n room DINING



Unwind & dine IN COMFORT & STYLE

This menu contains a curated selection of our in-room dining offerings.

To ask any questions or to place your order, simply call In Room Dining.





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 complemented by Fair Trade USA Certified H.C. Valentine coffee, alongside locally sourced ingredients from farmers and artisans.

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

Please note that a \$5 hotel delivery charge and 20% service charge will be added to your total bill. Of the 20% service charge, 80% is a gratuity that is distributed to the In Room Dining team and the remaining 20% is an administrative charge retained by the hotel (and not distributed as wages, tips or gratuity to any hotel employees)

COMFORT

Calamari 🐵 buttermilk marinated squid, preserved lemon aioli capers 24

Charcuterie & Cheese (5) Empress honey, pickled mustard seed, apple butter jam crackers 45

Chicken Wings (a) buffalo honey sauce or salt & pepper, chives blue cheese dressing 30

Korean Fried Cauliflower © (2) crispy lentils, onion purée, cilantro 21

Spicy Margherita Pizza spicy pomodoro, whipped ricotta, fior de latte 26

Artichoke & Ham Flatbread mozzarella, 'nduja, parma ham, artichoke 32

Battered Cod @ bubby chips, sauce gribiche, pickled garlic cream 38

SMALL & SIDES

Farro & Flax Bread (5) (5) Empress honey butter Salt Spring Island sea salt 12

Warm Olives @ @ lemon, confit garlic, calabrian chili herbs, dill pollen 14

Roasted Nuts @ @ 💩 summer spices 18



Royal Burger Frère Jacques cheese, bacon jam worcestershire aioli, onion, lettuce, fries 35

The perfect complement awaits | 11:00 AM - 11:00 PM

Charcoal Popcorn © (2) (3) Empress charcoal spice 8

Truffle Parmesan Fries @ garlic aioli 14

SWEET TREATS

Empress Torte (a) (b) hazelnut dacquoise, Midnight Bloom chocolate ganache, cassis gel 18

Balsamic Macerated Strawberries © @ peach-vanilla sorbet, strawberry glass 18

Elderflower & Rose Trifle

vanilla ganache montée, strawberry compote Empress 1908 Elderflower Rose gin 18

House Churned Ice Cream & Sorbet @ ® three scoops, gluten-free biscotti 17

*sorbet is plant based



Q AT THE EMPRESS

A nod to Queen and Country | 5:30 PM - 9:00 PM



Truffle Soup mushroom soup, parmesan shortbread hen bone velouté 20

Pacific Halibut miso butter, peas, truffle sunchoke purée brown butter crumb 60

Spring Salmon (F) whey hollandaise, kale, ikura, broccoli florets broccoli purée 56

*side dishes available on request

FAIRMONT FIT

Smoked Beef Tenderloin sauce bordelaise, pickled mustard seeds beef fat mashed potatoes, chanterelles 65

Pork Tomahawk (for two) © lemon asparagus, yeasted fingerlings whole-grain mustard jus 85

Nutritious and delicious | 11:00 AM - 11:00 PM



Granola & Yogurt (© () maple pecan granola, greek yogurt dried fruits, fresh berries 18

Caesar Salad (b) (b) berkshire lardons, garden chives parmesan snow, tasty crumb radish coins 22

Garden Salad (F) (G) (D) berry vinaigrette, raspberries whipped ricotta, marigold 18 Vegetable Garden © onion purée, potato fondant morels, asparagus, pea shoots carrot cardamom velouté 32

Albacore Crudo © © cold-smoked tuna, cantaloupe aguachile, crispy capers smoked paprika aioli 28

Artichoke Caponata (*) confit garlic, sourdough parmesan reggiano 19

Tomato & Watermelon © 🕫 🖉

compressed watermelon, heirloom tomato, olive crumb extra virgin olive oil snow, pineapple mint 20

BREAKFAST

The perfect start to your day | 6:30 AM - 11:00 AM

Free-Run Farm Fresh Eggs 🔊

choice of: sausage, bacon, or ham, crispy herb potato oven-cured tomato, artisanal toast 29

Ham & Brie Omelet

grandfather ham, double cream brie, crispy herb potato oven-cured tomato, artisanal toast 29

