

**LIFESTYLE  
CUISINE  
Plus**

*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.*

## **DASH/HEART HEALTHY**

### **Appetizer**

Bermuda Wahoo Ceviche \$16

### **Entrée**

Pan Seared Salmon with Mango Salsa \$30

### **Dessert**

Exotic Fruit Salad | Creamless Banana Ice Cream \$9

## **DIABETES**

### **Appetizer**

Cobb Salad with Lemon Olive Oil Dressing \$15

### **Entrée**

Pan Seared Blue Cod with Tomato Vinaigrette \$30

### **Dessert**

Splenda Vanilla Custard | Fresh Berries \$9

## **VEGAN**

### **Appetizer**

Baby Green Salad with Balsamic Dressing \$12

### **Entrée**

Whole Wheat Spaghetti with Oven Roasted Tomato & Grilled Vegetable \$25

### **Dessert**

Sugarless and Creamless Banana Ice Cream \$9

## **RAW**

### **Appetizer**

Baby Green Salad with Balsamic Dressing \$12

### **Entrée**

Cucumber, Heirloom Tomato Salad with Fresh Avocado Salad \$24

### **Dessert**

Agave Macerated Mixed Berries with Fresh Sorbet \$9

## **MACROBIOTIC**

### **Appetizer**

Fiji Apple, Celery, Iceberg Salad with Lemon Olive Oil \$10

### **Entrée**

White Bean Hummus with Vegetable Crudités & Wakami Salad \$25

### **Dessert**

Watermelon and Granola Crumble \$9

## **GLUTEN FREE**

### **Appetizer**

White Bean Hummus with Vegetable Crudités \$14

### **Entrée**

Bacon Wrap Scallops with Mustard Dressing \$34

### **Dessert**

Splenda Vanilla Custard | Fresh Berries \$9

### **All Entrees accompanied with Fingerling Potatoes & Fresh Vegetable**

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.