

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

TREAT YOURSELF

- CHAMPAGNE BREAKFAST FOR TWO** 150
choice of freshly brewed coffee or a selection of lot 35 tea

half bottle of moët & chandon brut orange juice - we suggest making mimosas!

pnw benedict - poached free run eggs, wilted arugula, warm crab, lemon-chive hollandaise, crispy potatoes*

strawberries with clotted cream

twice baked chocolate croissants with toasted almonds & hazelnut ganache

SIDES

- country sausage or double smoked bacon 8
- grilled 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
- sliced 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
stewed peach & vanilla compote
- TWICE BAKED CHOCOLATE CROISSANT** 18
hazelnut ganache, cacao nib, chocolate curls
- ALMOND MAPLE GRANOLA** 15
dried fruits, nuts, seeds, fresh berries, milk
- FRESH BERRY & GREEK YOGURT SMOOTHIE BOWL** 20
flax, hemp & chia seeds, puffed quinoa, crispy goji berries
- LOADED OATMEAL** 18
caramelized banana, dried fruits, nuts, seeds, warm cereal cream
- SEASONAL FRUIT & YOGURT** 18
vanilla yogurt, fresh berries
- EARL GREY TEA CAKE** 16
lavender-marscapone chantilly, fresh raspberries

BREAKFAST FAVOURITES

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

THE BEST OF THE PACIFIC NORTHWEST

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COFFEE, TEA & SOFT DRINKS

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

DESSERTS

- HIGH FIVE CHOCOLATE CAKE** 17
hazelnut crunch, silky chocolate mousse, decadent chocolate cake, vanilla chantilly
- HOUSE CHURNED ICE CREAM & SORBET** 17
three scoops, seasonally inspired, gluten free biscotti
- CARAMELIZED WHITE CHOCOLATE CHEESECAKE** 17
speculoos crumble, seasonal berries

LATE NIGHT

- KENNEBEC POTATO CHIPS** 16
crispy malt vinegar chips, burnt onion & dill crema dip
- YUZU-KOSHO CHICKEN WINGS** 22
chili, yuzu, crispy shallots, ranch
- CHARGRILLED CHEESE BURGER** 32
pan roasted chuck, bacon molasses compote, smoked baluchon, worcester mayo, house made potato chips
- NAVATAN COCONUT VEGETABLE CURRY** 32
mild curry sauce, carrots, peas, beans, basmati-cardamom rice
- SPICY MARGARITA PIZZA** 24
spicy pomodoro, heirloom tomatoes, fresh basil, full fat mozzarella
- HIGH FIVE CHOCOLATE CAKE** 17
hazelnut crunch, silky chocolate mousse, decadent chocolate cake

ALL DAY DINING

- FLAX AND FARRO BREAD** 12
whipped empress honey butter, sea salt
- POTATO & ONION SOUP** 16
smoked crème fraiche, cheddar-sourdough croutons, dill oil
- CRISPY MALT VINEGAR KENNEBEC POTATO CHIPS** 16
burnt onion & dill crema dip
- CHARCUTERIE & CHEESE*** 40
farmhouse cheese & artisanal charcuterie, empress honey, brioche
- YUZU-KOSHO CHICKEN WINGS** 22
chili, yuzu, crispy shallots, ranch
- ROASTED ORGANIC SUNCHOKES** 18
miso ketchup, worcestershire powder
- GREENHOUSE GREENS** 16
rustic leaves, lemon vinaigrette, crunchy croutons, parmesan ribbons, chives
 add to your salad: salmon or chicken 16
 spicy tofu 12
- BATTERED COD** 40
crispy chips, sauce gribiche, pickled garlic cream, confit lemon, lime leaf powder
- CHARGRILLED CHEESE BURGER** 32
pan roasted chuck, bacon molasses compote, smoked baluchon, worcester mayo
- MORTADELLA PIZZA** 26
tomato sauce, crispy mortadella, hot honey, arugula, truffle cream, full fat mozzarella
- SPICY MARGARITA PIZZA** 24
spicy pomodoro, heirloom tomatoes, fresh basil, full fat mozzarella
- FROM THE GRILL**
roasted fingerling potatoes, heirloom carrots, broccolini
 choice of: certified angus beef sirloin, red wine jus 42
 wild coho salmon, grilled lemon 38
 breast of chicken, creamy thyme jus 37

DINNER

- SAANICH ORGANICS BEETS** 24
apple, soft goat's milk chèvre, raspberry vinegar jelly
- COLD POACHED HOKKAIDO SCALLOPS** 32
sunchoke puree & chips, citrus, scallop bubbles
- TAJINE** 38
saffron israeli couscous, crispy panisse, preserved tomato jam, cilantro
- SLOW COOKED PORK CHEEK** 52
black garlic, bok choy, chili, passionfruit, macadamia, fenugreek emulsion



OCEAN WISE 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)

