

breakfast

— BUFFET —

HERONS BREAKFAST BUFFET

29.50

start your day with locally inspired items from our hot + cold breakfast buffet prepared by our culinary brigade. our breakfast buffet offers locally sourced organic eggs any style & fresh omelets made to order & includes fresh juice and a choice of fresh brewed coffee or selection of fairmont teas.

COLD BUFFET

24

enjoy our selection of fresh items from our cold buffet, served with fresh juice and your choice of fresh brewed coffee or selection of fairmont teas.

— A LA CARTE BREAKFAST —

CONTINENTAL BREAKFAST

20

two bakery items. seasonal fruit. fresh juice. fresh brewed coffee or tea.

CANADIAN BREAKFAST

24

two locally sourced organic eggs any style. choice of bacon. pork sausage or turkey sausage. hash brown potatoes. toast or pastry. fresh juice. fresh brewed coffee or tea.

HERON'S OATMEAL

13

fresh seasonal berries. brown sugar. raisins.

HOUSEMADE GRANOLA PARFAIT

17

rooftop honey. low fat yogurt. banana loaf. seasonal berries. fresh brewed coffee or tea.

FRESH FRUIT PLATE

18

melon. berries. tropical fruits. banana loaf.

BRIOCHE FRENCH TOAST

16

caramelized banana's. candied walnuts. rooftop honey whipped butter.

WEST COAST WAFFLES

16

rooftop honey whipped butter. seasonal berries.

BUTTERMILK OR BLUEBERRY PANCAKES

16

rooftop honey whipped butter. canadian maple syrup.

5 OZ STRIP LOIN AND EGGS


26

two locally sourced organic eggs any style. hash brown potatoes. toast.

TRADITIONAL EGGS BENEDICT

21

poached organic eggs. canadian bacon. hollandaise. hash brown potatoes.

 DUNGENESS CRAB BENEDICT

25

poached organic eggs. dungeness crab. fresh basil hollandaise. hash brown potatoes.

VEGGIE OMELETTE

18

organic egg whites. sautéed spinach. roasted red peppers. red onion. toast.

HERON'S OMELETTE

20

asparagus. smoked salmon. caramelized red onion. lemon cream. cheese. hash brown. toast.

DESIGN YOUR OWN OMELETTE


20

WHOLE OR EGGS WHITES.  
CHOICE OF 3 items: ham. bacon. chorizo. cheddar. goat cheese. tomato. onion. peppers. mushrooms. chive. spinach. hash brown potatoes. toast.

DUNGENESS CRAB CONGEE

14

coriander. scallions. ginger.

 SMOKED SALMON + BAGEL

18

toasted bagel. cream cheese. traditional accompaniments.

— BREAKFAST SIDES —

FRUIT SALAD

8

PLAIN COTTAGE CHEESE

5

PLAIN or FRUIT YOGURT

5

CEREAL WITH MILK

6

*rice krispies, raisin bran, all bran, corn flakes, Honey nut cheerios, special K, fruit loops, muslix*

CANADIAN BACK BACON, HAM or BACON

5

VIVREAU BOTTLED WATER

3/PERSON

STILL OR SPARKLING

*our in house purified environmentally positive water helps to decrease your carbon foot print.*

*please advise your server of any allergies.*

— BREAKFAST BEVERAGES —

FRESHLY BREWED COFFEE

4.5

FAIRMONT HERBAL TEAS

4.5

*breakfast, earl gray, will stream spa blend, margaret's hope darjeeling, koyoto cherry rose, japan sencha, jasmine butterfly #1, cascade peppermint, Egyptian chamomile, kea lani orange pineapple, summer breeze, berry berry, maple maple, waterfront vanilla cream.*


ORANGE JUICE or GRAPEFRUIT JUICE

5

CAFÉ LATTE, CAPPUCINO, CAFÉ MOCHA

6

OCEAN WISE



*recommended by the vancouver aquarium as an ocean-friendly seafood choice.*