

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 | VEG - VEGETARIAN
V - VEGAN | L - LOCAL | O - ORGANIC | H - HERITAGE

A delivery charge of \$6 per order, applicable taxes, plus a 18% service charge will be added to all cheques.

BREAKFAST 6:30AM - 11AM

DAY TO DUSK 11AM - 11PM

FARM-FRESH, FREE-RANGE EGGS	HARVEST BREAKFAST 30
	Two free-run eggs your way Choice of bacon, chicken apple sausage or pork sausage, local spiced heirloom potatoes, oven dried tomato, toast
	FREE-RUN EGG OMELETTE 27
	Served with local spiced heirloom potatoes, toast, oven dried tomato <i>Traditional:</i> Ham, aged cheddar, chive <i>Vegetarian:</i> Asparagus, roasted bell pepper, red onion, mushroom & local goat cheese <i>Pacific:</i> House-smoked sustainably certified hot salmon & tomato, scallion
	SIGNATURE EGGS BENEDICT (H) 30
	Free-run eggs, English muffin, hollandaise, local spiced heirloom potatoes & oven dried tomato Choice of: back bacon, sustainably certified house-made hot smoked salmon or avocado

SIGNATURE DISHES	AVOCADO GARDEN TOAST (GF, DF) 25
	Pickled shallot, grilled tomatoes, local organic pepper greens, thick cut house made sourdough, sea salt, extra virgin olive oil Add two free-run eggs your way 5
	SIGNATURE PANCAKES 25
	Elderflower chantilly cream, local twisted fork berry compote, maple syrup
	PETITE BRIOCHE FRENCH TOAST (H) 25
	Stewed stone fruit, vanilla bean mascarpone cream
	BOAR BACON BREAKFAST SANDWICH 28
	Free-run egg, local boar bacon, aged cheddar, avocado, tomato, pickled shallot, local organic arugula, toasted brioche bun, spiced heirloom potatoes
	HOUSE-SMOKED ORGANIC SALMON TARTINE (H) 30
	House-smoked sustainably certified salmon, house made sourdough, herb goat cheese spread, pickled onion, fried capers, arugula, local spiced heirloom potatoes *Vegan option: carrot gravlax & garbanzo bean spread (VG)

BOWLS	GRANOLA PARFAIT 18
	Honey Greek yogurt, toasted seeds, nuts & fresh fruit
	CHIA PUDDING (VG, DF, GF) 17
	Dates, oat milk, nuts, hemp, cranberries
	STEEL CUT OATMEAL (VG, DF, GF) 17
	Dried fruit, berry compote, brown sugar (V)

OUR CHEFS ARE PASSIONATE ABOUT DESIGNING MENUS THAT CELEBRATE LOCAL PRODUCTS, ARE SUSTAINABLE AND MINIMIZE WASTE, ENSURING EACH DISH EVOKES A POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET

Food prepared in our restaurant may contain allergens and raw proteins. If you have a food allergy, please notify your server.

STARTERS	BOREAL FOREST MUSHROOM SOUP (GF, VEG) (V & DF Option) 16
	A blend of forest mushrooms, garnished with organic chives, truffle-infused brown butter crème fraiche, and porcini mushroom dust
	ROASTED SWEET POTATO HUMMUS (V, DF) (GF Option) 18
	Served with grilled sourdough & fried corn chips
	CRISPY CHICKEN WINGS (DF, L) (GF Option) 21
	Glazed with a spicy local honey & dill sauce
	HAND CUT KENNEBEC FRIES (H, L, DF, VEG) (V Option) 16
	Seasoned with rosemary salt and served with house aioli (H)
	MEAT & CHEESE BOARD (L) (GF Option) 42
	Selection of local meats, artisanal cheese, pickled vegetables, grilled house-made sourdough, fig & rosemary crackers
	ROASTED LOCAL BEET SALAD (GF, VEG) (V & DF Option) 19
	Organic baby kale, preserved pear gel, gouda crisp, candied walnuts, hotel honey cider vinaigrette
	COBB BOWL (H, GF, VEG) (DF Option) 29
	A modern twist on the classic cobb, with crisp romaine hearts, creamy avocado, heirloom tomatoes, spiced chickpeas, blue cheese, sparks eggs farm free-run egg and local boar bacon, drizzled with green goddess dressing Add on: Chicken Breast (5 oz) +13 Prawns (3pc) +20 Organic Salmon (Sustainably Certified) +15

