

A FRESH TAKE ON SUMMER: Q AT THE EMPRESS LAUNCHES NEW LOCALLY INSPIRED SEASONAL MENUS

- Fairmont Empress' Chef de Cuisine Tyler Paquette profiles local flavours with a burst of colour for the summer season -



Victoria, B.C. (May 29, 2025) – [Fairmont Empress](#) is debuting new summer menus at both Q Restaurant and Q Bar, inviting guests to enjoy the flavours of Vancouver Island this season.

Crafted by Chef de Cuisine Tyler Paquette and overseen by Executive Chef Isabel Chung, the new offerings celebrate the best of the Pacific Northwest, spotlighting the freshest regional ingredients, local seafood, and culinary artistry.

The new [Q Bar](#) menu is a celebration of shareable plates and refined bar snacks, perfect for summer gatherings. Light snacks include the **Faro Flax Bread**, baked daily in-house and served with honey butter and Salt Spring Island sea salt, and the **Kennebec Chips & Burnt Onion Dip** offers a comforting classic with a twist. For those looking to share, the **Seafood Tower** is a true showstopper. Each element is sourced from local small-catch anglers and features some of Vancouver Island's finest: Dungeness crab, Cortez Island oysters, albacore tuna, smoked salmon and sablefish, prawn cocktail, rope-grown mussels in Café de Paris butter, and scallop crudo.

Other highlights include **Albacore Crudo** with cantaloupe aguachile, smoked paprika aioli, crispy capers and **Calamari** served with fresh capers and lemon aioli. For heartier appetites, a **Royal Burger** with Frere Jacques cheese and a classic **Battered Cod & Chubby Chips** are available to satisfy you. Vegetarian and gluten-free options include the **Artichoke Caponata** and **Korean Fried Cauliflower** with crispy lentils and onion purée.

At [Q Restaurant](#), Chef Paquette's new dinner menu is a tribute to the region's bounty. Standout starters include **Freshly Shucked Oysters** from Cortez Island, **Foie Gras Parfait** with peach purée and brioche, **Tomato & Watermelon** with compressed watermelon and heirloom tomatoes, olive crumb, and sheep milk sorbet, and the **Pea & Ricotta Ravioli**—a celebration of spring peas, basil, and hazelnut.

Main courses showcase the best of land and sea, from **Pacific Halibut** with truffle sunchoke purée and brown butter crumb to **Spring Salmon** with hollandaise and broccoli purée and **Smoked Beef Tenderloin** with bordelaise sauce and chanterelles. A 24 oz. **Pork Tomahawk** with lemon asparagus, yeasted fingerlings, and mustard jus is also ready for those looking for an indulgent experience. Vegetarians can delight in several options, including the **Garden Risotto**



with herb purée and crispy capers. The menu also features premium proteins and creative sides, allowing guests to tailor their meals.

"Summer on Vancouver Island is a time of abundance, and our new menus are a celebration of the region's finest ingredients and the passionate people behind them," said Executive Chef Isabel Chung. "We're proud to offer guests an experience that is both rooted in place and elevated in execution."

Chef de Cuisine Tyler Paquette, the creative force behind the menus, adds, "Our goal was to create dishes that feel both familiar and exciting, with a focus on seasonality and sustainability. From the seafood dishes to the garden-inspired plates, we want guests to experience the best of Vancouver Island on every plate."

No visit to Q at the Empress is complete without a taste of the new dessert offerings from Executive Pastry Chef Gerald Tan. Q Restaurant features decadent creations such as the decadent 10-layer **Midnight Bloom** Chocolate Cake featuring Fairmont Empress' signature dark chocolate and **Aged Balsamic Macerated Strawberries** with peach-vanilla sorbet.

The new summer menus are now available at Q Bar and Q Restaurant at Fairmont Empress, served daily from 11:00 am to 11:00 pm.

Reservations are recommended.

For more information or to reserve your table, please visit: www.qatthempress.com.

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About Fairmont Empress

Recognized as the #2 Best Canadian City Hotel in Travel + Leisure's 2024 World's Best Awards and honoured as a top Western Canadian Hotel in the 2024 Condé Nast Traveler Readers' Choice Awards, Fairmont Empress is located in the heart of Victoria, BC overlooking the city's sparkling Inner Harbour. The MICHELIN key and Forbes-recommended hotel is a distinguished 4 Green Key property committed to sustainable practices. The 1908 historic site offers 431 beautifully appointed guest rooms and suites, Fairmont Spa with signature West Coast experiences, Q at the Empress featuring Pacific Northwest cuisine with an award-winning wine list—while home to one of the world's most iconic Afternoon Tea experiences. Following a \$60+ million restoration completed in 2017, the hotel has transformed into an elegant must-visit destination where modern luxury intertwines with timeless charm. In 2023, the property introduced a reimagined Fairmont Gold Experience. 88 Fairmont Gold rooms await to be guests' home away from home, while a newly renovated lounge offers guests a cozy haven in the city and a private outdoor terrace peers over a perfectly manicured landscape. Historic Hotels Worldwide honours the property's prestigious grounds as the Top 25 Most Magnificent Gardens in the World, making it the perfect starting point for exploring Vancouver Island's stunning natural beauty.

About Fairmont

Fairmont Hotels & Resorts is where the intimate equally coexists with the infinite—an unrivaled portfolio of more than 80 extraordinary hotels where grand moments of life, heartfelt pleasures and personal milestones are celebrated and remembered long after any visit. Since 1907, Fairmont has created magnificent, meaningful and unforgettable hotels, rich with character and deeply connected to the history, culture and community of its destinations—places such as The



Plaza in New York City, The Savoy in London, Fairmont San Francisco, Fairmont Banff Springs in Canada, Fairmont Peace Hotel in Shanghai and Fairmont The Palm in Dubai. Famous for its engaging service, awe-inspiring public spaces, locally inspired cuisine, and iconic bars and lounges, Fairmont also takes great pride in its pioneering approach to hospitality and leadership in sustainability and responsible tourism practices. Fairmont is part of Accor, a world-leading hospitality group consisting of more than 5,100 properties and 10,000 food and beverage venues throughout 110 countries.

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High resolution images can be found [here](#).

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