



In-room
DINING

Fairmont
HOTEL VANCOUVER



Unwind & dine **IN COMFORT & STYLE**

To place your order, simply press the 'In-Room Dining' button on your guest room phone.

v vegetarian | **v*** vegan | **df** dairy-free | **gf** gluten-free | **n** contains nuts

Allow us to fulfill your needs – please let our team know if you have any special dietary requirements, food allergies or food intolerances.

Consumer advisory: consuming raw or undercooked meat (such as beef burgers), poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced tea, coffee, meats and seafood.

Applicable local sales tax, \$6 delivery charge and 18% service charge will be added to the bill.

SMALL & SIDES

The perfect complement awaits | 11:00 am to 10:30 pm



Charcuterie & Cheese (n) 35
house pickled vegetables | marinated olives | grainy mustard | tomato jam

Fried Chicken 25
choice of salt & pepper | spicy maple bourbon | chili ranch

Kale Caesar Salad (n) 22
pine nuts | grana padano | buttermilk garlic & anchovy dressing | brioche crumble

Green Salad (gf, v) 22
whipped goat cheese | candied pumpkin seed | champagne vinaigrette

Tuna Niçoise (gf, df) 35
seared ahi | smoked egg | heirloom tomato | olive tapenade | fingerling | harissa aioli

Roasted Tomato Soup (gf, v) 17
crème fraîche | chive | olive oil

Truffle Fries (v) 15
parmesan | black truffle oil | chive

Roasted Acorn Squash (gf, n, v) 23
lemon whipped ricotta | cranberry walnut pesto

NOTCH8

From our signature dining restaurant | 11:00 am to 10:30 pm

Short Rib Ragù 35
rigatoni | soffritto | sage | parmesan

Steak Frites (gf) 55
10oz AAA striploin | duck fat fries | green peppercorn jus | chicory

Seafood Chowder 35
crab bisque | prawns | salmon | mussels | crème fraîche | sourdough

Steelhead (gf) 39
creamed leeks | roasted cauliflower | green sauce



COMFORT

Our favourite familiar comfort classics | 11:00 am to 10:30 pm

KIDS

Something for the little ones

BREAKFAST 6:00 am to 11:00 am

Bacon & Eggs (df) 16
free-range egg your way | smoked bacon | fingerling potato

Pancakes (v) 15
short stack of pancakes | maple syrup

Granola & Yogurt (n, v) 13
greek yogurt | almond cinnamon granola

Oatmeal (gf, v*) 13
fresh berries | maple syrup

Cereal 12
corn flakes | raisin bran | frosted flakes | special k | cheerios

ALL DAY DINING 11:00 am to 10:30 pm

Grilled Chicken Breast (gf) 20
roast fingerling potato | steamed vegetables | lemon butter

Spaghetti Bolognese 20
tomato sauce | parmesan

Chicken Fingers (df) 18
honey mustard | fries

Grilled Cheese (v) 18
cheddar cheese | parmesan butter | tomato soup

Kids' Burger 20
cheddar cheese | ketchup | mustard | dill pickle | brioche bun | fries



Burger 29
smoked mustard aioli | cheddar | smoked bacon | onion jam | dill pickle | poppyseed brioche

ALT Sandwich (v) 26
avocado | lettuce | tomato | tempeh bacon | garlic hummus | green goddess aioli | baguette

Crispy Chicken Sandwich 28
crispy chicken | truffle dijon | cabbage | swiss | bread & butter pickles | potato bun

BREAKFAST

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

- French Toast (n, v)** 27
butter brioche | salted pistachio streusel |
spiced maple butter | chantilly cream
- Eggs Benedict** 29
two soft-poached free-range eggs | pastrami |
lemon hollandaise | petit greens | citrus vinaigrette
- Smoked Salmon Bagel** 25
lemon dill cream cheese | pickled sweet onion | herb salad |
'everything' crumb
- OMELETTES** 29
served with spring greens | heirloom tomato |
citrus vinaigrette | sourdough
 - classic french** (gf, v)
fontina | cheddar | crème fraîche | fresh chive & tarragon
 - west coast** (gf)
dungeness crab | lemon mascarpone | trout roe
 - north shore** (gf, v)
chanterelle mushroom | gruyère cheese | black truffle
- Classic Breakfast** 29
two free-range eggs your way | smoked bacon |
maple pork sausage | fingerling potato | sourdough
- Steel-cut Oatmeal** (gf, n, v*) 17
maple syrup | chia | candied pecan | fresh banana & berries
- Breakfast Pastries (v) (choice of)** 16
butter croissant | pain au chocolat | berry danish | seasonal muffin



