

BREAKFAST

breakfast 6:30am - 11:00am
all day dining 11:30am - 11:00pm
dinner 5:30pm - 9:00pm
late night 11:00pm - 6:30am
alcohol service 9:00am - 1:00am

COCKTAILS

MARKET FRESH MIMOSA	20
<i>market fresh herbal tea infused syrup, citrus blend, rhubarb bitters, prosecco</i>	
Q SIGNATURE CAESAR	18
<i>finlandia vodka, empress caesar mix, charcoal salt rim, pickle, lime</i>	
UP & ATOM	20
<i>the woods nocino walnut liqueur, sheringham distillery coffee liqueur, devine black bear spiced honey rum cream</i>	

TREAT YOURSELF

CHAMPAGNE BREAKFAST FOR TWO	150
<i>choice of freshly brewed coffee or a selection of lot 35 tea</i>	
<i>half bottle of moët & chandon brut</i>	
<i>orange juice - we suggest making mimosas!</i>	
<i>pnw benedict* - poached free run eggs, wilted arugula, warm crab, lemon-chive hollandaise, crispy potatoes</i>	
<i>strawberries with clotted cream</i>	
<i>twice baked chocolate croissants with toasted almonds & hazelnut ganache</i>	

SIDES

country sausage or double smoked bacon	8
grilled shoulder ham	8
chicken & apple sausage	8
toast with butter & preserves	7
small bowl of fruit & berries	10
small bowl of berries	15
1/2 avocado	10
roasted tomato	10
free run egg*	6
breakfast potatoes	10
substitute scrambled tofu for any egg	4

EARLY START BOXED BREAKFAST

26

choice of whole fruit - banana, apple or orange
choice of orange or apple juice

fruit and nut granola bar

bagel with choice of ham and cheese, smoked salmon
with cream cheese or heirloom tomato and avocado

must be ordered by 9:00 pm the night prior to departure, pick up from the front desk

SCAN THE QR CODE TO VIEW OUR
RESTAURANT MENUS



FRUITS, GRAINS & CEREALS

OAT MILK CHIA PUDDING	16
<i>stewed peach & vanilla compote</i>	
TWICE BAKED CHOCOLATE CROISSANT	18
<i>hazelnut ganache, cacao nib, chocolate curls</i>	
ALMOND MAPLE GRANOLA	15
<i>dried fruits, nuts, seeds, fresh berries, milk</i>	
FRESH BERRY & GREEK YOGURT SMOOTHIE BOWL	20
<i>flax, hemp & chia seeds, puffed quinoa, crispy goji berries</i>	
LOADED OATMEAL	18
<i>caramelized banana, dried fruits, nuts, seeds, warm cereal cream</i>	
SEASONAL FRUIT & YOGURT	18
<i>vanilla yogurt, fresh berries</i>	
EARL GREY TEA CAKE	16
<i>lavender-marscapone chantilly, fresh raspberries</i>	

BREAKFAST FAVOURITES

FREE RUN FARM FRESH EGGS*	28
<i>sausage, bacon or ham, crispy potatoes, tomato, toast</i>	
CLASSIC EGGS BENEDICT*	28
<i>poached free run eggs, canadian back bacon, hollandaise, crispy potatoes</i>	
PNW BENEDICT*	32
<i>poached free run eggs, wilted arugula, warm crab, lemon-chive hollandaise, crispy potatoes</i>	
EGGS FLORENTINE*	28
<i>poached free run eggs, sauteed spinach & arugula, hollandaise, crispy potatoes</i>	
BELGIAN WAFFLE	24
<i>maple syrup, whipped cream, fresh berries</i>	
TRIPLE STACK BUTTERMILK PANCAKES	24
<i>berry compote, maple syrup, whipped butter</i>	
SMASHED AVOCADO TOAST	20
<i>seven grain toast, pea sprouts</i>	
add chilled soft boiled eggs*	8
add spicy tofu	8
add smoked salmon	12
HCM OMELETTE	28
<i>three eggs, roasted mushrooms, gruyère, shoulder ham, crispy potatoes & toast</i>	
WEST COASTER OMELETTE	32
<i>three eggs, smoked salmon, arugula, ricotta, crispy potatoes & toast</i>	
EGG WHITE FRITTATA	26
<i>heirloom tomato, spinach, crispy potatoes & toast</i>	

