

In room
DINING



F



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.



FAST & FRESH

Dishes with this symbol are delivered within 30 minutes.



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 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

Our favourite familiar comfort classics | 11:00 AM - 11:00 PM

Calamari ^{CF}

buttermilk marinated squid
preserved lemon aioli, capers 26

Charcuterie & Cheese ^{DF}

Empress honey, pickled mustard seed
apple butter jam, crackers 45

Chicken Wings ^{CF}

Nashville hot or salt & pepper seasoning
ranch or buttermilk dressing 37

Montreal Smoked Meat Sandwich

marble rye, yellow mustard, thousand island dressing
dill pickle chips 33

Pesto Potato Flatbread ^{VE}

arugula, whipped ricotta, fior di latte 26

Buffalo Chicken Flatbread

buffalo chicken, fior di latte, hot honey
parmesan reggiano 32

Battered Cod ^{CF} ^{DF}

chubby chips, sauce gribiche, pickled garlic cream 38



Royal Burger

aged truffle cheddar cheese, onion, lettuce
worcestershire aioli, chips 38

SWEET TREATS

Go ahead - indulge yourself | 11:00 AM - 11:00 PM



Signature Empress Honey

Little Qualicum fromage frais, dulcify honey
mousse, candied walnuts, hazelnut sablé 20

10-Layer Midnight Bloom Chocolate Cake

hazelnut praline buttercream, 66% Empress dark
chocolate ganache, rose tea and vanilla-scented
ice cream 52 (serves 2+)

Fall Poached Pear ^{CF} ^{VE} ^{DF}

spiced vanilla sorbet, fruit glass 18

House Churned Ice Cream & Sorbet ^{CF} ^{VE}

three scoops, gluten-free biscotti 18

**sorbet is plant based*

Q AT THE EMPRESS

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



Coho Salmon ^{CF}

scallop velouté, beetroot, swiss chard 56

Pork Tomahawk *(dinner for two)* ^{CF} ^{DF}

lemon asparagus, yeasted fingerlings
whole-grain mustard jus 105

Smoked Beef Tenderloin ^{CF}

confit baby potatoes, beef cheek croquette
cauliflower & foie gras purée, cassis gel
sauce grand veneur 75

Queen's Risotto ^{CF} ^{VE}

mushroom sauce, garlic cream
parmesan reggiano, chives 32

Crispy Brussels ^{CF} ^{DF}

fried brussels sprouts, yeshi dressing
pomegranate seeds, mint 13

Truffle Soup

mushroom soup, parmesan shortbread
hen bone velouté 20

**side dishes available on request*

FAIRMONT FIT

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

Granola & Yogurt ^{VE} ^{DF}

maple pecan granola, greek yogurt, dried fruits
fresh berries 18

Caesar Salad ^{CF} ^{DF}

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

Carrot Salad ^{VE} ^{DF}

carrot vinaigrette, pickled carrot, whipped goat cheese
matcha jam, maple granola, marigold 22

Whipped Ricotta ^{VE}

sunflower seeds, rosemary oil, lavash crackers 16

Scallop Crudo ^{CF} ^{DF}

scallops, shallot, bacon lardon, chilli crisp, cilantro 24

Winter Roots ^{CF} ^{DF}

crispy fingerling potatoes, smoked parsnip purée
nutritional yeast, pickled squash, salt & vinegar chips 32

SMALL & SIDES

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

Farro & Flax Bread ^{VE} ^{DF}

Empress honey butter
Salt Spring Island sea salt 12

Chips & Dip ^{CF} ^{VE} ^{DF}

dill pickle seasoning
avocado ranch 17

Warm Olives ^{CF} ^{DF} ^{VE}

lemon, confit garlic, calabrian chili
herbs, dill pollen 14

Roasted Nuts ^{CF} ^{VE} ^{DF}

warming spices 18

Charcoal Popcorn ^{CF} ^{DF} ^{VE}

Empress charcoal spice 8

Truffle Parmesan Fries ^{CF} ^{VE}

garlic aioli 14

BREAKFAST

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



Avocado Toast [Ⓢ]

seven grain toast, crushed avocado, gem tomatoes
baby cucumber, chili crisp, pea shoots 23

Free-Run Farm Fresh Eggs [Ⓢ]

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

Ham & Brie Omelet

country ham, double cream brie, crispy herb potato
oven-cured tomato, artisanal toast 30

Egg White Frittata [Ⓢ]

roasted squash, hen of the woods mushrooms
smoked gouda 29

Fruit & Yogurt [Ⓢ] [Ⓢ] [Ⓢ]

Greek yogurt, fresh fruit & berries, honey drizzle 19

Classic Eggs Benedict

Canadian back bacon, hollandaise, english muffin 29

Triple Stack Buttermilk Pancakes [Ⓢ]

Canadian maple syrup, apple compote
whipped cinnamon butter 26

Loaded Oatmeal [Ⓢ] [Ⓢ]

caramelized banana, dried fruits, nuts, seeds
warm oat milk 18

KIDS

Breakfast | 6:30 am - 11:00 am

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

Farm Fresh Egg [Ⓢ]

scrambled egg, bacon, toast 12

Silver Dollar Pancakes [Ⓢ]

plain or chocolate, maple syrup 12

Breakfast Cereal or Granola [Ⓢ] [Ⓢ]

bananas, strawberries 8

Yogurt [Ⓢ] [Ⓢ] [Ⓢ]

fruit and berries 6

Crispy Chicken Strips

choice of: fries | fruit | veggies & dip
14

Macaroni & Cheese [Ⓢ]

housemade invisible cauliflower
cheese sauce 14

Spaghetti with Tomato Sauce [Ⓢ]

parmesan cheese 14

Mini Cheeseburgers

choice of: fries | fruit | veggies & dip
14

Coho Salmon [Ⓢ]

crispy potatoes, seasonal vegetables
16

Farmhouse Chicken Breast [Ⓢ]

crispy potatoes, seasonal vegetables
16

LATE NIGHT

Favourites | 11:00 PM - 6:30 AM

Caesar Salad [Ⓢ]

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

Carrot Salad [Ⓢ]

carrot vinaigrette, pickled carrot ribbons
whipped goat's cheese matcha milk jam
maple granola, marigold 22

Whipped Ricotta [Ⓢ]

sunflower seeds, rosemary oil, lavash crackers 16

Royal Burger

aged truffle cheddar cheese, onion, lettuce
worcestershire aioli, chips 38

Buffalo Chicken Flatbread

tomato sauce, fior di latte, buffalo chicken
hot honey, parmesan reggiano 32

Empress Torte [Ⓢ] [Ⓢ]

hazelnut dacquoise, Midnight Bloom chocolate
ganache, cassis gel 18

DRINKS

Refresh and unwind with our selection of drinks | 9:00 AM - 1:00 AM



COCKTAILS

Empress 1908 G&T
tonic, grapefruit 20

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 25

Empress 75
Empress 1908 gin, St-Germain, lemon
Prosecco, grapefruit pearls 30

upgrade to Veuve Clicquot +18

Mimosa
orange juice, prosecco 18
upgrade to Veuve Clicquot +18

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

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 | 48 | 240 |
| Mount Boucherie Rosé Kelowna, BC, Canada | 17 | 90 |
| Unsworth Pinot Gris Cowichan Valley, BC, Canada | 18 | 95 |
| Hillside Pinot Noir Naramata, BC, Canada | 18 | 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 ☺ | 10 |
| Seasonal Cider ☺ | 14 |

F