



AT THE EMPRESS

# BREAKFAST

## DINE AROUND

35

### STARTER

*choice of:*

CHIA PUDDING (V)

*oat milk, vanilla-peach compote*

*or*

MAPLE-ALMOND GRANOLA (VE)

*dried fruit, nuts, seeds, fresh berries, milk*

*or*

FRUIT AND YOGURT (VE) (GF)

*vanilla petit pot yogurt, fresh fruit, berries*

### MAIN

*choice of:*

FREE RUN SCRAMBLED EGGS \*

*crème fraîche, avocado-chili, oven cured roma tomato*

*or*

BANANA-OAT PANCAKES (VE)

*bourbon-apple compote, maple syrup*

*or*

EGG WHITE FRITTATA (VE)

*free run egg whites, crispy potato, heirloom tomato, spinach*

### DESSERT

*choice of:*

EARL GREY TEA CAKE (VE)

*lavender-mascarpone chantilly, fresh berries*

*or*

TWICE BAKED CHOCOLATE CROISSANT (VE)

*gianduja ganache, cacao nibs, chocolate curls*

*or*

LONG JOHN DONUT

*chocolate glaze*



VEGETARIAN



VEGAN



GLUTEN FREE

Please let your server know of any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Our menus highlight regional ingredients, locally sourced from farmers and artisans. Our chef's rooftop garden ensures freshness in every dish.



Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program, created to help identify and order sustainable seafood. We can assure these options are the best choice for the health of the oceans.