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

THE BEST OF THE PACIFIC NORTHWEST

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COFFEE, TEA & SOFT DRINKS

FRESH BREWED COFFEE	
<i>regular or decaf</i>	10
<i>small carafe</i>	12
<i>large carafe</i>	
CAPPUCCINO, LATTE, MACCHIATO	8
ESPRESSO	7
LOT 35 TEA	7
<i>orange pekoe, imperial breakfast, creamy earl grey, oregon mint, egyptian chamomile, bella coola punch, kyushu japan sencha</i>	
HOMEMADE HOT CHOCOLATE	9
<i>58% dark chocolate, vanilla chantilly</i>	
JUICE	7
<i>orange, grapefruit, apple, cranberry, tomato</i>	
SOFT DRINKS	7
<i>sprite, coke, diet coke, or ginger ale</i>	
SPARKLING MINERAL WATER 750 ml	12
<i>san pellegrino or acqua panna</i>	
PURE+ KOMBUCHA	10
GLDN HOUR	11
<i>strawberry mint collagen sparkling water</i>	

DESSERTS

HIGH FIVE CHOCOLATE CAKE	16
<i>hazelnut crunch, silky chocolate mousse, decadent chocolate cake, loganberry ice cream</i>	
HOUSE CHURNED ICE CREAM & SORBET	16
<i>three scoops, seasonally inspired, gluten free biscotti</i>	
SAANICH STRAWBERRY & RHUBARB DONUTS	16
<i>freeze dried strawberry smash, rhubarb donuts, strawberry espuma</i>	

LATE NIGHT

HOUSE FRIED POTATO CHIPS	12
<i>caramelized four onion & smoked sour cream dip, q spice</i>	
LITTLE GEM LETTUCE	19
<i>shaved cucumber, summer radishes, chives, creamy ginger dressing</i>	
ANGUS CHEESEBURGER	30
<i>secret sauce, tomato, lettuce, applewood smoked cheddar, pickles, honey-potato bun, house made potato chips</i>	
ROASTED TURKEY BACON SANDWICH	26
<i>roasted garlic aioli, maple smoked bacon, vine-ripened tomato, sourdough, house made potato chips</i>	
THREE BEAN CHILI	26
<i>beyond meat, tortillas, sour cream, cheddar cheese, scallions</i>	
HIGH FIVE CHOCOLATE CAKE	16
<i>hazelnut crunch, silky chocolate mousse, decadent chocolate cake, loganberry ice cream</i>	

ALL DAY DINING

FLAX AND FARRO BREAD	12
<i>whipped empress honey butter, sea salt</i>	
LOADED KENNEBEC CHIPS	15
<i>q lager & cheddar sauce, crispy bacon, scallions, sour cream</i>	
MUHAMMARA	18
<i>roasted red pepper & walnut dip, pomegranate molasses, aleppo pepper, lavash cracker</i>	
MEAT & CHEESE*	40
<i>artisanal local charcuterie, farmhouse cheeses, house pickles, fig & port jam, crostini</i>	
LITTLE GEM LETTUCE	18
<i>shaved cucumber, summer radishes, chives, creamy ginger dressing</i>	
MASON STREET GREENS	18
<i>ricotta salata, toasted grains & seeds, lemon balm vinaigrette</i>	
simply grilled: add salmon	23
add prawns	18
add chicken breast	16
ANGUS CHEESEBURGER	30
<i>secret sauce, tomato, lettuce, smoked cheddar, pickled red onion, honey-potato bun</i>	
FISH & CHIPS	36
<i>gluten free battered lingcod, tartar sauce, sunflower seed coleslaw, malt vinegar, lemon</i>	
ISLAND FARMHOUSE CRISPY CHICKEN SANDWICH	30
<i>buttermilk marinated chicken, pickled garlic scape ranch, bread & butter pickles, franks honey butter, cabbage slaw, brioche bun</i>	
CHARGRILLED CERTIFIED ANGUS BEEF*	40
<i>6oz sirloin steak, crispy fingerlings, sauteed asparagus, chimichurri sauce</i>	
add prawns	18
WILD COHO SALMON	34
<i>roasted patty pan squash, heirloom cherry tomato & castelvtrano olive provençal, dill oil</i>	
MARGHERITA PIZZA	24
<i>san marzano tomato, fior di latte, basil</i>	
SPICY SOPPRESSATA PIZZA	25
<i>sun-dried tomato, kalamata olives, oregano, mozzarella</i>	

