

# 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 complemented 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

### PACIFIC SABLEFISH

seaweed miso butter, truffled sunchoke, brown butter crumb, delicata squash, nori chip 65

### 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 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  
Yeastied 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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