

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR





A MESSAGE FROM THE KITCHEN

I would like to personally welcome you to Fairmont Winnipeg, and I truly hope you enjoy your stay and your dining experience with us. We are proudly Made in Manitoba; as part of Fairmont's commitment to environmental stewardship, this menu contains Manitoba sourced, organic, and sustainable ingredients whenever possible, including signature honey, herbs, and vegetables cultivated right on our hotel's roof top.

I too, am proudly Made in Manitoba. My passion for food planted its roots in childhood, right here in Winnipeg. My culinary adventure has taken me all around the world, from the Rocky Mountains to Australia, Bermuda and beyond. Now I return to my prairie home, excited to share a world of experience. Food has the ability to create a bond that is boundless and universal across cultures. It is the perfect accent to moments shared together; a quietly romantic breakfast for two, creative and enticing dinner with friends, or a nutritious snack with your little ones – food brings people together.

This menu draws inspiration from my experiences and focuses on innovative ideas to stay ahead of the trends. Through partnerships with outstanding local suppliers and artisans, we bring you authentically local dishes with a story to tell. Our mandate is to create great food that makes delicious memories for you - our guest.

If you have an insatiable craving or specific dietary requirements, please let us know when you place your order. We have an extremely talented culinary team, and it will be our pleasure to fulfill your request.

Thank you for joining us on this culinary adventure, and I look forward to cooking for you during your stay.

Pleasant Appetite,



TIM PALMER
EXECUTIVE CHEF, FAIRMONT WINNIPEG

"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: to make people happy, that is what cooking is all about."

— **Thomas Keller**, *The French Laundry Cookbook*



BREAKFAST

AVAILABLE DAILY FROM 6:30 AM – 11:00 AM / **GF** GLUTEN-FREE / **V** VEGETARIAN

ALL BREAKFASTS ARE SERVED WITH TEA/COFFEE + JUICE

Steel Cut Oatmeal V	15	Steak & Eggs GF	26
Brown Sugar + Raisins + Warm Milk		Grilled Beef Tenderloin + Two “Nature’s Farm” Eggs Your Way + Black Pepper Hollandaise + Basil Tomato Salad + Our Signature Griddle Potatoes	
Sliced Fruit & Berries V	16	Smoked Bacon & Fried Egg BLT	17
Maple Ripple Greek Yogurt + Chocolate Chip Banana Bread		Spicy Tomato Mayo + Multigrain Bread + Our Signature Griddle Potatoes	
Greek Yogurt Parfait V	15	Yes Chef! – Your Omelet, Your Way V GF	21
Poached Vanilla Apricots + Preserved Saskatoon Berry Compote + VG’s Own Roof Top Honey + Almond & Pumpkinseed Granola		Whole Eggs/Egg Whites	
The Healthy Start V	20	Your Choice of Three Fillings: Cherry Tomatoes/Peppers/Mushrooms/Avocado/Red Onions/Feta Cheese/Goat Cheese/Cheddar Cheese/Bacon/Sausage/Ham + Our Signature Griddle Potatoes + Toast	
Two Poached “Nature’s Farm” Eggs + Avocado on Naan Bread + Basil Tomato Salad + Local Seedlings		Blueberry Pancake Stack V	19
Protein Breakfast Wrap V	18	Blueberry Syrup + Whipped Lemon Cream Cheese	
Fried Tofu + Mushrooms + Spinach + Avocado + Lentil Salad with Tomato & Basil		Double Chocolate Waffles V	19
Side by Each	20	“Cornell Creme” Chocolate Ice Cream + Whipped Top Half Cream + Seasonal Berries	
Two “Nature’s Farm” Eggs Your Way + Three Slices of Bacon/Sausage/Roasted Mushrooms + Our Signature Griddle Potatoes + Toast		Banana Bread French Toast V	19
VG Eggs Benny Bar	23	Whipped Vanilla Cream Cheese + Caramelized Bananas + Foster Sauce	
Create Your Own Benedict Starting with Poached “Nature’s Farm” Eggs & One of Each of the Following:			
<i>On the Bottom</i>			
Traditional English Muffin/Savory Waffle/Toasted Dark Rye/Grilled Multigrain/Sliced Tomato			
<i>In the Middle</i>			
Smoked Salmon/Back Bacon/Smoked Bacon/Chicken & Apple Sausage/Avocado/Sautéed Spinach			
<i>Hollandaise</i>			
Black Pepper/Truffle/Basil/Balsamic/Pickled Jalapeño			
<i>Served with Our Signature Griddle Potatoes</i>			

