

THE BENGAL

BREWED

DRIP COFFEE 7

CAPPUCCINO OR LATTE 8

ESPRESSO 7

HOT CHOCOLATE 9

58% dark chocolate, vanilla chantilly

LOT 35 TEA 6

Orange Pekoe, Imperial Breakfast, Creamy Earl Grey, Oregon Mint, Egyptian Chamomile, Bella Coola Punch, Kyushu Japan Sencha

MASALA CHAI 7

CHILLED

JUICE 7

orange, grapefruit, apple, cranberry, tomato

HOUSE-PRESSED FRESH JUICE BLENDS 10

rotating options of house blends showcasing fresh fruits and vegetables

BREAKFAST COCKTAILS

available from 9am

Q SIGNATURE CAESAR

Tito's handmade vodka, Empress signature clamato mix, charcoal salt rim, pickle, lime 18

MANGO DAISY

Espolon Blanco tequila, mango puree, lime, agave, chaat masala 18

VEUVE CLICQUOT

brut - by the glass 48

MIMOSA EXPERIENCE

upgrade any mimosa to Veuve Clicquot Champagne +14

MARKET FRESH MIMOSA

market fresh herbal tea infused syrup, citrus blend, rhubarb bitters, prosecco 20

CLASSIC MIMOSA

orange juice, prosecco 16



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FRUITS, GRAINS & CEREALS

- MANGO LASSI CHIA PUDDING mango, coconut yogurt 14 (GF) (P)
YOGURT & GRANOLA dried fruits, fresh berries 19 (VE)
PB&J SMOOTHIE BOWL mixed berry smoothie, peanut glaze 19 (GF) (P)
LOADED OATMEAL caramelized banana, dried fruits, nuts, seeds, warm oat milk 19 (P)
FRUIT & YOGURT Greek yogurt, fresh fruit & berries, honey drizzle 20 (GF) (VE)
TWICE BAKED CHOCOLATE CROISSANT hazelnut ganache, cacao nib 10 (VE)
ASSORTED VIENNOISERIES trio of daily petites pastries 12 (VE)
BENGAL SPICED POTATO PATTY mango tamarind chutney 12 (VE)
WARM CINNAMON BUN cardamom orange blossom frosting 12 (VE)

ON TOAST

SMOKED SALMON

Finest at Sea cold smoked sockeye, everything bagel,
herbed cream cheese, red onion, fried capers 23

AVOCADO TOAST (P)

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

BENGAL TARTINE (P)

seven grain toast, whipped tofu, spiced lentils,
tomato chutney, pistachio dukkha 20

ADD-ONS

chili-soy marinated hard boiled eggs +8 | hot smoked pepper salmon +12

SWEET TOOTH

TRIPLE STACK BUTTERMILK PANCAKES (VE)

Canadian maple syrup, apple compote, cinnamon butter 27

WEST COAST LIEGE WAFFLES (VE)

maple blackberry sauce, vanilla ice cream, hazelnut crumble 28

CINNAMON FRENCH TOAST

warm cinnamon bun glaze, candied pecans, berries 28

CHEF'S FAVOURITES

CLASSICS

Served with artisanal toast, breakfast potato & oven-cured tomato

FARM FRESH EGGS

choice of: chicken-apple or pork sausage, bacon or country ham 30

COUNTRY HAM & BRIE OMELET

Red Barn country ham, double cream brie 30

EGG WHITE FRITTATA (VE)

roasted squash, hen of the woods mushroom,
smoked gouda 30

BENEDICTS

Served with breakfast potato & oven-cured tomato
on an English muffin

CLASSIC

Canadian back bacon, hollandaise 30

VEGETARIAN (VE)

butternut squash, braised spinach, herb hollandaise 28

SMOKED SALMON

hot smoked peppered sockeye, hollandaise, chives 34



SIDES

- chicken-apple sausage, pork sausage, Red Barn country ham or Glenwood Meat's double smoked bacon 8
small bowl of fruit 10 | small bowl of berries 15 | sliced avocado 10 | breakfast potatoes 8
artisanal toast butter, preserves 7 | free run egg cooked your way 6
substitute turmeric tofu for any egg 4 | substitute fruit for any potatoes or toast 4

(VE) VEGETARIAN (GF) GLUTEN-FREE (P) PLANT-BASED

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 complimented by Salt Spring coffee and Metropolitan Tea Company, alongside locally sourced ingredients from farmers and artisans.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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RAW

FRESHLY SHUCKED WEST COAST OYSTERS (GF) (DF) 1/2 dozen 32 | dozen 64
fermented garden hot sauce, ginger mignonette jelly, citrus, horseradish

BEEF TARTARE

black truffle, shallot, sunflower seeds, capers, cornichons, crumpet 30

SCALLOP CRUDO (GF) (DF)

bacon, red onion, chili crisp, cilantro 24

ATTRACT

WINTER ROOTS* (VE)

crispy fingerling potato, parsnip purée, nutritional yeast, pickled squash, salt & vinegar potato crisps 32

CRAB & BUTTER

maltaise espuma, citrus gel, brown butter crumb, nasturtium 38

TRUFFLE SOUP

hen bone velouté, parmesan shortbread, chives 20

CAESAR SALAD (GF)

berkshire lardon, chive, parmesan snow, tasty crumb, radish 22

ENGAGE

COHO SALMON (GF)

scallop velouté, beetroot purée, swiss chard 56

BRAISED TANDOORI-SPICED LAMB SHANK (GF)

tandoori sauce, masala potato, black kale, mint onion chutney, pudina raita 58

QUEEN'S RISOTTO* (GF) (VE)

wild mushroom madeira sauce, garlic cream, chives, parmesan reggiano 32

1/2 CORNISH HEN (GF) *contains nuts

kale, black garlic cashew purée, maitake, hen bone velouté 46

PORK TOMAHAWK (for two) (GF)

lemon asparagus, yeasted fingerlings, wholegrain mustard jus 105

BEEF FILLET

confit potatoes, beef cheek croquette, cauliflower and foie gras purée, cassis gel, sauce grand veneur 75

