



# IN-ROOM DINING

Indulge in a culinary journey without leaving the comfort of your room.

## MAY WE TAKE YOUR ORDER?

Whether in need of an early breakfast or a late night snack, you are invited to dine in the comfort of your guestroom 24 hours a day.  
Dial 4500 to place your order.

Please contact us with questions regarding gluten free, vegetarian, vegan or any other dietary preferences.  
GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN  
A delivery charge of \$6 per order, applicable taxes, plus a 18% service charge will be added to all cheques.

## BREAKFAST 6:30AM - 11AM

FARM-FRESH, FREE-RANGE EGGS

- ROCKY MOUNTAIN CROISSANT28

Fried free-run egg, mixed mushrooms, thick cut boar bacon, brie cheese, Cajun breakfast potatoes
- SIGNATURE OMELETTE27

Ham, pepper, green onion, mushroom, cheddar cheese, Cajun breakfast potatoes, bacon or maple sausage, toast
- CLASSIC BENEDICT30

English muffin, poached free-run eggs, peameal bacon, Hollandaise, Cajun breakfast potatoes
- SMOKED SALMON BENEDICT30

Smoked salmon, pickled shallot, Hollandaise, English muffin, poached free-run eggs, Cajun breakfast potatoes
- HARVEST BREAKFAST30

Two free-run eggs your way, choice of bacon or sausage, Cajun breakfast potatoes, toast

BOWLS

- CHIA BOWL (VG, DF, GF)17

Dates, oat milk, nuts, hemp, cranberry
- STEEL CUT OATMEAL BOWL (VG, DF, GF)17

Berry compote and spiced brown sugar
- THE HARVEST ROOM BOWL25

Breakfast sausage, green onion, mushroom, poached free-run eggs, Cajun breakfast potatoes, Hollandaise
- PARFAIT BOWL18

Seasonal berries, yogurt, house-made granola, seeds
- WEST COAST BOWL (GF)26

Smoked salmon, avocado, poached free-run eggs, English cucumber, pickled red onion, mango, edamame, side Hollandaise

FROM THE GRIDDLE

- BUTTERMILK PANCAKES25

Devonshire cream & maple syrup, seasonal berry compote
- STRAWBERRY FRENCH TOAST25

Mascarpone cheese, maple syrup, seasonal berry compote
- HEIRLOOM GARDEN TOAST (VG)25

Avocado, heirloom tomato, radish, arugula, balsamic drizzle, sourdough bread  
Add two free-run eggs your way +3

STARTERS

## DAY TO DUSK 11AM - 11PM

- THAI TOMATO SOUP (VG, DF, GF)13

Toasted coconut, basil oil, brioche croutons
- TRUFFLE POMMES FRITES16

Truffle salt, parmesan cheese, fresh herbs, house aioli
- CHICKEN WINGS24

Honey reaper sauce or salt & pepper, side ranch
- FRIED BRUSSEL SPROUTS (VG)15

Sweet chili, toasted walnuts
- HUMMUS15

Basil gremolata, naan
- MEAT & CHEESE BOARD (GF Option)45

Selection of local meats, artisanal cheese, pickled vegetables, house-made sourdough & rosemary crackers
- HARVEST ROOT SALAD (GF, Vegan Option)21

Mixed arugula & field greens, pears, roasted root vegetables, blue cheese, honey vinaigrette
- KALE CAESAR SALAD28

Baby kale, romaine, avocado, pomegranate seeds, parmesan cheese, brioche croutons  
Add on: Chicken +9 | Prawns +13 | Salmon +15

HAND-HELDS

- HAND-HELDS include choice of fries, soup or house salad.

ALBERTA BEEF BURGER34

Certified Angus beef patty, bacon, lettuce, tomato, house aioli, Monterey jack cheese, onion ring, pickled cucumber, brioche bun

SPICY DUPUY LENTIL BURGER (VG, DF)26

Arugula, tomato chutney, shaved red onion, vegan bun

COMFORT CRAVINGS

- ALBERTA BEEF (GF)

Mashed potatoes, roasted root vegetables, bordelaise  
12 oz Ribeye 69 | 6 oz Tenderloin 55
- ALBERTA TROUT48

Curried carrot puree, snap pea, green pea buckwheat risotto
- BUTTER CHICKEN37

Naan, raita, basmati rice, cilantro
- PAPPARDELLE PASTA & BEEF RAGU39

Alberta beef, parmesan cheese, basil gremolata
- MUSHROOM RISOTTO (GF, Vegan Option)46

Toasted walnuts, crispy kale, forest mushrooms, parmesan cheese, herb oil

DESSERTS

- TURTLE CHEESECAKE (GF)16

Chocolate sauce, caramel sauce
- CARROT CAKE (VG, DF)16

Raisin pineapple compote
- SIGNATURE STICKY TOFFEE PUDDING16

Candied pecans, caramel sauce, vanilla ice cream

## YOUNG DINERS Breakfast 6:30AM - 11AM | Day Dishes 11AM - 11PM

- MINI PANCAKES14

Syrup, whipped cream, seasonal berries, juice or milk
- CASTLE BREAKFAST16

Scrambled free-run eggs, breakfast potatoes, maple bacon, toast, juice or milk
- COLD CEREAL8

