



# DINE WELL

WITH FAIRMONT HOTEL VANCOUVER

IN-ROOM DINING AVAILABLE 6:00AM TO 9:00PM DAILY  
DIAL "0" FROM YOUR IN-ROOM TELEPHONE TO PLACE AN ORDER

A 15% service fee and \$5.00 delivery charge applies to all orders.

Prices are exclusive of applicable taxes.



## BREAKFAST

**Complete Breakfast** - All meals are accompanied with roasted hash brown potatoes; your selection of white, multigrain, English muffin, sourdough or gluten-free toast served with butter and preserves; your choice of juice, a personal pot of freshly brewed coffee, or tea.

**Notch8 Breakfast** **\$28**  
Eggs Your Way, Bacon or Sausage

**Free Range Egg Omelet** **\$28**  
Bacon, Pork Sausage, Ham, Shrimp, Spinach, Tomato, Asparagus, Bell Peppers, Jalapeno, Cheddar Cheese, Feta Cheese

**The Classic Benedict** **\$29**  
Back Bacon, Poached Eggs, Rustic Bread, Hollandaise

**Buttermilk Pancakes** **\$22**  
Berries of the Season, Lemon Sugar, Maple Syrup

**Organic Quinoa & Market Vegetables Bowl** **\$20**  
Poached Free Run Egg, Squash, Heirloom Tomato, Caramelized Onions, Spinach, Manchego, Chimichurri Sauce

**Superfood Smoothie Bowl** **\$18**  
Soy Milk, Hemp Seeds, Goji Berries, Fresh Berries, Sticky Granola

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Soy Milk, Hemp Seeds, Goji Berries, Fresh Berries, Sticky Granola

**Avocado Toast** **\$21**  
Country Bread, 6 Minute Egg, Radish, Almonds, Pea Tendrils  
Replace your egg with Tofu

**Slow Cooked Steel Cut Oatmeal** **\$18**  
Banana, Blueberries, Brown Sugar

**Lox and Egg** **\$15**  
Dark Rye, Hen Egg, Cream Cheese

### Enhancements

**One Egg as You Wish** **\$4**

**Breakfast Pastries** **\$10**  
Choice of 2 items:  
*Butter Croissant* *Muffin*  
*Fruit of the Season* *Berry Danish*

**Fruits of the Season** **\$15**

**Yogurt** **\$6.5**

# LUNCH

**French Onion Soup** \$14

Croissant Crouton, Gruyere Cheese

**Gem Caesar Salad** \$14

Croutons, Parmesan Cheese, Pickled Onion

**Baby Iceberg Salad** \$19

6 Minute Egg, Blue Cheese, Crispy Onions,  
Charred Sweet Corn, Bacon, Heirloom Tomato,  
Radish, Avocado Dressing

**Salad Greens** \$14

Summer Fruits, Young Radish, Blistered Tomato,  
Almonds, Ver Jus Vinaigrette

Add Protein:

*Grilled Chicken Breast* \$12

*Roasted Salmon Filet* \$16

*Garlic Prawns* \$12

**The Burger** \$26

Aged Cheddar, Double Smoked Bacon,  
Dream Sauce, Seed Bun, Pickle, Fries or Salad

**Lemon Grilled Chicken Sandwich** \$22

Country Bread, Watercress Labneh,  
Pickled Onion Alfalfa Sprouts, Tomato,  
Fries or Salad  
*Add Bacon-* \$4

**Black Rice Salmon Bowl** \$30

Enoki Mushrooms, Napa Cabbage,  
White Miso Dressing

**Crispy Chicken Wings** \$20

Salt and Pepper, Coleslaw Dip

**Summer Squash Flatbread** \$22

Cashew Cream, Kale Chips, Aged Balsamic

## CHILDREN'S MENU

**Chicken Strips & French Fries** \$12**Cheese Flatbread Pizza** \$12**Mac & Cheese** \$12**Spaghetti Your Way** \$12

Meat, Tomato or Cream Sauce

## GRAB & GO

**Fried Egg Sandwich** \$9

Croissant Bun, Spicy Sausage Patty, Spinach, Manchego

**Breakfast Pastry** \$5

Muffin of the Day, Butter Croissant, Berry Danish

**The Burger** \$26

Aged Cheddar, Double Smoked Bacon,  
Dream Sauce, Seed Bun, Pickle, Fries or Salad

**Lemon Grilled Chicken Sandwich** \$22

Country Bread, Watercress Labneh,  
Pickled Onion Alfalfa Sprouts, Tomato

**Baby Iceberg Salad** \$19

6-minute Egg, Blue Cheese, Crispy Onions,  
Charred Sweet Corn, Bacon, Heirloom Tomato,  
Radish, Avocado Dressing

