

In room
DINING



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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 Certified coffee, alongside Lot 35 Tea and 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

Empress Burger

AAA beef patty, port & onion bacon jam, gruyère cheese, brioche bun, crispy onions, seasoned fries 38

Chicken Wings ^{CF} ^{DF}

Honey garlic togarashi or salt & pepper 37

BC Wild-Caught Smoked Salmon Flatbread

Hand rolled flatbread, everything seasoning, preserved lemon crème fraîche, capers, watercress 38

Artichoke, Olive & Herb Garden Flatbread ^{DF}

Hand-rolled flatbread, Tripoli sesame sauce, charred artichokes, Castelvetrano olives, blistered confit tomatoes, toasted sesame, extra virgin olive oil 32

+ Prosciutto di Parma 10

Crispy Humboldt Squid ^{CF}

Buttermilk-marinated squid, lemon pepper, preserved lemon aioli, capers 26



Pacific Ling Cod & Chips ^{CF} ^{DF}

Lemon emulsion, pickled fennel aioli, cabbage slaw 38

SMALL & SIDES

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

Local Meat & Cheese Board

Seasonal fruit jam, pickled mustard seeds, port-braised figs, pickled vegetables, baguette, lavash, fresh fruit 46

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

Signature charcoal spice 8

Q Bar Snack ^{DF} ^{VE}

Pretzels, sesame sticks, salted edamame 7

Truffle fries ^{CF} ^{VE}

Truffle aioli, chives, parmesan cheese 14

SWEET TREATS

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

Signature Empress Honey

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

House Churned Ice Cream & Sorbet ^{CF}

Sorbet - chocolate with Cognac, cassis, pear 18
Ice cream - vanilla, chocolate, coconut, rose tea 18

Aged Balsamic Macerated Strawberries ^{CF} ^{DF}

Fresh strawberry, balsamic syrup, cassis sorbet, strawberry gel, berry glass 18

Midnight Bloom (serves 2+)

10-layer dark chocolate cake, hazelnut buttercream, rose tea ice cream, flower petals, gold leaf 52



Q AT THE EMPRESS

A taste shaped by the sea & season | 5:30 PM - 9:00 PM



Truffled Chicken Pressé ^{CF}

Wild cultivated mushrooms, asparagus, peas, horseradish emulsion, lemon thyme roasted potato, chicken skin crisp 52

Pan Roasted BC Sockeye Salmon

Parisian gnocchi, roasted fennel, spring radish, wilted kale, prawn butter, miso hollandaise 58

AAA Beef Tenderloin ^{CF}

Sauce bordelaise, confit shallot, fork mashed German butter potato, local farmed vegetables, watercress 78
+ Lobster tail 36

Ta'ameya Fritters ^{CF} ^V

Fava bean sesame fritters, grilled zucchini, Tokyo turnip, edamame puree, Tripoli sauce, pickled sumac onion 38

FAIRMONT FIT

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



Granola & Yogurt ^{VE} ^D

Almonds, Greek yogurt, dried fruits, fresh berries 19

Caesar Salad ^{CF} ^D

Tasty crumb, chives, radish, lardons parmesan 24

+ Seared chicken breast 16

+ Crispy honey garlic tofu 12

Saanich Organic Greens

Champagne tarragon vinaigrette, farro, cherry tomato, radish, whipped Happy Days goats cheese, toasted sunflower seeds 22

+ Chilled jumbo prawns 25

^V or ^{CF} (upon request)

Chilled Jumbo Prawns ^{CF} ^{DF}

Kimchi cocktail sauce, lemon 26

Hearts of Palm "Ceviche" ^{CF} ^V

Coconut, cilantro, lotus root chips 26

Seared Albacore Tuna ^{CF} ^{DF}

Compressed watermelon, citrus ponzu, black garlic aioli, quinoa crisp 32

BREAKFAST

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

Loaded Oatmeal [Ⓢ]

Caramelized banana, dried fruits, nuts, seeds, warm oat milk 19

Avocado Toast [Ⓢ]

Seven grain toast, crushed avocado, gem tomatoes, baby cucumber, chili crisp, pea shoots 25