DINNER

CHILLED DUNGENESS CRAB	32
<i>english pea nage, preserved lemon, breakfast radish, almond crumble</i>	
ROASTED SAANICH ORGANIC CARROTS	19
<i>whipped sesame tofu, black garlic emulsion, toasted grains & seeds</i>	
FRESH SEMOLINA CAVATELLI	38
<i>heirloom tomato, basil, calabrian chile, arugula pistou, garlic crumbs, olive oil</i>	
add saltspring island mussels & manila clams	5
SEARED HOKKAIDO SCALLOPS	49
<i>slow-roasted wild boar belly, baby bok choy, tokyo turnips, pickled kelp, miso carrot, sweet soy</i>	



Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program, created to help identify and order sustainable seafood. We can assure these options are the best choice for the health of the oceans.

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)

CHILDRENS MENU

AGES 12 AND UNDER

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BREAKFAST

FARM FRESH EGG*	12
<i>scrambled, bacon, toast</i>	
SILVER DOLLAR PANCAKES	12
<i>plain or chocolate, maple syrup</i>	
BREAKFAST CEREAL OR GRANOLA	8
<i>bananas or strawberries</i>	
YOGURT	6
<i>fruit & berries</i>	

BEVERAGES

HOT CHOCOLATE	4
SOFT DRINKS	4
<i>coke, sprite, diet coke, or ginger ale</i>	
FRUIT JUICE	4
<i>apple, orange or cranberry</i>	
MILK	4
<i>choice of skim, 2%, almond, oat or soy</i>	

FAVOURITES

INCLUDES CHOICE OF FRIES, FRESH FRUIT OR VEGGIES & DIP

CRISPY CHICKEN STRIPS	14
<i>honey mustard</i>	
TWO HAND-PRESSED MINI CHEESEBURGERS	14
GRILLED CHEESE SANDWICH	12
BATTERED PACIFIC LINGCOD	16
<i>tartar sauce</i>	

MAIN

MACARONI & CHEESE	14
<i>housemade invisible cauliflower cheese sauce</i>	
PIZZA	14
<i>cheese or pepperoni</i>	
SPAGHETTI WITH TOMATO SAUCE	14
<i>parmesan cheese</i>	
SPRING SALMON	16
<i>crispy potatoes & seasonal vegetables</i>	
CERTIFIED ANGUS BEEF 4OZ SIRLOIN STEAK	16
<i>crispy potatoes & seasonal vegetables</i>	
CHICKEN BREAST	16
<i>crispy potatoes & seasonal vegetables</i>	

SNACKS

GRANDMA'S CHICKEN NOODLE SOUP	10
VEGGIES WITH RANCH DIP	8
FRESH FRUIT & BERRIES	8
CAESAR SALAD	8
YOGURT	6

DESSERTS

COOKIES & MILK	8
VANILLA CHEESECAKE WITH SEASONAL BERRIES	8
CHOCOLATE VANILLA SUNDAE	8
HOUSE-MADE ICE CREAM	8
<i>two scoops served with choice of chocolate, caramel or strawberry sauce</i>	



FUN FACTS ABOUT OUR CASTLE ON THE COAST

1. We have Empress Honeybees living in beehive colonies in the hotel's Centennial Garden. These bees help pollinate our beautiful gardens and supply our hotel with over 700 pounds of sweet honey to use every year.
2. Roger, our yellow bellied marmot also lives in the Centennial Garden. Do you think you'll be able to spot him? It can be tricky!
3. The royal china used for our famous Afternoon Tea was a gift from her Majesty in 1939 during her last visit to the Empress.