FAIRMONT FIT

Mindful Mornings | 6:00 am to 11:00 am



- Yogurt Parfait (n, v)** 17
greek yogurt | almond cinnamon granola | fresh berries
- Seasonal Fruit (v*)** 18
pineapple | watermelon | cantaloupe | honeydew |
orange | berries
- Avocado Toast (v)** 28
two soft-poached free-range eggs | feta | petit greens | heirloom tomato |
citrus vinaigrette

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| <ul style="list-style-type: none"> Smoothies (v*) 13
mango peach banana
turmeric soy milk
<i>or</i>
strawberry raspberry
blueberry soy milk | <ul style="list-style-type: none"> Cold Pressed Juice (v*) 12
morning glory:
strawberries fresh orange clementine
<i>or</i>
green + fresh:
cucumber apple mint pro + prebiotics |
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SWEET TREATS

Go ahead—indulge yourself | 11:00 am to 6:00 am

- Chocolat Caramel (v)** 16
chocolate mousse | crèmeux caramel beurre salé
- Gâteau Basque (gf, v)** 16
burnt cheesecake | frozen yogurt |
mixed berry compote
- Vanille Coco (n, v*)** 16
almond hazelnut base | vanilla cream |
raspberry mirror glaze



LATE NIGHT

Best enjoyed in robes & slippers | 10:30 pm to 6:00 am

SMALL & SIDES

- Charcuterie & Cheese (n)** 35
house pickled vegetables | marinated olives |
grainy mustard | tomato jam
- Fried Chicken** 25
choice of salt & pepper | spicy maple bourbon |
chili ranch
- Kale Caesar Salad (n)** 22
pine nuts | grana padano | buttermilk garlic &
anchovy dressing | brioche crumble
- Green Salad (gf, v)** 22
whipped goat cheese | candied pumpkin seed |
champagne vinaigrette
- Truffle Fries (v)** 15
parmesan | black truffle oil | chive

COMFORT

- Burger** 29
smoked mustard aioli | cheddar | smoked bacon |
onion jam | dill pickle | poppyseed brioche
- ALT Sandwich (v)** 26
avocado | lettuce | tomato | tempeh bacon | garlic
hummus | green goddess aioli | baguette
- Classic French Omelette (v)** 29
fontina | cheddar | crème fraîche | fresh chive
& tarragon
- Classic Breakfast** 29
two free-range eggs your way | smoked bacon |
maple pork sausage | fingerling potato | sourdough



DRINKS

Refresh and unwind with our selection of drinks



COCKTAILS

Hickory Old Fashioned 21 (2 oz)
A classic cocktail from pre-1900s with a hickory twist.
 Hickory-infused Lot 40 Canadian Rye | Maple Syrup | Bitters

Empress Gin & Tonic 2.0 22 (2 oz)
Local BC gin provides this much-loved cocktail with a colourful twist.
 Empress Gin | Fever Tree Tonic | Grapefruit | Fresh Thyme

The Vancouver 2.0 24 (3 oz)
When in Rome?
 Hendrick's Gin | Sweet Vermouth | Dry Vermouth | B&B

It's 5 O'Clock Somewhere 21 (2.5 oz)
"It's only half-past twelve, but I don't care. It's five o'clock somewhere."
 Plymouth Gin | St-Germain | Orange Bitters | Grapefruit Twist

SAKURA-TINI 24 (2 oz)
Floral, fleeting, unforgettable. Vancouver's cherry blossoms, distilled.
 Copperpenny Night Blossom Gin

ROYAL MARTINI 21 (3 oz)
Crisp, commanding, and unapologetically classic. The martini, perfected.
 Grey Goose | Noilly Prat Extra Dry | Orange Bitters | Lemon Twist

RISE & SPARKLE
Prosecco or Champagne. Orange, Pineapple or Cranberry. One perfect morning moment.

