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Unwind & dine IN COMFORT & STYLE

This menu contains a curated selection of our in-room dining offerings.

To ask any questions or to place your order, simply call In Room Dining.



FAST & FRESH

Dishes with this symbol are delivered within 30 minutes



Vegetarian



Plant-based



Gluten-free



Dairy-free

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 Fair Trade Certified coffee, alongside Lot 35 Tea and locally sourced ingredients from farmers and artisans.

Consuming raw or undercooked burgers, meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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)





COMFORT

Our favourite familiar comfort classics | 11:00am - 11:00pm

Empress Burger

AAA beef patty, port & onion bacon jam, gruyère cheese, brioche bun, truffle aioli, crispy onions, seasoned fries 38

Chicken Wings

Honey garlic togarashi or salt & pepper 37

Caesar Salad

Tasty crumb, chives, radish, lardons parmesan 28

+ Fire-roasted chicken 16

+ Crispy honey garlic tofu 12

Artichoke, Olive & Herb Garden Flatbread

Hand-rolled flatbread, Tripoli sesame sauce, grilled artichokes, Castelvetro olives, blistered confit tomatoes, toasted sesame, extra virgin olive oil 32

+ Fire-roasted chicken 16

Crispy Humboldt Squid

Buttermilk-marinated squid, lemon pepper, preserved lemon aioli, capers 28



Pacific Ling Cod & Chips

Lemon emulsion, pickled fennel aioli, cabbage slaw 42

SMALL & SIDES

The perfect complement awaits | 11:00am - 11:00pm

Local Meat & Cheese Board

Seasonal fruit jam, pickled mustard seeds, port-braised figs, pickled vegetables, baguette, lavash, fresh fruit 52

Charcoal Popcorn

Signature charcoal spice 8

Q Bar Snack

Rotating snack mix 7

Truffle fries

Truffle aioli, chives, parmesan cheese 14

SWEET TREATS

Go ahead - indulge yourself | 11:00am - 11:00pm

Signature Empress Honey

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

House Churned Ice Cream & Sorbet

Sorbet - chocolate Cognac, cassis, pear 18

Ice cream - vanilla, chocolate, coconut, rose tea 18

Aged Balsamic Macerated Strawberries

Fresh strawberries, balsamic syrup, cassis sorbet, strawberry gel, berry glass 18

Midnight Bloom *(serves 2+)*

10-layer dark chocolate cake, hazelnut buttercream, rose tea ice cream, flower petals, gold leaf 52





Q AT THE EMPRESS

A taste shaped by the season | 5:30pm - 9:00pm



Truffled Chicken Pressé ^{CF}

Wild cultivated mushrooms, asparagus, peas, horseradish emulsion, lemon thyme roasted potato, chicken skin crisp 52

Ta'ameya Fritters ^{CF} ^V

Fava bean sesame fritters, grilled zucchini, Tokyo turnip, edamame puree, Tripoli sauce, pickled sumac onion 40

Pan-Roasted BC Sockeye Salmon

Parisian gnocchi, roasted fennel, spring radish, wilted kale, prawn butter, miso hollandaise 62

AAA Beef Tenderloin ^{CF}

Sauce bordelaise, confit shallot, fork-mashed German butter potato, local farmed vegetables, watercress 84
+ Lobster tail 36

FAIRMONT FIT

Nutritious & delicious | 11:00am - 11:00pm



Granola & Yogurt ^{VE} ^V

Almonds, Greek yogurt, dried fruits, fresh berries 19

The Bengal Tandoori Chicken ^{CF}

Grilled tandoori-marinated chicken thighs, kachumber salad, mint chutney, charred lemon 35

Saanich Organics Greens ^{VE}

Champagne tarragon vinaigrette, farro, cherry tomato, radish, whipped Happy Days goat cheese, toasted sunflower seeds 22

+ Chilled jumbo prawns 25

Upon request, this dish can be made ^{CF} or ^{DF} or ^V

Chilled Jumbo Prawns ^{CF} ^{DF}

Kimchi cocktail sauce, lemon 26

Hearts of Palm "Ceviche" ^{CF} ^V

Coconut, lime, ginger, cilantro, lotus root chips 26

Golden Du Puy Lentil Soup ^{CF} ^V

Turmeric, lemon, wilted Swiss chard, fresh dill 22

Seared Albacore Tuna Crudo ^{CF} ^{DF}

Compressed watermelon, citrus ponzu, black garlic aioli, quinoa crisp 32





BREAKFAST

The perfect start to your day | 6:30am - 11:00am

Loaded Oatmeal

Caramelized banana, dried fruits, nuts, seeds, warm oat milk 19

Avocado Toast

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

Fruit & Yogurt

Greek yogurt, fresh fruit & berries, honey drizzle 20

Farm Fresh Eggs

Choice of: pork sausage, chicken sausage, bacon or ham, artisanal toast, crispy herb potato & oven-cured tomato 30