Fruit & Yogurt [Ⓢ] [Ⓢ]

Greek yogurt, fresh fruit & berries, honey drizzle 20

Farm Fresh Eggs

Choice of: pork sausage, chicken sausage, bacon or ham, artisanal toast, crispy herb potato & oven-cured tomato 30

Ham & Brie Omelet

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

Classic Eggs Benedict

Canadian back bacon, hollandaise, oven-cured tomato, English muffin, crispy herb potato 30

Egg White Frittata [Ⓢ]

Summer squash, heirloom tomato, smoked gouda, artisanal toast, crispy herb potato 30



Triple Stack Buttermilk Pancakes [Ⓢ]

Canadian maple syrup, butter, berry compote 27

KIDS

Breakfast | 6:30 am - 11:00 am

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

Farm Fresh Egg [Ⓢ]

Scrambled egg, bacon, toast 14

Silver Dollar Pancakes [Ⓢ]

Plain or chocolate, maple syrup 12

Breakfast Cereal or Granola [Ⓢ] [Ⓢ]

Bananas, strawberries 10

Yogurt [Ⓢ] [Ⓢ] [Ⓢ]

Fruit & berries 6

Crispy Chicken Strips

Choice of: fries, fruit or veggies & dip 16

Macaroni & Cheese [Ⓢ]

Housemade cheese sauce 15

Spaghetti with Tomato Sauce [Ⓢ]

Parmesan cheese 15

Mini Cheeseburgers

Choice of: fries, fruit or veggies & dip 16

Spring Salmon [Ⓢ]

Crispy potatoes, seasonal vegetables 21

Farmhouse Chicken Breast [Ⓢ]

Crispy potatoes, seasonal vegetables 17

LATE NIGHT

Favourites | 11:00 PM - 6:30 AM

Saanich Organics Greens

Champagne Tarragon Vinaigrette, farro, cherry tomato, radish, Happy Days goats cheese, toasted sunflower seeds 22

Caesar Salad [Ⓢ]

Tasty crumb, chives, radish, parmesan, lardons 24

Artichoke, Olive & Herb Garden Flatbread [Ⓢ]

Hand rolled flatbread, Tripoli sesame sauce, charred artichokes, Castelvetrano olives, blistered confit tomatoes, toasted sesame, extra virgin olive oil 32
+ Prosciutto di Parma 10

Empress Burger

AAA beef patty, house-made port onion bacon jam, gruyere cheese, brioche bun, crispy onions, seasoned fries 38

Élégant Chocolat

Praline mousseline, hazelnut dacquoise, dark chocolate (75%) mousse, milk chocolate ganache 18

DRINKS

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



COCKTAILS

Silk Glove ^{CF} 2oz

Empress 1908 Elderflower Rose Gin, lychee almond, jasmine pearl tea & whey 26

*Contains dairy and tree nuts

Negroni Violetto 2oz

Empress 1908 Gin, Empress Bitter Bianca, Esquimalt dry vermouth, orange 23

Empress Old Fashioned 2oz

Woodford Reserve, Hennessy VS bitters, rosemary 23

Empress 1908 G&T 2oz

Empress 1908 Indigo Gin, Fentimans tonic, grapefruit 24

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

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

Bottega Prosecco | Veneto, Italy

Glass - 5oz 18

Bottle 95

Veuve Clicquot Brut | Reims, France

Glass - 5oz 48

Bottle 250

Mount Boucherie Rosé | Kelowna, BC, Canada

Glass - 5oz 17

Bottle 90

Unsworth Pinot Gris | Cowichan Valley, BC, Canada

Glass - 5oz 18

Bottle 95

Hillside Pinot Noir | Naramata, BC, Canada

Glass - 5oz 18

Bottle 90

Catena Malbec | Mendoza, Argentina

Glass - 5oz 20

Bottle 100

BEER

Hoyne Pilsner

10

Phillips Blue Buck

11

Hoyne Among Giants IPA

11

Guinness Stout

14

Whistler Forager Lager ^{CF}

11

Seasonal Cider ^{CF}

14

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