

# IN-ROOM DINING

*Indulge in a culinary journey without leaving the comfort of your room.*

## MAY WE TAKE YOUR ORDER?

Whether in need of an early breakfast or a late night snack, you are invited to dine in the comfort of your guestroom 24 hours a day.

**Dial 4500 to place your order.**

*Please contact us with questions regarding gluten free, vegetarian, vegan or any other dietary preferences.*

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN

*A delivery charge of \$6 per order, applicable taxes, plus a 18% service charge will be added to all cheques.*

## BREAKFAST 6:30AM - 11AM

## DAY TO DUSK 11AM - 11PM

FARM-FRESH, FREE-RANGE EGGS	HARVEST BREAKFAST 30
	Two free-run eggs your way, spiced heirloom potatoes, oven dried tomato, toast Choice of bacon, chicken apple sausage or pork sausage
	FREE-RUN EGG OMELETTE 27
	Served with spiced heirloom potatoes & oven-dried tomato toast <i>Traditional:</i> Ham & aged cheddar & chive <i>Vegetarian:</i> Asparagus, roasted bell pepper, red onion, mushroom & local goat cheese <i>Pacific:</i> House-smoked hot salmon, tomato & scallion
SIGNATURE DISHES	EGGS BENEDICT 30
	Free-run eggs, hollandaise, spiced heirloom potatoes & oven-dried tomato Choice of back bacon, house-smoked hot salmon or avocado
	AVOCADO GARDEN TOAST (VG,DF) 25
	Pickled shallot, grilled tomatoes, pepper greens, sea salt, extra virgin olive oil Add two free-run eggs your way 5
BOWLS	SIGNATURE PANCAKES 25
	Cardamom chantilly, local berry compote, maple syrup
	PETITE BRIOCHE FRENCH TOAST 25
	Stewed stone fruit, vanilla bean mascarpone cream
COMFORT CRAVINGS	BOAR BACON BREAKFAST SANDWICH 28
	Free-run egg, local boar bacon, aged cheddar, avocado, tomato, pickled shallot, arugula, toasted brioche bun, spiced heirloom potatoes
	HOUSE-SMOKED SALMON TARTINE 30
	House-smoked hot salmon, house-made sourdough, herb goat cheese spread, spiced heirloom potatoes *Substitute with carrot gravlax & garbanzo bean spread (VG)
DESSERTS	GRANOLA PARFAIT 18
	Honey Greek yogurt, toasted seeds, nuts & fresh fruit
	CHIA PUDDING (VG, DF, GF) 17
Dates, oat milk, nuts, hemp, cranberries	
STEEL CUT OATMEAL (VG, DF, GF) 17	
Dried fruit, berry compote, brown sugar	

STARTERS	CORN BISQUE (GF) 13
	Chive, cream
	HUMMUS 15
	Grilled pita, crudité
HAND-HELDS	CHICKEN WINGS 24
	Salt and pepper, chipotle ranch dip
	HAND CUT KENNEBEC FRIES (VG & DF Option) 16
	Rosemary salt, house aioli
COMFORT CRAVINGS	MEAT & CHEESE BOARD (GF Option) 45
	Selection of local meats, artisanal cheese, pickled vegetables, house-made sourdough, fig & rosemary crackers
	HARVEST SALAD (VG & DF Option) 19
	Field greens, chevre, strawberries, honey toasted oats, orange segments, citrus vinaigrette
DESSERTS	CAESAR SALAD 28
	Romaine, parmesan cheese, brioche croutons, boar bacon Add on: Chicken +14   Prawns +15   Salmon +21
	<i>HAND-HELDS include choice of fries, soup or house salad.</i>
	RANCH BURGER 34
COMFORT CRAVINGS	8oz beef patty, lettuce, tomato, dill pickles, crispy bacon, smoked cheddar cheese, house aioli, brioche bun
	SPICY LENTIL BURGER (VG, DF) 26
	House-made lentil patty, summer squash, grilled onion, pepper sauce, whole wheat bun
	AAA ALBERTA BEEF (GF)
DESSERTS	Mashed potato, confit carrot, bordelaise sauce 6 oz Tenderloin 59   10 oz Striploin 57
	SUN-DRIED TOMATO & BASIL RISOTTO (GF, VG Option) 41
	Brûlée burrata, toasted almond, fresh heirloom tomato, confit cherry tomatoes, crispy tomato skins, herb oil
	FETTUCCHINI MARINARA (VG) 31
DESSERTS	Squash ribbon salad, grilled house-made sourdough Add on: Grilled chicken breast +14
	STEAK & MUSHROOM STEW 43
	Grilled house-made sourdough bread Choice of side: Hand cut fries, Caesar or house salad
	Alberta Lake Trout (GF) 46
DESSERTS	Crushed new potatoes, grilled asparagus tips, herb emulsion
	APPLE HONEY CAKE 16
	Apple compote, burnt honey ice cream, dark chocolate
	BANANA MASCARPONE CAKE 16
DESSERTS	Dolce de leche mascarpone cream, dark chocolate whipped ganache, brownie crumble, candied pecans
	STRAWBERRY RHUBARB TART 16
	Lemon curd, toasted oat crumble, honey mascarpone cremeux, white chocolate pearls
	VEGAN LEMON BERRY CAKE (VG) 16
Raspberry mint coulis, seasonal berries	

OUR CHEFS ARE PASSIONATE ABOUT DESIGNING MENUS THAT CELEBRATE LOCAL PRODUCTS, ARE SUSTAINABLE AND MINIMIZE WASTE, ENSURING EACH DISH EVOKES A POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET