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COCKTAILS

EMPRESS 1908 GIN & TONIC <small>1.5oz</small> <i>fevertree tonic, grapefruit slice</i>	20
NEGRONI VIOLETTO <small>2.5oz</small> <i>empress 1908 gin, lillet, luxardo bitters, esquimalt dry vermouth, orange bitters</i>	23
Q MANHATTAN <small>3oz</small> <i>knob creek rye, esquimalt rosso, lapsang souchong, bitters</i>	28
Q BAR FEATURE ON-TAP COCKTAIL <i>please ask your server for selection</i>	MP

SPIRITS

GIN	
Beefeater <i>united kingdom</i>	10
Hendrick's <i>united kingdom</i>	14
Empress Indigo <i>canada</i>	12
VODKA	
Tito's Handmade Vodka <i>usa</i>	11
Grey Goose <i>france</i>	12
RUM	
Bacardi Superior <i>puerto rico</i>	10
TEQUILA	
Casamigos Reposado <i>mexico</i>	16
WHISKEY	
Maker's Mark Bourbon <i>usa</i>	12
Canadian Club <i>canada</i>	10
SCOTCH	
Lagavulin 16 Year <i>islay</i>	19
Macallan Double Cask 12 Year <i>speyside</i>	12
COGNAC	
Hennessy VSOP <i>france</i>	16

*price per 1oz

CANS & BOTTLES

Provincial Spirits Blood Orange, Vanilla & Cardamom Vodka Cocktail 391 ml	16
Windfall Hail Mary Rose Cider 473 ml	14
Hoyne Among Giants IPA 471 ml	12
Guinness 500 ml	12
Hoyne Brewing Pilsner	9
Phillips Blue Buck Pale Ale	9
Budweiser	9
Bud Light	9
Corona	9
Philips Iota Pilsner, Non-Alcoholic	9

WINE BY THE GLASS

SPARKLING	5OZ	BTL	
BOTTEGA PROSECCO <i>veneto, italy</i>	16	80	
CIPES BRUT <i>okanagan valley, bc, canada</i>	20	100	
VEUVE CLICQUOT BRUT <i>reims, france</i>	48	240	
ROSÉ	5OZ	9OZ	BTL
BLUE GROUSE QUILL ROSE <i>cowichan valley, bc, canada</i>	18	32	90
WHITE	5OZ	9OZ	BTL
BLASTED CHURCH HATFIELD'S FUSE <i>okanagan falls, bc, canada</i>	15	26	75
ALOIS LAGEDER DOLOMITI PINOT GRIGIO <i>alto adige, italy</i>	18	32	90
CANNONBALL CHARDONNAY <i>sonoma, california, usa</i>	21	36	105
RED	5OZ	9OZ	BTL
BLASTED CHURCH BIG BANG THEORY <i>okanagan falls, bc, canada</i>	15	26	75
CANNONBALL CABERNET SAUVIGNON <i>sonoma, california, usa</i>	22	38	110
CATENA MALBEC APPELLATION SERIES <i>mendoza, argentina</i>	18	32	90

WINE BY THE BOTTLE

SPARKLING	
NOBLE RIDGE 'THE ONE' TRADITIONAL METHOD BRUT <i>okanagan falls, bc, canada, NV</i>	125
DOM PERIGNON BRUT <i>epernay, france, NV</i>	700
ROSÉ	
CAVES D'ESCLAN WHISPERING ANGEL <i>provence, france, 2020</i>	125
WHITE	
MISSION HILL PERPETUA CHARDONNAY <i>west kelowna, bc, canada, 2019</i>	150
CAKEBREAD SAUVIGNON BLANC <i>napa valley, california, usa, 2016</i>	165
RED	
CAYMUS CABERNET SAUVIGNON <i>napa valley, california, usa, 2019</i>	285
LOUIS LATOUR VOLNAY EN CHEVRET 1ER CRU <i>burgundy, france, 2014</i>	300

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