ADD-ON SIDES:

Citrus asparagus 14
Black garlic & grana butter mushrooms 16
Parmesan french fries 11
Crispy brussels sprouts 14
Yeasted fingerlings 10
Caesar salad 12

ADD-ON PROTEINS:

Northern Divine caviar 25 5g 150 30g
Seared foie gras 25
Hokkaidō scallop 13
Atlantic lobster tail 35

ADD-ON SAUCES:

Sauce grand veneur 10
Hen bone velouté 10
Madeira jus 10



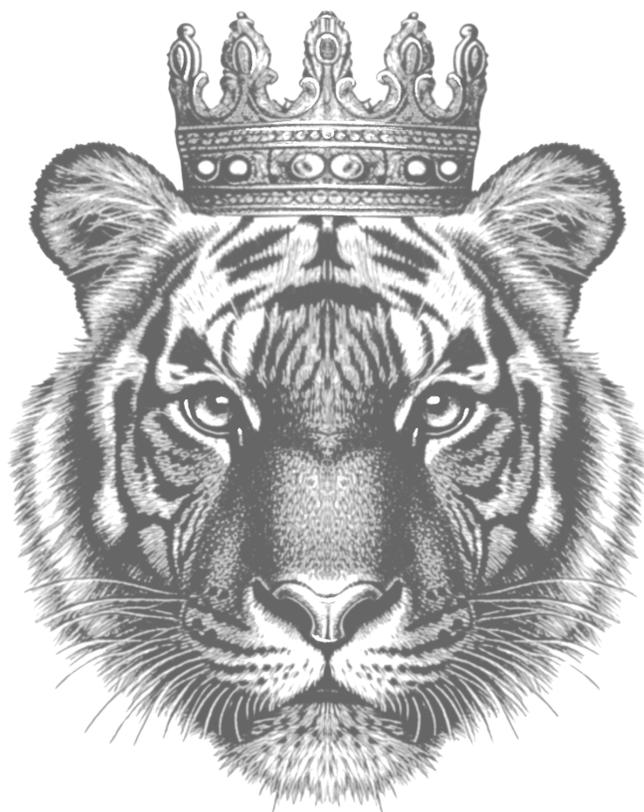
Items with * can be made plant-based

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INDULGE

10-LAYER MIDNIGHT BLOOM CHOCOLATE CAKE (serves 4+)

*hazelnut praline buttercream, 66% Empress dark chocolate ganache
rose tea and vanilla-scented ice cream 52*

FALL POACHED PEAR GF VE

spiced vanilla sorbet, fruit glass 18

SELECTION OF HOUSE CHURNED ICE CREAM & SORBET VE GF

3 scoops, seasonally inspired, cocoa nib biscotti 17

**sorbet is plant based*

SIGNATURE EMPRESS HONEY

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

DESSERT WINES

GRAHAM'S 10 YEAR TAWNY PORT	14
TAYLOR FLADGATE 20 YEARS	22
UNSWORTH OVATION SOLERA	14
CHATEAU D'ARMAJAN DES ORMES SAUTERNES	20



Vegetarian

Plant-based

Gluten-free

Dairy-free

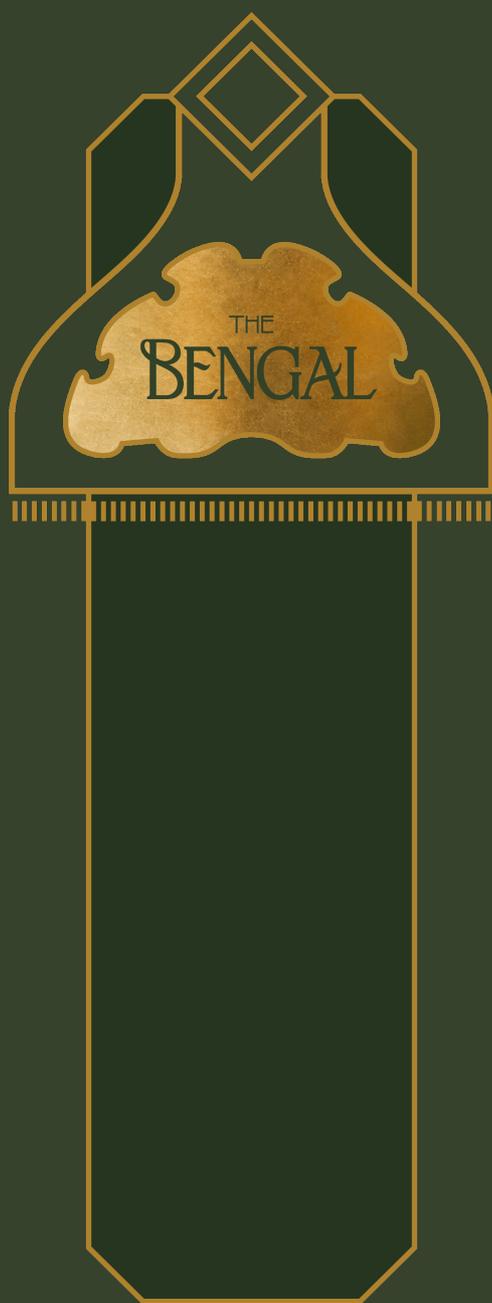
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