

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 —

ROASTED TOMATO BISQUE tomato concass��. rooftop basil. olive oil.	10
ORGANIC ARUGULA + FRIS��E SALAD orange. okanagan goat cheese crumble. pistachio honey lemon dressing.	15
THAI CHICKEN CURRY steamed rice. eggplant. lemongrass. ginger.	29
PAN-SEARED SPRING SALMON herb roasted fingerling potatoes. broccolini. sauce vierge.	33
SPICED APPLE CRUMBLE	11

— DIABETIC-FRIENDLY —

CLASSIC CAESAR SALAD garden basil roasted tomato. anchovy parmesan dressing.	14
BUTTER CHICKEN FLATBREAD chicken breast. yogurt coriander drizzle. red onion.	16
GRILLED BONELESS SKINLESS CHICKEN BREAST du puy lentil ragout. rooftop thyme natural chicken jus.	29
PAN-SEARED SPRING SALMON herb roasted fingerling potatoes. broccolini. sauce vierge.	33
SPICED APPLE CRUMBLE	11

— MACROBIOTIC —

TOFU TEMPURA tofu. shitake mushrooms. watercress salad. garlic ginger soy.	14
MISO GLAZED COD soba noodles. kombu scallion broth. broccolini.	33
MAPLE POACHED PEAR toasted almonds. raspberry coulis.	11

— BEVERAGES —

EVIAN SPRING WATER (750ML)	6.5
BADOIT SPARKLING WATER (750ML)	7.5
BOTTLED VIVREAU WATER sparkling or still	3/PERSON

— VEGAN —

ROASTED TOMATO BISQUE tomato concass��. clipped chives. shaved parmigiano.	10
ORGANIC GREEN SALAD dried tomatoes. avocado. 100km crisp. balsamic.	13
TOFU TEMPURA tofu. shitake mushrooms. watercress salad. garlic ginger soy.	14
THAI TOFU CURRY steamed rice. eggplant. lemongrass. ginger.	22
MAPLE POACHED PEAR toasted almonds. raspberry coulis.	11

— GLUTEN FREE —

WEDGE SALAD butter lettuce. double smoked bacon. confit tomatoes. shaved onion. beddis blue rooftop herb dressing.	16
BRITISH COLUMBIA SALMON TASTING vodka + beets. pastrami. pickled vegetables. waterfront rooftop honey lemon.	18
SAUT��ED JUMBO SCALLOPS cauliflower risotto with double smoked bacon. pacific mushrooms.	36
GRILLED BEEF TENDERLOIN roasted garlic pommes pur��e. heirloom beets. cabernet jus.	39
MAPLE POACHED PEAR toasted almonds. raspberry coulis.	11

— RAW —

ORGANIC ARUGULA + FRIS��E SALAD orange. pistachio honey lemon dressing.	15
BRITISH COLUMBIA CURED SALMON TRIO vodka + beets. pastrami. rooftop honey. pickled vegetables.	18
RASPBERRY SORBET berry m��lange.	8

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.