# DINNER

## To Start

### **French Onion Soup** \$14

Croissant Crouton, Gruyere Cheese

### **Soup of Charred Corn** \$16

Poblano Peppers, Smoked Bacon, Potatoes

### **Gem Caesar Salad** \$14

Croutons, Parmesan Cheese,  
Pickled Onion

### **Baby Iceberg Salad** \$19

6-Minute Egg, Blue Cheese,  
Crispy Onions, Charred Sweet Corn,  
Bacon, Heirloom Tomato, Radish,  
Avocado Dressing

### **Salad Greens** \$14

Summer Fruits, Young Radish, Blistered Tomato,  
Almonds, Ver Jus Vinaigrette

Add Protein:

*Grilled Chicken Breast \$12*

*Roasted Salmon Filet \$16*

*Garlic Prawns \$12*

### **Crispy Chicken Wings** \$20

Salt and Pepper, Coleslaw Dip

### **Prawn Guacamole** \$22

Chili Oil, Coriander, Lime,  
Warm Corn Chips

### **Chickpea Fries** \$16

Salt and Pepper, Coleslaw Dip

### **Local Handcrafted Charcuterie & Cheese** \$36

(For Two)

Pickled Vegetables, Tarragon Mustard,  
Smoked Olives, Baguette, Fruits

## The Mains

### **The Burger** \$26

Aged Cheddar, Double Smoked Bacon,  
Dream Sauce, Seed Bun, Pickle,  
Fries or Salad

### **Lemon Grilled Chicken Sandwich** \$22

Country Bread, Watercress Labneh,  
Pickled Onion Alfalfa Sprouts, Tomato,  
Fries or Salad  
*Add Bacon- \$4*

### **Black Rice Salmon Bowl** \$30

Enoki Mushrooms, Napa Cabbage,  
White Miso Dressing

### **Summer Squash Flatbread** \$22

Cashew Cream, Kale Chips,  
Aged Balsamic

### **Oven Roasted Halibut** \$41

Potato, English Peas, Summer Squash,  
Black Garlic Butter

### **Ravioli Caprese** \$36

Burrata, Heirloom Tomato, Basil,  
Preserved Lemon Dressing

### **Grilled Angus New York Steak** \$45

Celeriac Fries, Asparagus,  
Chimichurri Sauce

## Desserts

### **Ice Cream & Sorbets** \$6.5/scoop

Ask for today's flavors

### **Chef's Sweet Treat**

Rotating Dessert

Ask for today's highlight

# WINES

## White Wines

6oz | 9oz | BTL

**Chardonnay, Mission Hill** 11 | 16 | 47  
Okanagan Valley, British Columbia  
*Starts with a lovely pale golden colour, followed by aromas of peach, lemon and jasmine. Oak-aging creates a pleasant creamy texture on the palate, filled with flavours of green apple, pineapple, and lime which persist to the finish.*

**Chenin Blanc, Quails' Gate** 14 | 19 | 55  
Okanagan Valley, British Columbia  
*Pale lemon in the glass, notes of citrus, pear, quince, fresh flowers and grass mingle together on the nose. On the palate has flavours of orchard fruit, subtle notes of lees and wet stone with a long, lingering finish.*

**Riesling, Mt. Boucherie** 12 | 17 | 54  
Okanagan Valley, British Columbia  
*This pours a light gold hue, and presents as rich and waxy on the palate as the hue suggests. Ripe pear, apricot, baked yellow apple, quince, and ginger spicing on the full, warmer palate.*

**Pinot Grigio, Mezzacorona** 14 | 19 | 60  
Trentino, Italy  
*Pale straw colour, crisp mineral and floral nose with a touch of fennel and almond; clean and crisp with green apple flavours and almond in the finish.*

**Pinot Gris, Blasted Church** 15 | 21 | 63  
Okanagan Valley, British Columbia  
*Aromas of pineapple, melon, pear and blossom with a hint of peach. The palate shows similar characteristics with ripe apple notes, lovely mouth-filling viscosity and a rich finish.*

**Sauvignon Blanc, Oyster Bay** 12 | 25 | 98  
Marlborough, New Zealand  
*A zingy refreshing dry white with gooseberry, herbs, melon and lime citrus notes on the nose and palate. Easy drinking, and pairs well with fish, especially salmon and tuna, goat cheese and white meats.*

## Red Wines

6oz | 9oz | BTL

**Cabernet/Merlot, Mission Hill** 12 | 17 | 54  
Okanagan Valley, British Columbia  
*A mingling of black and red cherry and cassis aromas are on the nose and extend through to the first sip. Sage, vanilla, lavender, and sandalwood notes intermingle.*