SIDES

Bagel & Whipped Cream Cheese	7
Nova Scotia Smoked Salmon GF	12
Bacon/Peameal Bacon/Sausage	6
One “Nature’s Farm” Organic Egg Your Way GF	5
Side of Toast with Butter & Preserves	5
Selection of Cold Cereal & Milk	6
Energy Boost Smoothies GF V	10
Creamy Blueberry Smoothie	
Spinach Flax Protein Smoothie	
Fresh Orange Smoothie	



ALL DAY DINING

AVAILABLE DAILY FROM 11:30 AM – MIDNIGHT /  GLUTEN-FREE /  VEGETARIAN

SOMEWHERE TO START

Chef's Artisanal Meat & Cheese 20

A Market Tour of the Best Cured Meat & Cheese from Across Canada

Create Your Own Flatbread 16

Flatbread: Traditional/Vegan/Gluten-Free

Sauce

Basil Pesto/Classic Tomato Sauce/

Rustic Southwest Tomato Sauce

Toppings

Goat Cheese/Feta/Shredded Marble Cheddar/
Blue Cheese/Grana Padano/Grilled Chicken/
Prosciutto/Salami/Bacon/Cherry Tomato/
Caramelized Onions/Grilled Artichokes/Olives/
Pickled Jalapeño/Black Beans

Quesadilla 19

Grilled Chicken or Chorizo Sausage
+ Red & Green Bell Peppers + Roasted Tomato
+ Pickled Jalapeño + Shredded Marble Cheddar
+ Sour Cream + Salsa

Classic Chicken Fingers 18

Fries + Spicy Plum Sauce

Crispy Fries/Sweet Potato Fries 7

Truffle Aioli/Chipotle Aioli

Top of The Inn Chicken Wings 18

Canadian Rye BBQ Sauce + Hand Cut Crudités

Lombard Loaded Nachos 21

House Fried Tortilla Chips + Grilled Chicken or
Chorizo Sausage + Coriander Pico de Gallo
+ Green Onions + Pickled Jalapeños + Black
Olives + Black Beans

Spicy Manitoba Chicken Lettuce Wraps 17

Sweet & Spicy Chicken + Water Chestnuts
+ Pickled Radish + Crispy Vermicelli + "Edible
Petals" Shoots + Spicy Cashews

SOMETHING MORE

Pondarosa

Mushroom Chowder Cup 9 | Bowl 15

Fungi Medley + Lavosh Crisp
+ Truffle Crème Fraîche

Soup of the Moment Cup 9 | Bowl 14

Composition Salad 15

Seasonally Inspired + Locally Sourced
+ Always Changing

Kale Caesar Salad 16

Torn Bread Garlic Crouton + Shaved Grana
Padano + Smoked Pork Belly + Lemon Roasted
Garlic Dressing

Signature Chicken Cobb Salad 20

Mixed Leaves + Avocado + Chopped
"Nature's Farm" Egg + Smoked Pork Belly
+ Blue Cheese Crumble + Roasted Manitoba
Chicken Breast + Roasted Garlic Vinaigrette

Tuna Niçoise 25

Seared Tuna + Fine Beans + Tomatoes
+ Olives + Fingerling Potatoes + Poached
"Nature's Farm" Egg + Sweet Herb Vinaigrette

Salad Enhancements

Top with Grilled Chicken **7**

Top with Catch of the Day **15**

Top with Grilled Shrimp **14**



ALL DAY DINING

AVAILABLE DAILY FROM 11:30 AM – MIDNIGHT /  GLUTEN-FREE /  VEGETARIAN

CREATION CORNER

Design your own Sandwich/Salad 18

Salad

Mixed Baby Lettuces/Romaine Lettuce

Sandwiches

Served with a Side of Kettle Chips & Side Salad

Unlimited Vegetables

Lettuce/Tomato/Red & Green Bell Peppers/
Cucumbers/Radishes/Kalamata Olives/Sliced
Dill Pickles/Onions/Guacamole

One Choice of Cheese

Cheddar/Blue Cheese/Goat Cheese/Feta

One Choice of Meat

Bacon/Ham/Tuna Salad/Turkey/Salami/Grilled
Chicken

Bread

Whole Wheat/White/Rye/Multigrain/Brioche
Bun/Gluten Free Rice Bread

Condiments

Mayo/Yellow Mustard/Dijon Mustard/
Horseradish/Chipotle Mayo

BREAKFAST BEFORE BED

Side by Each 20

Two “Nature’s Farm” Eggs Your Way + Three
Slices of Bacon/Sausage/Roasted Mushrooms
+ Our Signature Griddle Potatoes + Toast

