

At The Fairmont Royal York, we create our dishes using ingredients that are primarily locally sourced within 100 km of our hotel. Ingredients that are not available nearby or out of season will be sourced from within Canada first. We are proud to design dishes that reflect seasonal flavours and focus on environmental sustainability.

DINNER MENU

SOUPS

ROYAL YORK SIGNATURE SEAFOOD CHOWDER

16

Maritime Salmon, Shrimp, Scallops & Fine Herbs

MUSKOKA MUSHROOM BISQUE

14

 VEGAN

Prairie Grains & Fingerling Potatoes

SALADS

‘SLEGER’S FARM’ COMPOSITION

15

 DASH

Seven Leaf Blend, Confit ‘Sovereign Farms’ Tomatoes, Watermelon Radishes, Roasted Artichokes
Toasted Black Walnuts, Signature Icewine & Roof Top Honey Vinaigrette

ORGANIC RED ROMAINE SALAD

16

Thunder Oak Gouda, ‘Perth Pork’ Bacon Rashers
Sour Dough Crostini & Roasted Garlic Vinaigrette

LOCAL BEET & PROSCIUTTO


18

 GLUTEN FREE

Ermite Bleu, ‘Pingue’ Prosciutto, Sherry Emulsion
Roasted Heirloom Beets, Lambs Lettuce

ONTARIO BURRATA

16


 LOW CARB

‘Sovereign Farms’ Heirloom Tomato, Fine Herbs
Extra Virgin Olive Oil, Basil Cress

APPETIZERS

PINK PEPPERCORN & LEMON BALM DIVER SCALLOPS


22



Butternut Squash & Citrus Risotto
Spinach Watercress Emulsion

TOGORASHI SEARED AHI TUNA LOIN

21

 LOW CARB

Baby Arugula, Preserved Peaches
Avocado Lime Purée

‘LAURENTIAN VALLEY’ SEARED FOIE GRAS

24

Poire Williams French Toast Points, Pickled Pear Chutney
Maple Sherry Jus

CRISPY ONTARIO CURRY TOFU

19

 VEGETARIAN

Ontario Tofu, Grilled Japanese Eggplant, Asparagus
Oyster Mushrooms, Sautéed Spinach, Red Curry Sauce

ONTARIO APPLE WOOD HOT SMOKED SALMON

21



Buckwheat Blinis, Acadian Sturgeon Caviar, Sunny Side Quail Egg
Lemon Crème Fraîche & Fennel Pollen Dust

EPIC BEEF TARTARE

20

 LOW FAT

Pickled Ontario Ramps, Gaufrette Potato, Poached Quail Egg
Mustard Cress, Truffle Salt

ENTRÉES

SALMON FILET & VANCOUVER ISLAND SPOT PRAWNS

37




Truffled Organic Red Quinoa, Heirloom Beets, Sautéed Spinach

Meyer Lemon Emulsion

MOREL CRUSTED BLACK COD

38



Du Puy Lentil Ragout, Sautéed Swiss Chard

Wild Mushrooms, Lobster Foam

PAN SEARED ATLANTIC HALIBUT

36




Braised Fennel & White Beans, Bouillabaisse Consommé

SUSTAINABLE SEAFOOD PASTA

36




Fresh Lobster Fettuccini with Grilled West Coast Spot Prawns

Blistered Asparagus Tips, Sunchokes, Oyster Mushrooms

Sundried Tomato & Roof Top Chili Nage

NOVA SCOTIA SEA BREAM

35




Pan Seared Filet, P.E.I. Purple Potato & Chobai Sausage Hash

Smoked Vine Ripened Golden Tomato Essence

CANADIAN PRIME BEEF

‘Monforte’ Goat Cheese Gratin, Glazed King Mushrooms, Haricots Verts,

Heirloom Carrots, Sherry Jus, Porcini Emulsion

Your Choice of:

Grilled Prime Beef Tenderloin

46

Grilled Prime Beef Striploin

48

From Ontario Farms

ONTARIO LAMB RACK

42

Creamy Corn Grits, Roasted Sweet Garlic, Salt & Pepper Chickpeas

Sautéed Rapini, Apple Wood Smoked Jus

‘YORKSHIRE VALLEY’ ORGANIC CHICKEN

38



Truffled Foie Gras & Wild Blueberry Mousseline, Pommes Purée

Asparagus Tips, Roof Top Honey & Celery Root Jus

‘CEDAR VALLEY’ DUCK

38

Yukon Gold Potato Roësti, Garlic Spinach, Romanesco Cauliflower, Pickled Bosc Pears

Sour Cherry Jus

ONTARIO MUSHROOM RAVIOLI

34



Asparagus, Butternut Squash, ‘Monforte’ Chèvre, Tarragon Cream Sauce

BEET SEED CRUSTED VENISON LOIN

39

Sweet Potato Pavé, Celeriac & Apple Purée

Niagara Cling Stone Peach Chutney



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



Additionally, nutritious meals designed around select dietary needs & diet-dependent requirements.

Ocean Wise



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