EPIC

LOCAL SEASONAL SUSTAINABLE

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.

LUNCH MENU

APPETIZERS

ROYAL YORK SEAFOOD CHOWDER 14
Maritime Salmon, Scallops and Shrimp, Fine Herbs

MUSKOKA MUSHROOM BISQUE 12 VEGAN
Prairie Grains & Fingerling Potatoes

'SLEGER'S FARM' ONTARIO GREENS 14
Monforte Chèvre, Roasted Pumpkin Seed, Sundried Cherries
Orange, Royal York Honey-Rosemary Vinaigrette

ST. MARY'S RIVER NOVA SCOTIA SMOKED SALMON 16
Avocado Coulis, Tangerines, Organic Watercress
Watermelon Radishes, Dill Crème Fraîche

HEIRLOOM ONTARIO BEETS AND TOMATOES 15 LOW FAT
'Ewenity' Feta, Lolla Rossa Greens, Toasted Hazelnuts
15 Year Old Balsamic Reduction, Extra Virgin Olive Oil

THUNDER & ROMAINE CAESAR SALAD 16
Creamy Caesar Dressing, Thunder Oak Gouda, Lardons
Cherry Tomatoes, Whole Wheat Crostini

ENTRÉE SALADS

BASIL MARINATED TUNA 19 LOW CARB
Sleger Baby Arugula, Whipped Avocado, Grapefruit Segments
Fennel, Balsamic Dressing

GINGER MISO GRILLED CHICKEN BREAST AND PRAWNS 21 GLUTEN FREE
Heirloom Carrot Ribbons, Bosc Pear, Sweet Onion Chili Sesame Vinaigrette

APPLEWOOD SMOKED DUCK BREAST 19 DASH
Organic Quinoa and Kale Salad, Oven Dried Hot House Tomatoes
Pinenuts, Pickled King Oyster Mushrooms

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.

EPIC

LOCAL SEASONAL SUSTAINABLE

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.

ENTRÉES

ONTARIO RAINBOW TROUT 30 DASH
Truffled Red Quinoa, Heirloom Beets, Sautéed Spinach
Saffron Fennel and Yellow Tomato Coulis

NY STRIPLOIN STEAK & FRITES 32
Certified Prime Canadian Striploin
Braised Ontario Mushrooms, Asparagus Tips
Fresh Cut Fries, Truffle Aioli

LEMON TARRAGON ROASTED 'YORKSHIRE VALLEY' CHICKEN BREAST 26
Wild Rice, Poached Asparagus and Baby Root Vegetables
Light Pan Jus

TOGARASHI SPICED SALMON 27 GLUTEN FREE
Manitoba Wild Rice, Tender Young Rocket,
Confit Cherry Tomatoes, Coriander Emulsion, Broccolini

TAGLIATELLE PASTA & LOBSTER 31
Poached Lobster, Sautéed Organic Spinach, Edamame
Marinated Artichokes & Aurora Sauce

'MILL STREET' COBBLESTONE STOUT BRAISED SHORT RIB 32
Smoked Cheddar Buttermilk Mash
Fine French Beans

GRILLED SIRLOIN BURGER 22
Ground Ontario Angus Beef Sirloin, Leaf Lettuce, Hot House Tomato
Maple Glazed Onions, Thunder Oak Gouda, Double Smoked Bacon, Sherry Mayo

WILD MUSHROOM RAVIOLI 22 VEGETARIAN
Asparagus, Butternut Squash, Monforte Fresh Chèvre Cream
Sweet Pea Foam and Tendrils

SEARED DIVER SEA SCALLOPS 29
Citrus Braised Endive and Arugula Risotto
Chorizo Sausage

CATCH OF THE DAY (market)
Fresh Canadian Seafood Served with
Seasonal Accompaniments

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.