Smoked Bacon & Fried Egg BLT 17

Spicy Tomato Mayo + Multigrain Bread + Our
Signature Griddle Potatoes

THE BIG SHOW

Sandwich of the Day 19

Inspired by the Season + Fries/Local Greens/
Soup

Pasta of the Day 20

VG Club 18

“Bothwell” White Cheddar + Smoked
Bacon+ Tomato + Butterhead Lettuce
+ Avocado + Bacon Aioli + Fries/Local Greens

Vegan Walnut Lentil Burger 18

Masala Mustard Sauce + Caramelized Onions
+ Arugula + Pickled Jalapeño & Onion Baji
+ Fries/Local Greens

House Made Beef Burger 21

Fresh Ground CAB Patty + Smoked Bacon
+ “Bothwell” White Cheddar + Roasted Garlic
Aioli + Butterhead Lettuce + Tomato + “Gunns
Bakery” Brioche Bun + Fries/Local Greens

Butter Chicken 21

Scented Basmati Rice + Coriander Yogurt
+ Grilled Naan + Papadum + Roasted Cashews

Flap Steak Bánh Mì Sandwich 25

Lemongrass Marinated Flap Steak + Pickled
Carrots & Radish + Sriracha Mayo + Crispy
Shallots + Fries/Local Greens

“Farmery” Fish & Chips 26

“Farmery” Beer Battered Manitoba Pickerel
+ Crispy Fries + Broccoli & Seeded Mustard
Slaw + Piquillo Pepper Gribiche

Healthy Spaghetti 23

Chicken Bolognese + Shaved Parmesan
+ Torn Basil

Vegan Pho 21

Rice Noodles + Crispy Tofu + Rich Mushroom
Ginger Broth + Pickled Shiitake Mushrooms
+ Edamame + Torn Basil + Mint + Snap Peas
+ Pea Shoots

Hand Made Local Perogies 19

“Country Perogy Shop” Perogies + Hickory
Smoked Bacon + Sour Cream + Melted Onions



ALL DAY DINING



AVAILABLE DAILY FROM 11:30 AM – MIDNIGHT /  GLUTEN-FREE /  VEGETARIAN

SWEET ENDINGS

Deconstructed Cheesecake 	12	Cornell Ice Creams  	12
Graham Cracker Crumble + Chocolate Covered Hazelnuts + Berries + Raspberry Coulis		Vanilla Bean/Velvetty Chocolate Truffle/ Raspberry White Chocolate + Berries + Biscotti	
Warm Double Fudge Brownie 	12	Sliced Fruit & Berries  	12
“Cornell Creme” Vanilla Ice Cream + Double Fudge Brownie + Chocolate Sauce		Seasonal Melon + Tropical Fruit + Berries + Red Grapes	
Seasonally Inspired Crème Brûlée  	12	Shake & Cookies 	12
<i>Ask for Today’s Creation</i>		Two Fresh Baked Cookies + Vanilla Bean or Velvetty Chocolate Truffle Milkshake	
Malted Chocolate Mousse 	12		
Peanut Butter Cookie Crunch + Raspberries + Chocolate Pearls			



FEATURE CUTS

AVAILABLE DAILY FROM 5:30 PM – 9:30 PM /  GLUTEN-FREE /  VEGETARIAN
PLEASE ALLOW EXTRA 15 MIN FOR ANY ADDITIONAL COOKING TEMPERATURES.

CREATE YOUR OWN DINNER

Just like eating at home, without the cooking or cleaning!

6oz CAB Tenderloin	46
Brined Chicken Supreme	29
Applewood Smoked Double Boar Chop	32
Slow Roasted Cured Salmon	29
Jumbo Prawns (5)	31

Choose one:

Roasted Fingerling Potatoes
Mashed Potatoes
Griddle Potatoes
Scented Basmati Rice
Crispy Fries
Sweet Potato Frites

Choose two:

Sautéed Bitter Greens
Roasted Carrots
Sautéed Spinach
Broccolini
Roasted Cauliflower
Fine Beans

Choose one:

Veal Jus
Truffled Jus
Beurre Noisette
Roasted Garlic Aioli
Basil Pesto
Coriander Yogurt
Creamed Horseradish
House Made Seeded Mustard
Tomato Sauce
Rustic Southwest Tomato Sauce