Ham & Brie Omelette

Red Barn country ham, double cream brie, artisanal toast, crispy herb potato, oven-cured tomato 30

Classic Eggs Benedict

Canadian back bacon, hollandaise, oven-cured tomato, English muffin, crispy herb potato 30
Upgrade to smoked salmon benedict + 4

Egg White Frittata

Summer squash, heirloom tomato, smoked gouda, artisanal toast, crispy herb potato 30



Triple Stack Buttermilk Pancakes

Canadian maple syrup, butter, berry compote 27

KIDS

All-day favourites | 11:00am - 11:00pm

Farm Fresh Eggs

Scrambled egg, bacon, toast 14

Silver Dollar Pancakes

Plain or chocolate, maple syrup 12

Breakfast Cereal or Granola

Bananas, strawberries 10

Yogurt

Fruit & berries 6

Mini Cheeseburgers

Choice of: fries, fruit or veggies & dip 16

Spring Salmon

Crispy potatoes, seasonal vegetables 21

Farmhouse Chicken Breast

Crispy potatoes, seasonal vegetables 17

Crispy Chicken Strips

Choice of: fries, fruit or veggies & dip 16

Macaroni & Cheese

Housemade cheese sauce 15

Spaghetti with Tomato Sauce

Parmesan cheese 15

LATE NIGHT

Favourites | 11:00pm - 6:30am

Saanich Organics Greens

Champagne tarragon vinaigrette, farro, cherry tomato, radish, Happy Days goat cheese, toasted sunflower seeds 22

Caesar Salad

Tasty crumb, chives, radish, parmesan, lardons 28

Artichoke, Olive & Herb

Garden Flatbread

Hand-rolled flatbread, Tripoli sesame sauce, charred artichokes, Castelvetrano olives, blistered confit tomatoes, toasted sesame, extra virgin olive oil 32

Empress Burger

AAA beef patty, port & onion bacon jam, gruyère cheese, brioche bun, crispy onions, truffle aioli, crispy potato chips 38

Élégant Chocolat

Praline mousseline, hazelnut dacquoise, dark chocolate (75%) mousse, milk chocolate ganache 18





DRINKS

Refresh & unwind with our selection of drinks | 9:00am - 1:00am



COCKTAILS

Silk Glove 2oz
Empress 1908 Elderflower Rose Gin, lychee, almond, jasmine pearl tea & whey 26
*Contains dairy and tree nuts

Negroni Violetto 2oz
Empress 1908 Gin, Empress Bitter Bianca, Esquimalt dry vermouth, orange 23

Empress 1908 G&T 2oz
Empress 1908 Indigo Gin, Fentimans tonic, grapefruit 24

Empress Old Fashioned 2oz
Woodford Reserve, Hennessy VS, bitters, rosemary 23

Mimosa
Orange juice, prosecco 18
Upgrade to Veuve Clicquot +25

SOFT DRINKS

Soda
Coke | Sprite
Diet Coke | Ginger Ale 7

Fruit Juice
Apple | Orange | Cranberry 7

Pure+ Kombucha
Raspberry hibiscus 10

Sparkling Water
San Pellegrino 12

Still Water
Acqua Panna 12

HOT DRINKS

Coffee
Pot of drip coffee 10
Espresso 7
Cappuccino | Latte | Macchiato 8

Lot 35 Tea 7
Orange Pekoe | Imperial Breakfast
Creamy Earl Grey | Oregon Mint
Egyptian Chamomile | Bella Coola Punch

WINE	Glass - 5oz	Bottle
Bottega Prosecco Veneto, Italy	18	95
Veuve Clicquot Brut Reims, France	48	250
Mount Boucherie Rosé Kelowna, BC, Canada	17	90
Unsworth Pinot Gris Cowichan Valley, BC, Canada	18	95
Hillside Pinot Noir Naramata, BC, Canada	18	90
Catena Malbec Mendoza, Argentina	20	100

BEER
Hoyne Pilsner 10
Phillips Blue Buck 11
Hoyne Among Giants IPA 11
Guinness Stout 14
Whistler Forager Lager ^{CP} 11
Seasonal Cider ^{CP} 14





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