

*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

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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.

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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)

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# 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

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

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

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



## Pacific Ling Cod & Chips

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

Signature charcoal spice 8

## Truffle fries

Truffle aioli, chives, parmesan chese 14

## Q Bar Snack

Pretzels, sesame sticks, salted edamame 7

# SWEET TREATS

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

## Signature Empress Honey

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

## House Churned Ice Cream & Sorbet

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

## Aged Balsamic Macerated Strawberries

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

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

## Ta'ameya Fritters

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

## Pan Roasted BC Sockeye Salmon

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

## AAA Beef Tenderloin

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

# FAIRMONT FIT

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



## Granola & Yogurt

Almonds, Greek yogurt, dried fruits, fresh berries 19

## Caesar Salad

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

or (upon request)

## Seared Albacore Tuna

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

## Chilled Jumbo Prawns

Kimchi cocktail sauce, lemon 26

## Hearts of Palm "Ceviche"

Coconut, cilantro, lotus root chips 26

# BREAKFAST

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

## Loaded Oatmeal <sup>Ⓢ</sup>

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

## Avocado Toast <sup>Ⓢ</sup>

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

## Fruit & Yogurt <sup>Ⓢ</sup> <sup>Ⓥ</sup>

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 <sup>Ⓥ</sup>

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



## Triple Stack Buttermilk Pancakes <sup>Ⓥ</sup>

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 <sup>Ⓢ</sup>

Scrambled egg, bacon, toast 14

## Silver Dollar Pancakes <sup>Ⓥ</sup>

Plain or chocolate, maple syrup 12

## Breakfast Cereal or Granola <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Bananas, strawberries 10

## Yogurt <sup>Ⓥ</sup> <sup>Ⓢ</sup> <sup>Ⓢ</sup>

Fruit & berries 6

## Crispy Chicken Strips

Choice of: fries, fruit or veggies & dip 16

## Macaroni & Cheese <sup>Ⓥ</sup>

Housemade cheese sauce 15

## Spaghetti with Tomato Sauce <sup>Ⓥ</sup>

Parmesan cheese 15

## Mini Cheeseburgers

Choice of: fries, fruit or veggies & dip 16

## Spring Salmon <sup>Ⓢ</sup>

Crispy potatoes, seasonal vegetables 21

## Farmhouse Chicken Breast <sup>Ⓢ</sup>

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 <sup>Ⓢ</sup>

Tasty crumb, chives, radish, parmesan, lardons 24

## Artichoke, Olive & Herb Garden Flatbread <sup>Ⓢ</sup>

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 <sup>Ⓢ</sup> 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

18

95

Veuve Clicquot Brut | Reims, France

48

250

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

11

Hoyne Among Giants IPA

11

Guinness Stout

14

Whistler Forager Lager <sup>Ⓢ</sup>

11

Seasonal Cider <sup>Ⓢ</sup>

14

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