



AT THE EMPRESS

served daily from 11:00am - 11:00pm

SNACK

FARRO & FLAX BREAD (VE)

Empress honey butter, Salt Spring Island sea salt 12

WARM OLIVES (GF) (V)

lemon, confit garlic, garden herbs 14

ROASTED NUTS (GF) (VE)

summer spices, mixed nuts 18

CHIPS & DIP (GF) (VE)

salt & vinegar seasoning, burnt onion dip 17

SEAFOOD TOWER

145

*dungeness crab, freshly shucked oysters, albacore tuna
smoked salmon, smoked sablefish, prawn cocktail
Salt Spring Island mussels in café de Paris butter*

SHARE

WEST COAST OYSTERS (GF) (DF) 1/2 dozen 30 | dozen 60

mignonette jelly, fermented garden hot sauce, citrus

CHARCUTERIE & CHEESE

*Empress honey, pickled mustard seed, preserves, cornichons
grapes, crackers 45*

ALBACORE CRUDO (GF) (DF)

*cold-smoked tuna, cantaloupe aguachile, smoked paprika aioli
crispy capers 28*

CHICKEN WINGS (GF)

salt & pepper or honey buffalo sauce, blue cheese or ranch 30

KOREAN FRIED CAULIFLOWER (GF) (V)

crispy lentils, onion purée, cilantro 21

ARTICHOKE CAPONATA (VE)

confit garlic, sourdough, pine nuts, parmesan reggiano 19

CALAMARI (GF)

*buttermilk marinated squid, preserved lemon aioli, fresh capers
lemon pepper 24*

SPICY MARGHERITA FLATBREAD (VE)

spicy pomodoro, whipped ricotta, fior di latte, basil 26

ARTICHOKE & HAM FLATBREAD

full-fat mozzarella, 'nduja, parma ham, marinated globe artichoke 32



Vegetarian



Plant-based



Gluten-free



Dairy-free

Please inform your server of any food allergies or food intolerances.

Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program. Our offerings are complimented by Fair Trade USA Certified H.C. Valentine coffee, alongside locally sourced ingredients from farmers and artisans.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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NOSH

BATTERED COD (GF) (DF)

sauce gribiche, pickled garlic cream, chubby chips 38

ROYAL BURGER

Frère Jacques cheese, onion, lettuce, bacon jam, worcestershire mayo, fries 35

MOULES FRITES (GF)

Salt Spring Island mussels, café de Paris butter, leeks, tomatoes 25

TRUFFLE SOUP

hen bone velouté, chives 20

CAESAR SALAD (GF)

berkshire lardons, chives, parmesan snow, tasty crumb, radish coins 22

GARDEN SALAD (GF) (VE)

whipped ricotta, raspberries, berry vinaigrette, marigold 18

ADD TO YOUR SALAD

grilled farmhouse chicken breast	16
grilled local salmon	16
spicy tofu	12

PERI PERI CHICKEN BURGER

arugula, onion, tomato, perinnaise, cucumber raita, fries 28

PRIME RIB AU JUS SANDWICH

ciabatta, thinly shaved prime rib, arugula, mustard, truffle aioli
beef jus, fries 36

INDULGE

SALTED EMPRESS HONEY & ORANGE BLOSSOM ICE CREAM (VE)

bee pollen 18

ELDERFLOWER & ROSE GIN TRIFLE

vanilla ganache montée, vanilla sponge, strawberry compote 18

EMPRESS TORTE (GF) (VE)

hazelnut dacquoise, Midnight Bloom chocolate ganache, cassis gel 18

BALSAMIC MACERATED STRAWBERRIES (GF) (P)

peach-vanilla sorbet, strawberry glass 18



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