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

SOUPS

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

MUSKOKA MUSHROOM BISQUE 12 VEGAN
Prairie Grains & Fingerling Potatoes

SALADS

'SLEGER'S FARM' ONTARIO GREENS 14
Prince Edward County Chèvre, Roasted Pumpkin Seed
Orange, Royal York Honey-Rosemary Vinaigrette

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
Whole Wheat Crostini

APPETIZERS

BASIL MARINATED TUNA 17 LOW CARB
100 KM Baby Arugula, Whipped Avocado, Oranges
Fennel, Balsamic Dressing

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

SMOKED YORKSHIRE VALLEY CHICKEN BREAST 15 GLUTEN FREE
Prairie Grain and Kale Salad, Oven Dried Hot House Tomatoes
Pickled King Oyster Mushrooms, Toasted Pine Nuts

CHAR SUI ONTARIO PORK LOIN
Buckwheat Noodles, Black Bean Baby Bok Choy
Ponzu Mustard Seed Dressing

DUCK RIELLETE & FOIE GRAS TORCHON
Stone Fruit Chutney, Tawny Port Reduction

CHEF DE CUISINE: **AMIRA BECAREVIC**

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.

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ENTRÉES

BLUE MOUNTAIN SPECKLED TROUT 30 DASH
Truffled Red Quinoa, Heirloom Beets,
Sautéed Spinach, Pinot Noir Foam

NY STRIPLOIN STEAK & FRITES 30
Certified 'AAA' Prime Canadian Striploin
Braised Ontario Mushrooms, Fresh Cut Fries, Truffle Aioli

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

TAGLIATELLE & LOBSTER 31
Tagliatelle Pasta, Nova Scotian Lobster, Caramelized Onions
Spinach, Capers, Aurora Sauce

WILD MUSHROOM RAVIOLI 22 VEGETARIAN
Asparagus, Butternut Squash, Monforte Fresh Chèvre
Roasted Tomato and Juniper Coulis
Sweet Pea Emulsion

SEARED DIVER SEA SCALLOPS 29
Butternut Squash and Organic Spinach Risotto
Grilled Asparagus Tips and Wild Mushrooms

YORKSHIRE VALLEY CHICKEN BREAST 25 LOW CARB
'Sleger Farms' Mixed Baby Greens, Roasted Ontario Apples
Toasted Walnuts, Garlic Herb Vinaigrette

SMOKED ORGANIC CHICKEN TRUFFLED GNOCCHI 22
Wilted Spinach, Pecans, Ewenity Feta, Sundried Tomatoes
Shaved Pecorino, Garlic Herb Crostini

RESTAURANT MANAGER: **GEORGE KARAHALIOS**

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