	Glass	Bottle
Mimosa (Prosecco)	20	85
Mimosa (Champagne)	50	200

BEER

(all 330 ml)

Yellow Dog Lobby Lager 11

Yellow Dog IPA 11

Corona 11

Stella Artois 11

*Please note: Alcoholic beverages are served from 11:00am to 11:00pm daily.

BEVERAGES

Canned Soft Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale 5

Juice

Orange, Grapefruit, Apple, Pineapple, Cranberry 7

Iced Tea 8

Mineral Water

(300 ml) 7 | (750 ml) 10

CAFÉ FAVOURITES

Sustainably Sourced

Lot 35 Tea Collection

served hot

Coffee

2 cups | 8

6 cups | 12

Espresso 8

Specialty Coffee 8

Hot Chocolate 6

Milk

Skim or 2% 5

Dairy-Free Milk

Soy, Almond or Oat 5

WINE



SPARKLING

	Glass	Bottle
Mission Hill Reserve Sparkling Brut Okanagan, BC	20	85
Veuve Clicquot Yellow Label France	50	200
2008 Veuve Clicquot La Grande Dame France		565
Krug Grand Cuvée France		825

WHITE

	Glass	Bottle
NV Oyster Bay Sauvignon Blanc New Zealand	14	65
2024 Blasted Church, Pinot Gris Okanagan, BC	16	70
2022 Domaine Seguinot-Bordet Chablis France	26	115

RED

	Glass	Bottle
Andeluna 1300 Malbec Argentina	16	70
Cannonball Cabernet Sauvignon California	18	80
Burrowing Owl Merlot Okanagan, BC	22	100

Wines by the glass are served in 5 oz pours. Alcoholic beverages are served from 11:00am to 11:00pm daily.

SPIRIT-FREE COCKTAILS

Basil Melon Buzz

Watermelon and lime with basil-kissed cucumber tonic. 14
 Watermelon Juice | Lime | Cucumber | Tonic

Yuzu Drift

Yuzu and spice, lifted by coconut and ginger fizz. 14
 Yuzu | Seedlip Spice 94 | Coconut Syrup | Ginger Beer

Raspberry Ginger Fizz

Fruit meets spice for a refreshing delight. 13
 Seedlip Grove 42 | Raspberry | Orange Bitters | Ginger Beer

Pom Fizz Royale

Pomegranate sparkle with citrus, bitters and royal flair. 14
 Pomegranate Juice | Non-Alcoholic Sparkling Wine | Lemon | Orange Bitters



NOTCH8

A New Era of Glamour



NOTCH8 RESTAURANT & BAR

With a luxurious and contemporary design inspired by the romance of travel in the 1930's, Notch8 Restaurant & Bar brings a new era of glamour to the lobby of Fairmont Hotel Vancouver. Named after a train's top speed, achieved only by the most skilled conductors, Notch8 Restaurant & Bar pays homage to the Fairmont Hotel Vancouver's storied history and legacy as a luxury hotel along the Canadian Pacific Railway. Featuring regional fare that includes new favourites and prized dishes, cocktails made popular during pre-and post-prohibition times, as well as an extensive wine list. Open for breakfast, lunch, happy hour, dinner, lounge, weekend brunch, and afternoon tea. To learn more or to view menus online, please visit our website here. notch8-dining.com

TEA WITH A TWIST

Elegance, charm and exceptional flavours

THEMED AFTERNOON TEA

Afternoon Tea at Fairmont Hotel Vancouver offers a playful twist on a classic tradition. With themes changing throughout the year, the Notch8 Restaurant private dining room is transformed to take guests on a journey into imaginative worlds, setting the backdrop for an immersive dining experience. Designed by the hotel's talented culinary team, the seasonal menu features a curated selection of fine teas paired with freshly baked scones, delicate savoury dishes, and beautifully crafted pastries along with an exciting line-up of seasonal cocktails. Children's menus are available. Reservations are required, please email hvc.notch8@fairmont.com or dial 'O' from your guest room to book.

notch8-dining.com/afternoon-tea



Explore our CALENDAR OF EVENTS

There's always something happening at Fairmont Hotel Vancouver, the heartbeat of Vancouver. From seasonal feasts and speakeasy pop-ups to workshops, wine dinners, and more, explore the Castle in the City's upcoming calendar of events.



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