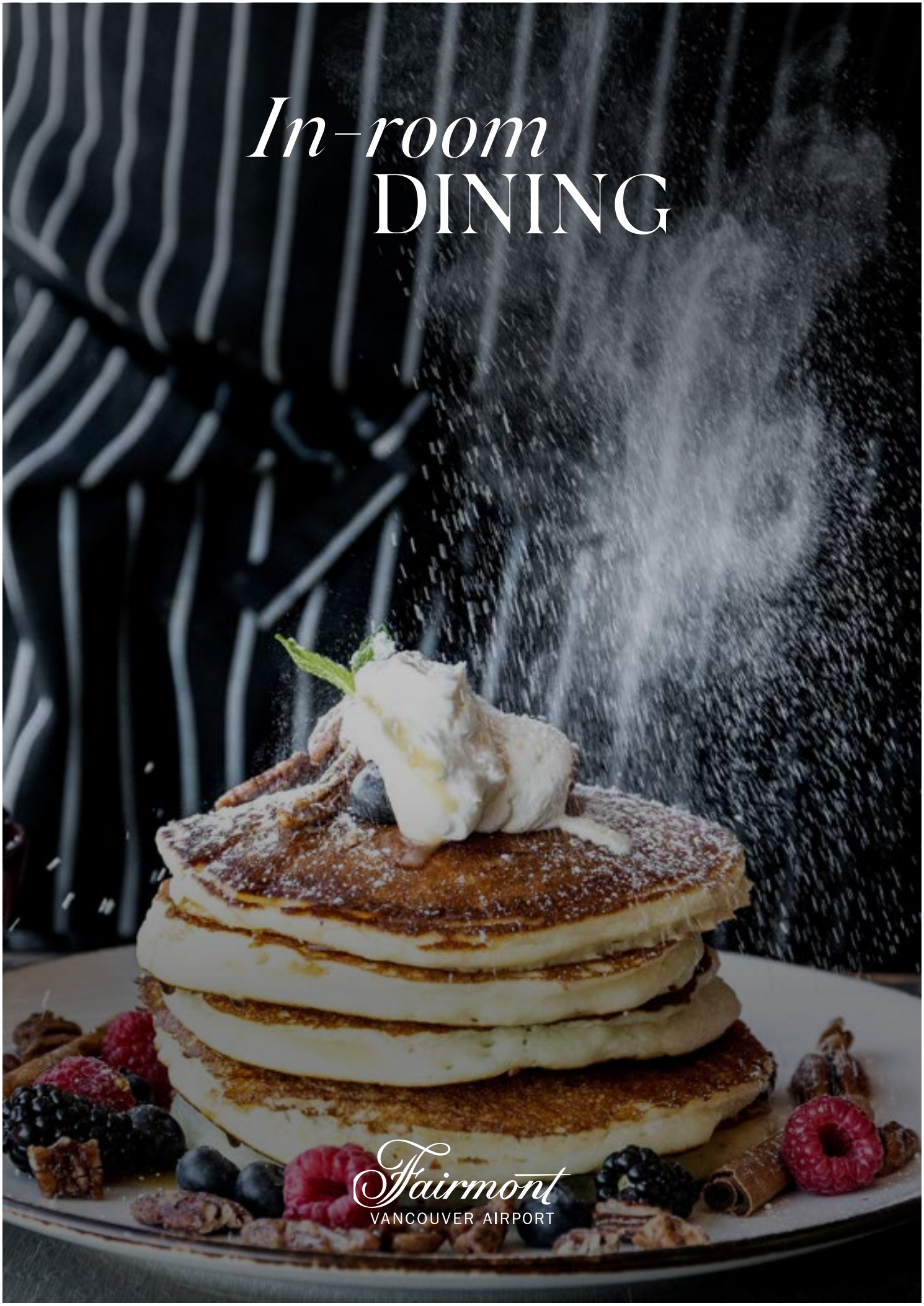

In-room
DINING
Fairmont
VANCOUVER AIRPORT



Unwind & dine IN COMFORT & STYLE

Enjoy a curated selection of in-room dining favourites, from signature dishes to comforting classics, all served in the privacy and comfort of your guest room. Whether beginning your day with breakfast in bed, enjoying an intimate dinner or gathering over a meal, savour the pleasure of dining on your own terms.

