

GLOBE BREAKFAST DISTINCTIONS

SERVED WITH ORANGE, GRAPEFRUIT, PRESSED APPLE JUICE, OR JUICE OF THE DAY  
COFFEE OR TEA AND YOUR CHOICE OF TOAST AND PRESERVES

DELUXE BREAKFAST BUFFET	28
CONTINENTAL BREAKFAST BUFFET	21
PACIFIC COASTAL	21
TWO ORGANIC FREE RANGE EGGS ANY STYLE	
SERVED WITH YOUR CHOICE OF BACON, PORK SAUSAGE, ARTISAN TURKEY SAUSAGE OR HAM	
AND POTATO HASH BROWNS	
WEST COAST SEAFOOD OMELET	23
3 EGG OMELET, COLDWATER CRAB, BABY SHRIMP, BOURSIN CHEESE	

GLOBE SPECIALTIES


BELGIAN WAFFLE	17
SERVED WITH WARM FRUIT COMPOTE, SLICED STRAWBERRIES, WHIPPED CREAM, CANADIAN MAPLE SYRUP	
BUTTERMILK PANCAKES	17
PLAIN, BLUEBERRY OR CHOCOLATE CHIP, CANADIAN MAPLE SYRUP	
FRENCH TOAST	18
CINNAMON-RAISIN BREAD, TOASTED PECANS, CARAMELIZED BANANAS, CANADIAN MAPLE SYRUP	
TRADITIONAL EGGS BENEDICT	21
TWO POACHED EGGS, CANADIAN BACON OR SMOKED SALMON, TOASTED ENGLISH MUFFIN, HOLLANDAISE, POTATO HASH BROWNS	
CRAB AND SPINACH EGGS BENEDICT	22
TWO POACHED EGGS, COLDWATER CRAB, SAUTÉED SPINACH, TOASTED ENGLISH MUFFIN, HOLLANDAISE, POTATO HASH BROWNS	
VEGGIE BENEDICT	20
TWO POACHED EGGS, SAUTÉED SPINACH, TOMATO, AVOCADO, CREAM CHEESE, TOASTED ENGLISH MUFFIN, HOLLANDAISE, POTATO HASH BROWNS	
 SEAFOOD CONGEE	22
AUTHENTICALLY LOCAL SEAFOODS, RICE PORRIDGE, GINGER, SCALLIONS, CHINESE DONUT	
EGGS ANY STYLE	16
TWO ORGANIC FREE RANGE EGGS, POTATO HASH BROWNS, TOAST, PRESERVES	
GRILLED ANGUS STEAK AND EGGS	32
NY STRIPLOIN, EGGS ANY STYLE, ASPARAGUS, HOLLANDAISE, POTATO HASH BROWNS	
ADDITIONS	
BACON	7
BLACK FOREST HAM	7
ARTISAN TURKEY SAUSAGE	7

WHOLESOME ALTERNATIVES

 ENERGY START BREAKFAST	18
MINTED FRUIT SALAD, HONEY, GRANOLA, YOGURT, FLAX SEED CREPES, PEACH & BANANA SMOOTHIE	
 EGG WHITE OMELET	20
BELL PEPPERS, TOMATOES, SCALLIONS FRESH FRUIT, ARTISAN TURKEY SAUSAGE, TOAST, PRESERVES	
 FLAX SEED OATMEAL	9
SKIM MILK, DRIED FRUIT, BROWN SUGAR	
SMOKED BC SALMON ON A DELI BAGEL	19
LEMON TARRAGON CREAM CHEESE, CAPERS, RED ONION	
HONEY GRANOLA, DRIED FRUIT AND YOGURT	12
 BIRCHER MUESLI WITH SEASONAL FRUIT	12
 SEASONAL FRUIT AND BERRY PLATE	13
 GRAPEFRUIT HALF	7
PLAIN OR FRUIT YOGURT	5
FRESH MUFFIN, CROISSANT OR DANISH	6
PLAIN MULTI-GRAIN BAGEL WITH CREAM CHEESE	9

BEVERAGES

JUICE	6
ORANGE, APPLE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, TOMATO, V8, OR JUICE OF THE DAY	
COFFEE, LOOSE LEAF TEA (COMPLIMENTARY REFILLS)	5
CAPPUCCINO, LATTE, ESPRESSO, HOT CHOCOLATE	6
FRUIT SMOOTHIE	8
YOGURT, FRUIT, FRUIT JUICE	
2% MILK, SKIM MILK, SOY MILK, RICE MILK	5



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.

GLUTEN FREE

GLUTEN FREE FRENCH TOAST

15

SEASONAL BERRIES, MAPLE SYRUP

DIABETIC

VINE-RIPENED TOMATO FRITTATA

15

AVOCADO, SWISS CHEESE

YOGURT PARFAIT

8

BRAN FLAKES, ALMONDS, STRAWBERRIES

DASH/HEART HEALTHY

FVA HONEY GRANOLA

11

LOW FAT YOGURT, FRESH BERRIES

EGG WHITE OMELET

16

MUSHROOMS, SPINACH, GRILLED PEPPERS, FRESH FRUIT, SEASONAL BERRIES, MULTIGRAIN TOAST

VEGAN

FLAX SEED & STEEL-CUT OATMEAL

11

BROWN SUGAR, DRIED FRUIT, CRUSHED PECANS

BREAKFAST QUINOA

14

CANADIAN MAPLE SYRUP, RAISINS, DRIED CRANBERRIES, ALMOND MILK

RAW

FRESH FRUIT SALAD & SEASONAL BERRY COCKTAIL

9

SUNFLOWER SEEDS, ALMONDS, PECANS, DRIED CRANBERRIES

HEMP, AVOCADO & RASPBERRY SMOOTHIE

9

MACROBIOTIC

Miso Soup

12

WAKAME, SCALLIONS, BROCCOLI, MUSHROOMS

BEVERAGES

FAIRMONT WELLNESS TEA SELECTION

5

ENERGY, TRANQUILITY, DIGESTIF, EQUILIBRIUM, HIGH ANTIOXIDANT

FRUIT BOOSTER

7

RASPBERRIES, PEACHES, YOGURT, FLAX SEEDS, FVA HONEY

ELIXIR

7

FVA HONEY, GINGER PUREE, LEMON, HOT WATER

WATER

 EVIAN SPRING WATER

8

 BADOIT SPARKLING WATER

8

OFFICIAL FAIRMONT LIFESTYLE CUISINE *PLUS* WATER

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER

PLEASE NOTE, FOR YOUR CONVENIENCE, AN AUTOMATIC 16% GRATUITY WILL BE APPLIED TO PARTIES OF 8 OR MORE

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