioche, thick cut bacon, oka cheese, mushrooms & onions
homemade tomato jam, french fries

A \$4 SURCHARGE WILL BE APPLIED TO SHARED OR SPLIT ITEMS

A 15% GRATUITY WILL BE ADDED TO PARTIES 8 OR MORE



FAIRMONT LIFESTYLE CUISINE fresh and nutritionally balance ingredients contributing to optimal health & wellness.



OCEAN WISE™ recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

POWER LUNCH

when time is limited ~ 3 courses together

CHEF'S DAILY SOUP
+
CURRIED CHICKEN on ARTISAN MULTIGRAIN
watercress, pickled walnuts
+
CHOCOLATE MOUSSE

SOUP, MAIN & DESSERT 24

MAINS

BUTTER CHICKEN CURRY 26
fragrant basmati rice, naan, cucumber raita

STANLEY PARK ALE BATTERED FISH & CHIPS 23
Haida Gwaii halibut
malt vinegar fries, sunflower coleslaw, caper remoulade

 HAND-CUT PAPARDELLE (DIABETIC) 23
wagyu meatball, house-made ricotta
blistered tomato sauce

OYAMA PROSCIUTTO FLATBREAD 18
oven dried tomatoes, mozzarella, cherry peppers, pepper cress

 PONZU MARINATED TEMPURA TOFU (VEGAN) 21
edamame & radish salad, pea tendrils

THE LUNCH & DESSERT BUFFET

Monday to Saturday ~ 11:30 am to 2:30 pm

a meal that satisfies all appetites and cravings!
choose from a wide array of local specialties and market features
+ sinfully decadent treats crafted in our pastry shop

LUNCH & DESSERT BUFFET 31

SWEET DECADENCE 15
dessert only

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