*Food prepared in our restaurant may contain allergens and raw proteins. If you have a food allergy, please notify your server.*

## YOUNG DINERS Breakfast 6:30AM - 11AM

## Day Dishes 11AM - 11PM

MINI PANCAKES 14	HUMMUS 9	KIDS DINNER 22
Maple syrup, whipped cream, seasonal berries, juice or milk	Grilled pita, crudité	Mashed potatoes, corn & peas <i>Choice of:</i> Atlantic salmon (3 oz) Chicken breast (3 oz)
CASTLE BREAKFAST 16	GRILLED CHEESE SANDWICH 9	FRUIT & BERRY BOWL 12
Scrambled free-run eggs, heirloom potatoes, maple bacon, toast, juice or milk	Fries	Mixed fruit & berries
BREAKFAST CEREAL 8	PAPPARDELLE PASTA 15	CHOCOLATE BROWNIE 10
Rice Krispies, Fruit Loops or Cheerios, juice or milk	Tomato sauce or buttered	
FRUIT & BERRY BOWL 12	CHICKEN FINGERS & FRIES 17	
Mixed fruit & berries		
	KIDS BEEF SLIDERS (2pc) 18	
	Tomato, cheddar cheese & fries	

## LATE NIGHT MENU 11PM - 6:30AM

BREAKFAST CEREAL Rice Krispies, Froot Loops or Cheerios	8	CHICKEN CAESAR WRAP Flour tortilla, chicken breast, bacon, tomato, romaine lettuce, caesar dressing, potato chips	22
OATMEAL (VG, DF, GF) Brown sugar	16	STEAK & MUSHROOM STEW Side caesar salad, toasted house-made sourdough	43
CORN BISQUE (GF) Chive, cream	13	APPLE HONEY CAKE Apple compote, burnt honey ice cream, dark chocolate	16
HUMMUS Grilled pita, crudité	15	VEGAN LEMON BERRY CAKE (VG) Raspberry mint coulis, seasonal berries	16

## BEVERAGES Alcoholic Beverages 10AM - 11PM

### CHAMPAGNE & SPARKLING

5oz GLASS/BOTTLE	DOM PERIGNON VINTAGE France	-/650
	PIPER HEIDSIECK French Riviera Edition France	35/145
	AYALA CHAMPAGNE France	39/175
	CHLOE PROSECCO DOC Italy	14/70
	MIONETTO PRESTIGE PROSECCO BRUT Italy	15/70
	CANELLA LIDO PROSSECO ROSÉ Italy	16/75

### WHITE WINE

5oz GLASS/BOTTLE	RODNEY STRONG CHALKHILL CHARDONNAY California, USA	24/115
	TERRA ALPINA PINOT GRIGIO Italy	17/75
	CEDAR CREEK RIESLING ORGANIC BC, Canada	18/85
	SPY VALLEY MARLBOROUGH SAUVIGNON BLANC New Zealand	16/75
	MISSION HILL ESTATE ROSÉ BC, Canada	15/65

### RED WINE

5oz GLASS/BOTTLE	FAIRMONT PRIVATE LABEL MERLOT BC, Canada	16/75
	BERINGER KNIGTS VALLEY CABERNET SAUVIGNON Napa Valley, USA	27/115
	MISSION HILL RESERVE MERITAGE BC, Canada	21/105
	SOKOL BLOSSER EVOLUTION PINOT NOIR Oregon, USA	20/95
	TAMARI MALBEC Argentina	18/85
	LE VOLTE DELL' ORENELLAIA Italy	23/110

### CAFE FAVOURITES Sustainable or Locally Sourced

FRESHLY PREPARED DRINKS Hand-squeezed orange or grapefruit juice	12
LOT 35 TEA COLLECTION Your choice of iced or hot. *Sustainability sourced tea	6

### COCKTAILS

VINTAGE MARTINI Botanist Gin, Glendalough Gin, blanc vermouth, orange bitters, olives	25
AFTERNOON TEA NEGRONI Botanist Gin, Bruto Americano, Lillet Blanc, Earl Grey Tea, Giffard Rhubarb Liqueur, Grapefruit	25
CHIPOTLE PINEAPPLE MARGARITA Casamigos Reposado, Peated Chipotle, Pineapple, Blueberries, Fresh Lime Juice	23
SIGNATURE OLD FASHIONED Fairmont Private Label Bourbon, Lot 35 lapsang tea syrup, house-made bitters	24
FRENCH 75 Dillons Gin, fresh lemon juice, Mionetto Prosecco	21
DUCHESS SANGRIA Mionetto Prosecco, Aperol, Carpano Antica, house-made medoc cordial, orange juice	23
FAIRMONT MARGARITA Villa One Tequila by Nick Jonas, Cointreau, honey, fresh lime	21
CONFEDERATION LOUNGE CAESAR Casamigos Anejo, house-made clamato, spice mix	21
MIMOSA Mionetto Prestige Prosecco Brut, fresh orange juice	18
<b>ZERO-PROOF MOCKTAILS</b>	
PEAR & HOPS Seedlip Spice, pear, Peroni Zero, fresh lime, Fever Tree Elderflower Tonic	18
CAPITAL E Seedlip Garden 108, green apple, cucumber cordial, fresh lime, basil, club soda	14

### BEER

16oz	FAIRMONT HONEY OAT BLONDE ALE Edmonton	13
	GRANVILLE ISLAND JUICY KITSILANO IPA Vancouver	13
	HEINEKEN Netherlands	14
	<b>BOTTLED</b>	
	DOMESTIC (12 oz)	10
	IMPORTED (12 oz)	11