To ask any questions or to place your order, simply dial extension 3278.

DIETARY MARKERS

gf gluten-free | **v** vegan | **veg** vegetarian | **nf** nut free | **df** dairy free | **gf+** gluten-free option | **v+** vegan option | **df+** dairy option

If you have a food allergy, intolerance, or dietary restriction, please advise when placing your order.
Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness.

Please note that a $6 delivery charge, 18% gratuity and applicable government taxes apply to all orders.

OVERNIGHT

Dim the cabin lights | **12:00 AM to 6:00 AM**



EARLY START

All Day Breakfast gf+
Two eggs prepared your way,
toast with preserves,
crispy local potatoes,
roasted vine-ripe tomato 28
Choice of: bacon, artisan pork sausage, chicken and apple sausage, or veggie sausage

Granola Bowl
Greek style yoghurt, local berry compote, fairmont honey,
bee pollen 21
Substitute coconut yogurt v *+3*

Breakfast Sandwich
Tyrolean bacon, fried egg, tomato, arugula, spicy aioli, toasted ciabatta, crispy local potatoes, roasted vine-ripe tomato 29

Smash Burger gf+
Two certified angus beef patties, bacon, aged cheddar, lettuce, tomato, Jetside signature sauce, caramelized onions, potato bun 31
Consuming raw or under-cooked meats may increase your risk of foodborne illness

AT ALL HOURS

Winter Mushroom Soup gf
Local mushrooms, herb oil, thyme, honey 19
Add sourdough grilled cheese +16

Seasonal Greens v gf
Granville Island greens, Athiana farms radicchio rose, kale, roasted beets, okanagan apples, maple tea vinaigrette, candied pumpkin seeds 24

Classic Caesar Salad
Romaine, croutons, crispy capers, lemon 19

Add to Your Salad
Tofu +10 | 6 oz chicken +14
Halloumi +10 | 6 oz salmon +24
2 jumbo prawns +14

Chicken Wings df gf
BBQ, piri piri, hot sauce, or salt and pepper 22

DESSERT

Vanilla Crème Brûlée gf
Yuzu gel, chantilly cream 15

MORNING RITUAL

Grounds for takeoff | **24 Hours**

Freshly Brewed Coffee
Three cups 9
Five cups 15

Espresso Bar
Espresso, americano, cappuccino, latte, mocha 8

Tea 7

Hot Chocolate 8

Milk
Skim, 2%, soy, almond, oat, chocolate, lactose-free 6

House Sparkling Water 5

House Still Water 5

Assorted Juices 9

Assorted Soft Drinks 5.5



BREAKFAST

Refuel and take off | **6:00 AM to 11:00 AM**

CLASSICS

Eggs As You Wish gf+
Two eggs prepared your way, toast, crispy local potato, roasted tomato 30
Choice of: bacon, pork and leek sausage, chicken and sundried tomato sausage, or vegan sausage

Lox & Bagel gf+ df+
Poached eggs, BC smoked salmon, cream cheese, red onion, caper, cucumber, herb salad 32

Steak & Egg gf+ df+
6 oz striploin, two fried eggs, crispy local potato, roasted tomato, herb salad 48

Lemon & Ricotta Pancakes gf+
Blueberries, creamed ricotta, maple syrup 26

OMELETTES

Your choice of toast, roasted tomato, or herb salad

Egg White Field Frittata gf df+
Mushrooms, onions, zucchini, spinach leaves, smoked gouda 26

Ham & Cheese Omelette gf df+
Smoked black forest ham, cheddar cheese 28

Smoked Salmon Omelette gf df
West Coast sockeye, spring onion, caper 30

BENEDICTS

Served with crispy potato, roasted tomato and herb salad

Classic Benedict
Two poached eggs, back bacon, hollandaise, english muffin 30

Portobello Benedict v+ gf
Two poached eggs, spinach, halloumi, hollandaise, za'atar, portobello mushroom 30





Avocado Toast v+
Two poached eggs, tomato, feta, basil pesto, balsamic reduction, rye bread, herb salad 30

HEALTHY START

West Coast Power Bowl v
Tofu scramble, chickpea hummus, avocado, pita bread, cherry tomato, steamed edamame, green onions 26