LITTLE CHEF'S MENU

AVAILABLE FOR THOSE 12 YEARS OLD OR YOUNGER

BREAKFAST

8

Mini Fairmont

One Egg Your Way + Bacon/Sausage
+ Breakfast Potatoes + Toast

Confetti Silver Dollar Pancakes/Mini Waffles

Bacon + Fruit Compote + Maple Syrup

Fresh Fruit + Vanilla Yogurt + Granola ⑤

Hot Oatmeal + Apples + Cinnamon ⑤

Assorted Cold Cereal + Milk

LUNCH & DINNER

12

*Served with Fries + Sliced Cucumber &
Dip + Cookie*

Mini Cheeseburgers

Mac & Cheese

Chicken Fingers + Plum Sauce

Hot Dog

Grilled Cheese

Spaghetti & Meatballs with Tomato Sauce + Parmesan Cheese

Pizza Pepperoni + Cheese

DESSERT

6

Sliced Fruit + Honey Yogurt

Banana Split

Warm Chocolate Brownie + Vanilla Ice Cream

Milk + Cookies



OVERNIGHT

AVAILABLE DAILY FROM 12:00 AM – 6:30 AM /  GLUTEN-FREE /  VEGETARIAN

Chef's Artisanal Meat & Cheese

A Market Tour of the Best Cured Meat & Cheese from
Across Canada

Pondarosa Mushroom Chowder Cup 9 | Bowl 15

Fungi Medley + Lavosh Crisp
+ Truffle Crème Fraîche

Healthy Spaghetti 23

Chicken Bolognese + Shaved Parmesan
+ Torn Basil

Signature Chicken Cobb Salad 20

Mixed Leaves + Avocado + Chopped
"Nature's Farm" Egg + Smoked Pork Belly + Blue Cheese
Crumble + Roast Manitoba Chicken Breast + Roasted
Garlic Vinaigrette

VG Club 18

"Bothwell" White Cheddar + Smoked Bacon+ Tomato
+ Butterhead Lettuce + Avocado + Bacon Aioli + Fries/
Local Greens



BEVERAGES

AVAILABLE DAILY FROM 11:30 AM – MIDNIGHT

NON-ALCOHOLIC BEVERAGES

Cold Juices

V8, Tomato, Orange, Grapefruit, Apple, Cranberry

Freshly Squeezed

Orange, Grapefruit

Milk

2%, Skim, Chocolate, Soy

Perrier Sparkling Water 330ml

Fiji Still Water 500ml

Assorted Pop 355ml

HOT BEVERAGES

Freshly Brewed Coffee

Regular, Decaffeinated

Espresso

Latte, Cappuccino, Mocha

Lot 35 Traditional and Herbal Teas

Black Teas

Imperial Breakfast, Creamy Earl Grey, 1907 Orange Pekoe, Grand Bazaar Spice, Decaffeinated English Breakfast, Liza Hill Darjeeling

Green Teas

Jasmine Gold Dragon, Kyushu Japanese Sencha

Oolong Tea

Goddess Oolong

White Tea

Ontario Ice Wine

Herbal Teas

Egyptian Camomile, Joie de Provence, Market Fresh, Mojo Mate, Oregon Mint

Herb + Fruit Tea

Flora's Berry Garden

Hot Chocolate

5

ALCOHOLIC BEVERAGES

Sommelier's Choice

Served by the 5 oz or 9 oz glass or by the bottle. We change our wines on a seasonal basis.

Please call our royal service department for our current wine selection and prices.

8

4

Sparkling

Sparkling White

Champagne

4

4

White

Chardonnay

Pinot Grigio/Gris

Sauvignon Blanc

White Blend

4

4

5

Red

Cabernet Sauvignon

Merlot

7

Malbec

Shiraz/Syrah

Red Blend

5

VG RESTAURANT

Enjoy seasonal flavors with a Manitoban flare in the VG Restaurant. Elegant atmosphere with contemporary surroundings, professional service with a friendly and welcoming approach.

Hours of Operation

Breakfast

Mondays to Friday

6:30 a.m. to 11:30 a.m.

Saturdays and Sundays

7:00 a.m. to 11:30 a.m.

Lunch

Closed for lunch service during the summer months. Please enjoy lunch in the VG Lounge, open 7 days a week.

Dinner

Friday and Saturday

5:30 p.m. to 9 p.m.

Closed for dinner service on Sundays to Thursdays

VG LOUNGE

Rated the number one lounge in the city, the VG Lounge continues its well established reputation of serving Winnipeg's premier cocktails. Our new beverage list includes classic favorites along with innovative new cocktails.

Hours of Operation

Sunday to Thursday

11:30 a.m. to 12 a.m.

Friday and Saturday

11:30 a.m. to 1 a.m.



Fairmont
WINNIPEG

TO ORDER, SIMPLY CONTACT
ROYAL SERVICE THROUGH YOUR
GUEST ROOM TELEPHONE