**Pinot Noir, Meyer** 15 | 21 | 69  
Oliver, British Columbia  
*Sweet, juicy, gulp-able pinot with persistent cinnamon spice and a stream of acidity that holds it all together. A delicious, no need to think about it pinot. Oregon meets California in a glass.*

**Merlot, Red Rooster** 12 | 17 | 54  
Okanagan Valley, British Columbia  
*This dry, medium-bodied merlot has soft tannins and flavours of juicy black cherry, plum and currant. Plenty of ripe red and black fruit notes with a dash of spice linger through on a drying finish.*

**Cabernet Sauvignon, Quails' Gate** 17 | 23 | 72  
Okanagan Valley, British Columbia  
*Deep purple in the glass, this has lovely aromas of cassis, tobacco, anise and vanilla. On the palate it has a rich mouthfeel with lively tannins and characteristic notes of blackcurrant, black cherry, cocoa and leather.*

**Malbec, Zuccardi** 17 | 23 | 72  
Mendoza, Argentina  
*This has a purple-black colour and is bursting with blackcurrant and plum aromas, fresh, spicy notes and structured, yet soft, tannins. It is full-bodied with rich black cherry and chocolate notes and a velvety finish.*

**Cabernet Sauvignon, Cannonball** 19 | 25 | 98  
Napa Valley California, USA  
*Brimming with dark crimson in colour and has ripe plum, mocha-crème, wild berry, and red spice aromas. The taste is of red currant fruit with fresh cherry and berry flavours. The mouthfeel starts with a substantial body and has just enough texture and acidity to leave a long and flavourful finish.*

**Rioja, La Montessa** 18 | 24 | 86  
Rioja, Spain  
*Perfect when enjoyed on its own, with a multi-faceted flavour profile including ripe nectarines, pomegranates, blood orange and fresh strawberries, infused with hints of sweet spice.*

# BUBBLES

**Bottega Prosecco, Italy** 6oz | 16  
BTL | 72

**Sumac Ridge Steller's Jay Brut** 6oz | 16  
BTL | 72

**Moët & Chandon Brut** 6oz | 35  
BTL | 175

# BEER & COCKTAILS

## Bottled Beer

8.5/BTL

**Hotel Vancouver Red Truck Lager**

**Kokanee**

7.5/BTL

**Bud Light**

7.5/BTL

**Corona**

**Stella Artois**

**Hoegaarden**

**Naramata Apple Cider**

## Signature Bottled Cocktails

19/BTL

### **Vieux Carre #2**

Remy Martin VSOP, Mount Gay Black Barrel,  
Martini Rosso, Dom Benedictine, Angostura Bitters

### **XO Old Fashioned**

Mount Gay XO, Raw Demerara Sugar,  
Angostura Bitters

### **Negroni**

Botanist Gin, Martini Rosso, Martini Bitters

### **Rob Roy**

Buichladdich, Martini Rosso, Angostura Bitters

## Spirits

### **Whisky**

Dewar's White Label 12

Johnny Walker Red Label Scotch 12

Chivas Regal 12 Year 16

Glenlivet 12 Year 13

Glenfiddich 12 Year 13

Glenmorangie 10 Year 15

Glenlivet 15 Year 16

Oban 14 Year 20

### **Gin**

Tanqueray 10

Tanqueray No. 10 14

Bombay Sapphire 10

### **Vodka**

Finlandia 10

Ketal One 11

Grey Goose 12

Belvedere 13

### **Rum**

Bacardi White 10

Havana Club 3 Year 10

Eldorado 12 Year 11

# NON-ALCOHOLIC

### **Mineral Water**

Still or Sparkling (250ml) 7

Still or Sparkling (750ml) 10

### **Soft Drinks**

Can (355ml) 5

### **Cold Beverages**

Orange, Grapefruit, Cranberry, Apple 6

2%, Skim, Soy or Almond Milk 6.5

### **Hot Beverages**

Freshly Brewed Coffee 2 Cups | 8

6 Cups | 12

# REFRESHMENT CENTER

## Alcoholic Beverages

|                 |     |
|-----------------|-----|
| Beer            | 9.5 |
| Nude Vodka Soda | 9.5 |
| Spirits         | 13  |
| Wine            | 49  |

## Non-Alcoholic Beverages

|                           |    |
|---------------------------|----|
| Soft Drink                | 6  |
| ESKA Natural Spring Water | 5  |
| Voss Water                | 10 |
| Gatorade                  | 8  |
| Red Bull                  | 8  |

## TAKE HOME

|                    |    |
|--------------------|----|
| Phone Charging Kit | 40 |
|--------------------|----|

Please note: Items in the refreshment center are subject to a 15% convenience fee and applicable taxes.