



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.



## Lunch and Dinner

### DASH/HEART HEALTHY

#### *Appetizer*

Lemon & Garlic Grilled Prawns, Baby Spinach & Endive \$14  
Toasted Almonds, Roof-Top Honey-Yuzu Vinaigrette

#### *Entrée*

Poached Local Halibut with Vegetable Nage, \$32  
Red Quinoa Swiss Chard, Baby Carrots,  
Cracked Coriander Oil

#### *Dessert*

Cardamom Spiced Apple Crumble \$11

### DIABETES

#### *Appetizer*

Salinas Valley Greens Pesto Grilled Asparagus, \$14  
Hearts of Palm, Shaved Pecorino, Lemon Vinaigrette

#### *Entrée*

Cast Iron Seared Pacific Salmon, Pickled Fennel \$33  
Haricot Vert & Fingerling Potato Sauté,  
Oliana Lemon Oil

#### *Dessert*

Vanilla Tapioca & Milk Chocolate Crèmeux \$10

### VEGAN

#### *Appetizer*

Soba & Sesame Carrot Salad, \$14  
Edamame, Spinach, Radish Sprouts, Toasted Peanuts,  
Forbidden Rice Cracker, Soya Vinaigrette

#### *Entrée*

Saffron Sofrito Paella, Ventura Mushrooms, Baby \$28  
Vegetables Toasted Cashews, Fried Chickpeas

#### *Dessert*

Raisin-Nut Vanilla Coconut Bar \$11  
Raw Chocolate “Brownie” with a Flaky Coconut Layer

### RAW

#### *Appetizer*

Cucumber Noodles with Lime & Cilantro \$14  
Cayenne Spiced Pecans, Pico De Gallo

#### *Entrée*

Celery Root & Cashew Salad \$20  
Radish Sprouts, Green Beans, Carrots,  
Micro Greens, Yellow Pepper Emulsion

#### *Dessert*

Raisin-Nut Vanilla Coconut Bar \$11  
Raw Chocolate “Brownie” with a Flaky Coconut Layer

### MACROBIOTIC

#### *Appetizer*

Sautéed Asparagus, Tofu, Wakame, \$13  
Brown Rice, Pickled Radish, Miso Soup

#### *Entrée*

Salinas Valley Salad, Togorashi Spiced Ahi Tuna, \$28  
Pickled Radish & Sprouts, Edamame, Wakame,  
Toasted Sesame, Miso Vinaigrette

#### *Desserts*

Apple and Dried Fruit Timbale \$12  
Layers of Sliced Fresh Apple, Warm Dried Fruit  
Compote Served on its Natural Juice

### GLUTEN FREE

#### *Appetizer*

Santa Barbara Smoked Salmon, Granny Smith \$17  
& Celeriac Salad, Gribiche Sauce

#### *Entrée*

Jidori Chicken Breast, Braised Cabbage, \$29  
Sautéed Spinach, Baby Vegetables, Thyme jus

#### *Dessert*

Vanilla Tapioca & Milk Chocolate Crèmeux \$10

### WATER

#### **Sm.**

#### **Lg.**

Evian Spring Water

\$4

\$6

Badoit Sparkling Water

\$4

\$6

### **FAIRMONT WELLNESS TEA SELECTION:**

Energy, Tranquility, Digestif, Equilibrium  
and High Antioxidant

\$5

### **WELLNESS SHAKES \$8**

Orange County “Oomph”

Newport Pier Protein

Zen-sational

### **ELIXIRS \$9**

Flu-Fighter

Immune-enhancer

Matcha-Your Power

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.