HAND-HELDS	<i>HAND-HELDS include choice of fries, soup or house salad.</i>
	RANCH BURGER (L) 34
	Juicy Alberta beef patty, topped with Monterey Jack cheese, caramelized onions, lettuce, crispy bacon, tomato, dill pickle and house aioli on a grilled brioche bun.
	LENTIL BURGER (VG, DF) (GF Option) 27
	Coriander and cumin spiced patty with creamy sweet potato hummus, tangy pickled onion and fresh arugula, served on a soft potato onion bun

COMFORT CRAVINGS	ALBERTA BEEF TENDERLOIN (GF) 63
	Beef tenderloin with grilled asparagus, local kennebec potato gratin, and peppercorn sauce
	BUCATINI PASTA (V, DF) 31
	Bucatini in a sun-dried tomato coconut cream sauce, topped with toasted walnuts, Reclaim Urban Farm hydroponic microgreens and vegan Parmesan
	CONFIT CHICKEN LEG (GF, H) 47
	Rich confit chicken leg with brown butter sweet potato, sautéed mushrooms and organic greens, with braised Alberta mustard seeds
	ALBERTA LAKE TROUT (GF) 46
	Commeal herb-crusted sustainably certified trout, complemented by organic wilted greens, creamy grits, and local cold-pressed canola

DESSERTS	VEGAN PUMPKIN SPICE PANNA COTTA (V, GF) 14
	Coconut milk foam, ginger crumble
	HOT CHOCOLATE CAKE 16
	Graham crumble, toasted marshmallow fluff, milk chocolate mousse
	PARIS BREST: ÉDITION D'HIVER (H) 15
	Pecan pie crèmeux, brown sugar craquelin, maple bourbon gel
	LOCALLY HANDCRAFTED "PINOCCHIO" 15
	ICE CREAM & VEGAN SORBET (V,GF, L)
	Choice of vanilla bean or burnt honey or Belgian chocolate or vegan raspberry sorbet

YOUNG DINERS

| ANYTIME EATS 11AM - 11PM

Breakfast 6:30AM - 11AM	HUMMUS 9	LOCALLY HANDCRAFTED "PINOCCHIO" VANILLA BEAN SUNDAE 12
MINI PANCAKES 14	Grilled sourdough & fried corn chips, crudité	Caramel sauce, chantilly cream, cookie crumble
Canadian maple syrup, whipped cream, seasonal berries, juice or milk	CHICKEN & CHEESE QUESADILLA & FRIES 16	HOUSE MADE APPLE PIE (GF, DF, VEG) 12
CASTLE BREAKFAST 16	BUCATINI PASTA 15	Whipped vanilla cream
Scrambled free-run eggs, heirloom potatoes, maple bacon, toast, juice or milk	Rich tomato sauce & meatballs or plain buttered	CHOCOLATE BROWNIE 10
BREAKFAST CEREAL 8	CHICKEN FINGERS & FRIES 17	Caramel cream, berries
Rice Krispies, Fruit Loops or Cheerios, juice or milk	Plum sauce	FRUIT & BERRY BOWL (V) 12
FRUIT & BERRY BOWL (V) 12	MINI BEEF CHEESEBURGERS (2pc) 18	Selection of seasonal fruit & berries
Mixed fruit & berries	Hand cut fries	
	KIDS DINNER 22	
	Mashed potatoes, corn & peas	
	Choice of sustainably certified organic salmon, chicken breast or Alberta beef short rib	

LATE NIGHT MENU 11PM - 6:30AM

BREAKFAST CEREAL Rice Krispies, Froot Loops or Cheerios	8	HEARTY ALBERTA BEEF & POTATO STEW Stewed mushrooms & vegetables, toasted house-made sourdough	33
BOREAL FOREST MUSHROOM SOUP (GF, VEG) Organic chives, truffle brown butter crème fraîche, porcini mushroom dust	16	VEGAN PUMPKIN SPICE PANNA COTTA (V, GF) Coconut milk foam, ginger crumble	14
ROASTED SWEET POTATO HUMMUS (VEG) Artisanal crackers, crudité	16	NANAIMO BAR MARTINI Custard cream, coconut crumb, chocolate ganache	16
CHICKEN CLUB WRAP Flour tortilla, chicken breast, bacon, lettuce, tomato, goddess dressing, potato chips	29		

BEVERAGES Alcoholic Beverages 10AM - 11PM

CHAMPAGNE

6oz GLASS/BOTTLE	PIPER HEIDSIECK French Riviera Edition	35/145
	PIPER HEIDSIECK RARE	550
	AYALA BRUT MAJEUR	39/175
	DOM PERIGNON VINTAGE	650
	DRAPPIER CARTE D'OR BRUT	49/250
VEUVE CLICQUOT BRUT	40/190	