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

CHILDRENS MENU

AGES 12 AND UNDER

breakfast 6:30am - 11:00am
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BREAKFAST	FARM FRESH EGG* ⑥	12
	<i>scrambled, bacon, toast</i>	
	SILVER DOLLAR PANCAKES ⑥	12
	<i>plain or chocolate, maple syrup</i>	
BREAKFAST CEREAL OR GRANOLA ⑥	8	
<i>bananas or strawberries</i>		
YOGURT ⑥ ⑦	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 ⑥	14
<i>honey mustard</i>	
TWO HAND-PRESSED MINI CHEESEBURGERS	14
GRILLED CHEESE SANDWICH ⑥	12
BATTERED PACIFIC LINGCOD ⑥	16
<i>tartar sauce</i>	

MAIN

MACARONI & CHEESE ⑥	14
<i>housemade invisible cauliflower cheese sauce</i>	
PIZZA	14
<i>cheese or pepperoni</i>	
SPAGHETTI WITH TOMATO SAUCE ⑥	14
<i>parmesan cheese</i>	
SPRING SALMON ⑥	16
<i>crispy potatoes & seasonal vegetables</i>	
CERTIFIED ANGUS BEEF 4oz SIRLOIN STEAK ⑥	16
<i>crispy potatoes & seasonal vegetables</i>	
CHICKEN BREAST ⑥	16
<i>crispy potatoes & seasonal vegetables</i>	

SNACKS

GRANDMA'S CHICKEN NOODLE SOUP	10
VEGGIES WITH RANCH DIP ⑥ ⑦	8
FRESH FRUIT & BERRIES ⑥	8
CAESAR SALAD	8
YOGURT ⑥ ⑦	6

DESSERTS

COOKIES & MILK ⑥	8
VANILLA CHEESECAKE WITH SEASONAL BERRIES ⑥	8
CHOCOLATE VANILLA SUNDAE ⑥ ⑦	8
HOUSE-MADE ICE CREAM ⑥ ⑦	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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BEVERAGES

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COCKTAILS	EMPRESS 1908 GIN & TONIC 2oz	19
	<i>fevertree tonic, grapefruit slice</i>	
	NEGRONI VIOLETTO 2.5oz	23
	<i>empress 1908 gin, luxardo bitters, esquimalt dry vermouth, orange bitters</i>	
EMPRESS OLD FASHIONED	23	
<i>woodford reserve, hennessy vs, bitters, rosemary</i>		
SPIRITS	GIN	
	Beefeater united kingdom	10
	Hendrick's united kingdom	14
	Empress 1908 canada	12
VODKA		
Tito's Handmade Vodka usa	10	
Grey Goose france	12	
RUM		
Bacardi Superior puerto rico	10	
TEQUILA		
Casamigos Reposado mexico	16	
WHISKEY		
Maker's Mark Bourbon usa	12	
Canadian Club canada	10	
SCOTCH		
Lagavulin 16 Year islay	19	
Macallan Double Cask 12 Year speyside	12	
COGNAC		
Hennessy VSOP france	16	
<i>*price per 1oz</i>		
CANS & BOTTLES	Philips Iota Pilsner, Non-Alcoholic	9
	Hoyne Brewing Pilsner	9
	Phillips Blue Buck Pale Ale	9
	Budweiser	9
	Bud Light	9
	Corona	9
	Guinness Can 500 ml can	10
	Hoyne Among Giants IPA 471 ml can	12
	Windfall Hailmary Rose Cider 473ml can	14
	Nicelife Cocktail Co. Gin & Grapefruit 341ml can	14
Nicelife Cocktail Co. Blood Orange, Cardamon & Vodka 341ml can	14	

WINE BY THE GLASS

SPARKLING	5OZ	BTL	
BOTTEGA PROSECCO veneto, italy, nv	16	80	
SUMMERHILL PYRAMID 'CIPES' BRUT okanagan valley, bc, canada, nv	22	110	
VEUVE CLICQUOT BRUT champagne, france, nv	45	225	
ROSÉ	5OZ	9OZ	BTL
MR PINK 'UNDERGROUND WINE PROJECT' columbia valley, washington, usa	17	28	85
WHITE	5OZ	9OZ	BTL
UNSWORTH PINOT GRIS cowichan valley, bc, canada	17	28	85
CANNONBALL CHARDONNAY sonoma, california, usa	22	36	110
CATALINA SOUNDS SAUVIGNON BLANC marlborough, new zealand	22	36	110
RED	5OZ	9OZ	BTL
HILLSIDE 'HERITAGE SERIES' PINOT NOIR naramata, bc, canada	17	28	85
GLEN CARLOU 'GRAND CLASSIQUE' MERITAGE paarl, south africa	20	34	100
CANNONBALL CABERNET SAUVIGNON sonoma, california, usa	22	36	110

WINE BY THE BOTTLE

SPARKLING	
NOBLE RIDGE 'THE ONE' TRADITIONAL METHOD BRUT okanagan falls, bc, canada, nv	145
DOM PERIGNON BRUT épernay, france, nv	700
ROSÉ	
CAVES D'ESCLAN WHISPERING ANGEL provence, france	125
WHITE	
TREANA BLANC viognier marsanne roussanne, central coast, california, usa	120
PASCAL JOLIVET sancerre, loire valley, france	140
RED	
CANTINA DEL PINO barbaresco, piemonte	175
CAYMUS CABERNET SAUVIGNON napa valley, california, usa	285

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