

IN ROOM DINING

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

COMFORT *Available from 11:00 am - 11:00 pm*

Empress Burger

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

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

Lemon emulsion, pickled fennel aioli, cabbage slaw 38

Chicken Wings ^{GF} ^{DF}

Honey garlic togarashi or salt & pepper 37

BC Wild-Caught Smoked Salmon Flatbread

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

Artichoke, Olive & Herb Garden Flatbread ^{DF}

Hand rolled, Tripoli, sesame sauce, charred artichokes, castelvetro olives, confit tomatoes, toasted sesame, extra virgin olive oil 32
+ Prosciutto di parma 10

Crispy Humboldt Squid ^{GF}

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

FAIRMONT FIT *Available from 11:00 am - 11:00 pm*

Granola & Yogurt ^{VE}

Maple almond granola, Greek yogurt, dried fruits, fresh berries 19

Seared Albacore Tuna

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

Chilled Jumbo Prawns ^{GF} ^{DF}

Kimchi cocktail sauce, lemon 26

Saanich Organics Greens ^{GF} ^{DF} *on request

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

Classic Caesar Salad ^{GF}

Tasty crumb, chives, radish, parmesan, lardons 24

Add to your salad: Chicken breast +16 Tofu +12

OVERNIGHT MENU *Available from 11:00 pm - 6:30 am*

Saanich Organics Greens

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

Artichoke, Olive & Herb Garden Flatbread ^{DF}

Hand rolled, Tripoli, sesame sauce, charred artichokes, castelvetro olives, confit tomatoes, toasted sesame, extra virgin olive oil 32
+ Prosciutto di parma 10

Empress Burger

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

Classic Caesar Salad ^{GF}

Tasty crumb, chives, radish, parmesan, lardons 24

SWEET TREATS *Available from 11:00 am - 11:00 pm*

Signature Empress Honey ^{GF}

Little Qualicum fromage frais ice cream, dulcify honey mousse, candied walnuts, hazelnut sable 20
contains nuts (pistachio), dairy, eggs

Midnight Bloom

10-layer dark chocolate cake with hazelnut buttercream, rose tea ice cream, rose petals, gold leaf 52
serves 4, contains nuts (hazelnut), gluten, dairy, eggs

Aged Balsamic Macerated Strawberries ^{GF} ^{VE}

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

Selection of House Churned Ice Cream & Sorbet ^{GF} ^{VE}

Sorbet - chocolate with cognac, cassis, lavender 18
Ice cream - vanilla, chocolate, coconut, rose 18

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BREAKFAST *Available from 6:30 am - 11:00 am*

Loaded Oatmeal [Ⓢ]

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

Fruit & Yogurt [Ⓢ][Ⓜ]

Greek yogurt, fresh fruit & berries, honey drizzle 20

Farm Fresh Eggs

Choice of: pork sausage, chicken sausage, bacon, or ham served with artisanal toast, breakfast potato, oven-cured tomato 30

Classic Eggs Benedict

Canadian back bacon, hollandaise, served with English muffin, breakfast potato, oven-cured tomato 30

Avocado Toast [Ⓢ]

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

Triple Stack Buttermilk Pancakes [Ⓢ]

Canadian maple syrup, berry compote, whipped butter 27

Ham & Brie Omelet

Red Barn country ham, double cream brie, served with artisanal toast, breakfast potato, oven-cured tomato 30

Egg White Frittata [Ⓢ]

Summer squash, heirloom tomato, smoked gouda, served with artisanal toast, breakfast potato, oven-cured tomato 30

DINNER *Available from 5:30 pm - 9:00 pm*

AAA Beef Tenderloin [Ⓜ]

Sauce bordelaise, confit shallot, fork mashed German butter potato, local farmed vegetables, watercress 78

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

Truffled Chicken Pressé [Ⓜ][Ⓜ] *on request

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

SNACKS & SIDES *Available from 11:00 am - 11:00 pm*

Local Meat & Cheese Board

Blueberry yuzu jam, port braised figs, pickled vegetables, baguette, lavash, fresh fruit 46

Empress Popcorn [Ⓢ][Ⓜ]

Signature charcoal spice 8

Truffle Fries [Ⓢ][Ⓜ]

Truffle aioli, chives 14

Q Bar Snack Mix [Ⓢ]

Pretzels, sesame, corn nuts 7

DRINKS *Available from 9:00 am - 1:00 am*

Empress Gin & Tonic 2 oz

Empress 1908 gin, Fentimans tonic, grapefruit 24

Silk Glove 2 oz

Empress 1908 Elderflower Rose gin, lychee almond, jasmine pearl tea & whey, served clarified over king cube 32

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

BOTTLES & CANS

Hoyne Pilsner 10

Phillips Blue Buck 10

Glass-5oz | Bottle



Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program.

Our coffee is proudly sourced from Salt Spring Coffee — Fair Trade, organic, and locally roasted, and Metropolitan Tea Company, 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.