Mediterranean Egg White Frittata 🗐

sundried tomato, spinach, mixed olives, ricotta crispy herb potato, oven-cured tomato, artisanal toast 29

Avocado Toast seven grain toast, avocado, cherry tomatoes baby cucumber, chili crisp, pea shoots 21

Classic Eggs Benedict Canadian back bacon, hollandaise, english muffin 29

Fruit & Yogurt @ @ 🖄 greek yogurt, fresh fruit & berries, Empress honey 19

Loaded Oatmeal (*) (*) (*) (*) caramelized banana, dried fruits, nuts, seeds warm oat milk 18

KIDS Breakfast | 6:30 am - 11:00 am

Farm Fresh Egg © scrambled egg, bacon, toast 12

Silver Dollar Pancakes plain or chocolate, maple syrup 12

Breakfast Cereal or Granola (® Ó) bananas, strawberries 8

Yogurt © © 🕲 fruit and berries 6

LATE NIGHT

Caesar Salad berkshire lardons, garden chives parmesan snow, tasty crumb, radish coins 22

Spicy Margherita Pizza ® spicy pomodoro, whipped ricotta, fior de latte 26



Triple Stack Buttermilk Pancakes 🕫

Canadian maple syrup, butter berry compote 25

All-day favourites | 11:00 AM - 11:00 PM

Crispy Chicken Strips choice of: fries | fruit | veggies & dip 14

Macaroni & Cheese bousemade invisible cauliflower cheese sauce 14

Spaghetti with Tomato Sauce parmesan cheese 14

Mini Cheeseburgers choice of: fries | fruit | veggies & dip 14

Spring Salmon crispy potatoes, seasonal vegetables 16

Farmhouse Chicken Breast crispy potatoes, seasonal vegetables 16

Favourites | 11:00 PM - 6:30 AM

Royal Burger Frère Jacques cheese, worcestershire aioli bacon jam, onion, lettuce, chips 35

Empress Torte (a) (b) hazelnut dacquoise, Midnight Bloom chocolate ganache, cassis gel 18

DRINKS



SOFT DRINKS

Soda Coke | Sprite Diet Coke | Ginger Ale 7

Fruit Juice apple | orange | cranberry 7

Pure+ Kombucha 10

Sparkling Water San Pellegrino | Acqua Panna 12

GLDN Hour strawberry mint collagen water 11

COCKTAILS

Empress 1908 G&T tonic, grapefruit 19

Negroni Violetto Empress 1908 gin, Luxardo bitters Esquimalt dry vermouth, orange 23

Empress Old Fashioned Woodford Reserve, Hennessy VS bitters, rosemary 23

Qucumber Caesar Empress Cucumber Lemon gin signature caesar mix 23

Bengal Sour Botanist gin, Giffard Ginger of the Indies lemon, darjeeling 22

Mimosa orange juice, prosecco 16 upgrade to champagne +18

HOT DRINKS

Coffee pot of drip coffee 10 espresso 7 cappuccino | latte | macchiato 8

Lot 35 Tea 7 Orange Pekoe | Imperial Breakfast Creamy Earl Grey | Oregon Mint Egyptian Chamomile | Bella Coola Punch

| WINE | Glass-5oz | Bottle |
|--|-----------|--------|
| Bottega Prosecco Veneto, Italy | 18 | 95 |
| Veuve Clicquot Brut Reims, France | | 240 |
| Mount Boucherie Rosé Kelowna, BC, Canada | 17 | 90 |
| Unsworth Pinot Gris Cowichan Valley, BC, Canada | 18 | 95 |
| Catalina Sounds Sauv. Blanc Marlborough, New Zealar | nd 22 | 105 |
| Hillside Pinot Noir Naramata, BC, Canada | 17 | 90 |
| Catena Malbec Mendoza, Argentina | 20 | 100 |

BEER

| Hoyne Pilsner | 10 |
|--------------------------|----|
| Phillips Blue Buck | 10 |
| Hoyne Among Giants IPA | 10 |
| Guinness Stout | 14 |
| Whistler Forager Lager ତ | 10 |
| Seasonal Cider ତ | 14 |
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