

THE BENGAL

FRUITS, GRAINS & CEREALS

- MANGO LASSI CHIA PUDDING mango, coconut yogurt 14 (GF) (P)
- YOGURT & GRANOLA almonds, dried fruits, fresh berries 19 (VE)
- GREEN APPLE SMOOTHIE BOWL kale, avocado, green apple, coconut yogurt, nuts, hemp hearts, fresh berries 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 petite pastries 12 (VE)
- LIEGE SUGAR WAFFLE dulce de leche 10
- 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-hazelnut dukkah 20

ADD-ONS

sliced avocado +10 | poached egg +6 | hot smoked pepper salmon +12

SWEET TOOTH

TRIPLE STACK BUTTERMILK PANCAKES (VE)

Canadian maple syrup, berry compote, whipped butter 27

CINNAMON FRENCH TOAST

Warm cinnamon bun glaze, candied pecans, berries 28

CHEF'S FAVOURITES

CLASSICS

Served with artisanal toast, crispy lemon-herb potato & oven-cured tomato

FARM FRESH EGGS

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

HAM & BRIE OMELET

Red Barn country ham, double cream brie 30

EGG WHITE FRITTATA (VE)

Summer squash, heirloom tomato smoked gouda 30

BENEDICTS

Served with crispy lemon-herb potato & oven-cured tomato

CLASSIC

Canadian back bacon, hollandaise 30

VEGETARIAN (VE)

Butternut squash, braised greens, 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 | crispy lemon-herb 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 coffee is proudly sourced from Salt Spring Coffee — Fair Trade, organic, and locally roasted, 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.

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

ORGANIC GINGER IMMUNITY SHOT 8

cold pressed ginger, turmeric, citrus

BREAKFAST COCKTAILS

available from 9am

Q SIGNATURE CAESAR

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