Rice Krispies, Froot Loops or Cheerios, juice or milk
- FRUIT & BERRY BOWL12

Mixed fruit & berries

- PAPPARDELLE PASTA15

Tomato sauce or buttered

FRUIT & BERRY BOWL12

Mixed fruit & berries
- KIDS BEEF BURGER (4 oz)18

Lettuce, tomato, cheddar cheese & fries

CHOCOLATE BROWNIE10
- CHICKEN FINGERS & FRIES17
- HUMMUS9

Grilled naan, crudité
- GRILLED CHEESE SANDWICH WITH FRIES9

- KIDS DINNER22

Mashed potatoes, corn and peas, choice of salmon (3 oz) or chicken (3 oz)

OUR FAIRMONT CHEFS ARE PASSIONATE ABOUT DESIGNING SUSTAINABLE MENUS THAT MINIMIZE WASTE AND CELEBRATE LOCAL PRODUCE – ENSURING EACH DISH EVOKES POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET.

LATE NIGHT MENU 11PM - 6:30AM

OATMEAL (VG, DF, GF)	16
Brown sugar	
COLD CEREAL	8
Rice Krispies, Froot Loops or Cheerios	
THAI TOMATO SOUP (VG, DF, GF)	13
Toasted coconut, basil oil, brioche croutons	
HUMMUS	15
Basil gremolata, naan	
CHICKEN CAESAR WRAP	22
Spinach tortilla, chicken breast, bacon, tomato, Caesar dressing, romaine lettuce, chips	

BUTTER CHICKEN	37
Naan, basmati rice, raita, cilantro	
TURTLE CHEESECAKE (GF)	16
Chocolate sauce, caramel sauce	
SIGNATURE STICKY TOFFEE PUDDING	16
Candied pecans, caramel sauce, vanilla ice cream	

BEVERAGES Alcoholic Beverages 10AM - 11PM

CHAMPAGNE & SPARKLING

5oz GLASS/BOTTLE

DOM PERIGNON VINTAGE	-/650
France	
PIPER HEIDSIECK	35/145
French Riviera Edition	
France	
AYALA CHAMPAGNE	39/175
France	
BALERIN PROSECCO EXTRA DRY DOC	14/65
Italy	
MIONETTO PRESTIGE PROSECCO BRUT	15/70
Italy	
CANELLA LIDO PROSSECO ROSÉ	16/75
Italy	

WHITE WINE

5oz GLASS/BOTTLE

FAIRMONT PRIVATE LABEL CHARDONNAY	16/75
BC, Canada	
RODNEY STRONG CHALKHILL CHARDONNAY	24/115
California, USA	
TERRA ALPINA PINOT GRIGIO	17/75
Italy	
CEDAR CREEK RIESLING ORGANIC	18/85
BC, Canada	
SPY VALLEY MARLBOROUGH SAUVIGNON BLANC	17/75
New Zealand	
MISSION HILL ESTATE ROSÉ	15/65
BC, Canada	

RED WINE

5oz GLASS/BOTTLE

FAIRMONT PRIVATE LABEL MERLOT	16/75
BC, Canada	
STERLING CABERNET SAUVIGNON	24/110
Napa Valley, USA	
MISSION HILL RESERVE MERITAGE	21/105
BC, Canada	
SOKOL BLOSSER EVOLUTION PINOT NOIR	20/95
Oregon, USA	
TAMARI MALBEC	18/85
Argentina	
LE VOLTE DELL' ORENELLAIA	23/110
Italy	

CAFE FAVOURITES Sustainable & Locally Sourced

CAFE LATTE or CAPPUCINNO	7
COFFEE, LOT 35 TEA, ESPRESSO	6
HOT CHOCOLATE or CHOCOLATE MILK	5

COCKTAILS

SIGNATURE MARTINI	25
Botanist Gin, Glendalough Gin, blanc vermouth, orange bitters, olives	
HIGH TEA NEGRONI	24
Villa One Reposado Tequila, Aperol, Lillet Blanc, Earl Grey Tea, Giffard Rhubarb Liqueur, Grapefruit	
SIGNATURE OLD FASHIONED	22
Fairmont Private Label Bourbon, Lot 35 lapsang tea syrup, house-made bitters	
UPGRADE Alfred Giraud French Malt Whisky	51
FRENCH 75	21
Dillons Gin, fresh lemon juice, Mionetto Prosecco	
SPARKLING SANGRIA	23
Mionetto Prosecco, Aperol, house-made medoc cordial, orange juice	
FAIRMONT MARGARITA	21
Villa One Tequila by Nick Jonas, Cointreau, honey, fresh lime	
CONFEDERATION LOUNGE CAESAR	20
Absolut Elyx Vodka, house-made clamato, spice mix	
MIMOSA	18
Mionetto Prestige Prosecco Brut, fresh orange juice	
ZERO-PROOF MOCKTAILS	
PEAR & HOPS	14
Seedlip Spice, pear, Peroni Zero, fresh lime, Fever Tree Elderflower Tonic	
CAPITAL E	14
Seedlip Garden 108, green apple, cucumber cordial, fresh lime, basil, club soda	

BEER

FAIRMONT HONEY OAT BLONDE ALE	12
Edmonton	
ALLEYCAT GRAPEFRUIT ALE	12
Edmonton	
ASAHI SUPER DRY	13
Japan	
BOTTLED	
DOMESTIC	9
IMPORTED	10

JUICE (Orange, Apple, Grapefruit, Pineapple)	6
MILK (2%, Skim)	4
SOYA, ALMOND or OAT MILK	5