SPARKLING

6oz GLASS/BOTTLE	MIONETTO PRESTIGE PROSECCO BRUT Italy	16/75
	CANELLA LIDO PROSSECO ROSÉ Italy	17/80
	GLORIA FERRER SONOMA BRUT California	24/100
	PARES BALTA CAVA Spain	18/85

WHITE WINE

5oz GLASS/BOTTLE	SIMONNET-FEBVRE CHABLIS Appellation Village, France	30/135
	DOG POINT SAUVIGNON BLANC Marlborough, New Zealand	30/135
	LONG SHADOWS POET'S LEAP RIESLING Washington, USA	24/110
	LIQUIDITY VIOGNIER BC, Canada	23/105

RED WINE

5oz GLASS/BOTTLE	TORMARESCA TRENTANGELI ROSSO Italy	21/95
	BURROWING OWL CABERNET FRANC BC, Canada	36/160
	SAN POLO RUBIO SANGIOVESE TOSCANA Tuscany, Italy	25/110
	SOKOL BLOSSER DUNDEE HILLS ESTATE PINOT NOIR Oregon, USA	35/155

ROSÉ

5oz GLASS/BOTTLE	11 MINUTES PASQUA Lake Garda, Italy	19/85
	LA STELLA BC, Canada	23/105
	CATENA LA MARCHIGIANA CRIOLLA Mendoza, Argentina	24/110

BEER

20 oz	FAIRMONT HONEY OAT BLONDE ALE Edmonton	13
	TOWNSQUARE BREWING NEIPA Edmonton	12
	ASAHI SUPER DRY Japan	13

COCKTAILS

VINTAGE MARTINI Botanist Gin, Glendalough Gin, Blanc Vermouth, orange bitters, olives	20
CHIPOTLE PINEAPPLE MARGARITA Casamigos Reposado, peated chipotle pineapple, blueberries, fresh lime juice	23
SIGNATURE OLD FASHIONED Fairmont Hotel Macdonald Private Label Bourbon, Lot 35 Lapsang tea syrup, signature bitters	22
CONFEDERATION LOUNGE CAESAR Absolut Vodka, House-Made Clamato Spice Mix Garnished: pickles, pepperoni & quail eggs	21
MAPLE BOURBON SMASH Fairmont Hotel Macdonald Private Label Bourbon, Grade A Maple Syrup, orange, lemon, bitter blend	20
MIMOSA Mionetto Prestige Prosecco Brut, fresh orange juice	16
ZERO-PROOF MOCKTAILS	
PEAR & HOPS Seedlip Spice, pear, Peroni Zero, fresh lime, Fever Tree Elderflower Tonic	18
CAPITAL E Seedlip Garden 108, green apple, cucumber cordial, fresh lime, basil, club soda	14
JOIE DE VIVRE Henkell Sparkling Wine, LOT 35 Joie De Provence Tea Syrup, fresh lemon	12

BOTTLED/CAN BEER

EDMONTON BEERS	
BENSTICK BS BELGIAN WHEAT ALE 473ML	12
SEA CHANGE DEATH WAVE LAGER 473ML	12
SYC BREWING PONTIFICATO ITALIAN PILSNER 473ML	13
ANALOG BREWING READY PALER TWO SESSION IPA 473ML	13
ODD COMPANY BREWING, TIO JUANITO MEXICAN LAGER 473ML	12
ODD COMPANY BREWING, GOOD COMPANY IPA 473ML	13
DOMESTIC Coors Light, Molson Canadian 'Old Style' Pilsner, Coors Original, Miller Lite, Miller Genuine Draft, Ricard's Red	10
IMPORTED Sol Especial, Dos Equis, Amstel Ultra, Peroni, Heineken, Grolsch, Guinness Stout, Birra Morett	11

CAFE FAVOURITES Sustainably Sourced

FRESHLY PREPARED DRINKS Hand-squeezed orange or grapefruit juice	12
LOT 35 TEA COLLECTION *Sustainability sourced Your choice of iced or hot	6
COFFEE *Sustainability sourced Your choice of freshly brewed regular or decaffeinated	6
CAFÉ LATTE *Sustainability sourced	7
CAPPUCCINO *Sustainability sourced	7
ESPRESSO * Sustainability sourced	6
FAIRMONT HOTEL MACDONALD FILTERED BOTTLED WATER	3
HOT CHOCOLATE	5
CHOCOLATE MILK	5
MILK Skim or 2%	4
DAIRY-FREE MILK Soy, Almond or Oat	5
JUICE Orange, Grapefruit, Apple, Pineapple	6