Yoghurt Parfait
Golden oat cluster, greek yoghurt, local berry compote, bee pollen, mixed fruit 18
substitute coconut yoghurt v

Oatmeal v gf
Steel cut oats, banana brûlée, peanut butter, berries, cinnamon 16

ENHANCEMENTS

Pork and Leek Sausage gf df 6.50
1 piece | 80 grams

Chicken and Sundried Tomato Sausage gf df 6.50
1 piece | 80 grams

Vegan Sausage v 6.50
1 piece | 80 grams

Bacon gf df 9

Half Avocado v 5

Fresh Fruit Bowl v 10

Fresh Berry Bowl v 12

Crispy Local Potatoes df 9

Toast 5

Croissant 7.50

Cherry and Yoghurt Danish 5.50

ALL DAY DINING

Cruising altitude | **11:00 AM to 12:00 AM**

STARTERS

Milk Bread
Sun-dried tomatoes, chives, fleur de sel, extra virgin olive oil, balsamic 14

Chickpea Hummus v+ gf+
Greek salad, spiced chickpeas, extra virgin olive oil, smoked paprika, feta crumble, pita bread 20

Prawn Cocktail gf+
Four jumbo tiger prawns, cocktail sauce, lemon 26

Chicken Wings df gf
BBQ, piri piri, hot sauce, or salt and pepper 22

Spring Rolls df
Cabbage, green beans, carrot, bamboo shoots, plum sauce 15



SOUP & SALAD

French Onion Soup gf+
Caramelized onion, beef broth, garlic brioche, gruyère 19

Winter Mushroom Soup gf
Local mushrooms, herb oil, thyme, honey 19

Seasonal Greens v gf
Granville Island greens, Athiana farms radicchio rose, kale, roasted beets, okanagan apples, maple tea vinaigrette, candied pumpkin seeds 24

Classic Caesar Salad
Romaine, croutons, crispy capers, lemon 19

Add to Your Salad

Tofu +10
Halloumi +10
Two jumbo prawns +14
6 oz chicken +14
6 oz salmon +24



All Day Breakfast gf+
Two eggs prepared your way, toast with preserves, crispy local potatoes, roasted vine-ripe tomato 28
Choice of: bacon, artisan pork sausage, chicken and apple sausage, or veggie sausage

HANDHELDS

Served with steak fries, mixed greens, or caesar salad

BBQ Jackfruit Burger v gf+
Pulled jackfruit, BBQ sauce, vegan coleslaw, crispy onion ring 26

Chicken Clubhouse gf+
Chicken breast, bacon, lettuce, tomato, spicy mayonnaise, sourdough bread 29

Reuben Sandwich gf+
Corned beef, swiss cheese, rye bread, dijon sauce, sauerkraut 30

Smash Burger gf+
Two certified angus beef patties, bacon, aged cheddar, lettuce, tomato, Jetside signature sauce, caramelized onions, potato bun 31

Consuming raw or under-cooked meats may increase your risk of foodborne illness. Gluten Free bun available by request.

Add to Your Handheld

Mushrooms +3
Fried egg +4
Avocado +4
Bacon jam +4

MAINS

Short Rib Rigatoni df+
Slow-braised beef short rib, parmesan, jus 34

Pan-seared Salmon gf df+
6 oz salmon, lentils, charred parsnip purée, kale, vanilla-infused dressing 43

Fish & Chips
Ling cod, steak fries, coleslaw, tartar sauce, lemon 32

6 Oz Steak Frites gf+
Canadian AAA Striploin, steak fries, mixed greens, red wine jus 49
Upgrade to 12 Oz striploin +20

SEAFOOD TOWERS

A first class catch | **5:00 PM to 10:00 PM**



Seafood Tower | gf+
Half dozen oysters, three jumbo prawns, marinated ahi tuna, PEI mussels, three dungeness crab lettuce cups served with cocktail sauce, lemon, mignonette, horseradish 94

Caviar Experience
Experience the elegance of Giaveri Siberian Sturgeon Caviar, sustainably crafted in Italy and celebrated for its buttery texture, delicate ocean flavour, and refined finish. served traditionally with warm blinis, crème fraîche, egg yolk, egg white, shallots, capers, cornichons, chives, lemon, and house potato chips

30 g Standard 150
Deluxe White Sturgeon Caviar, Giaveri, Italy

30 g Premium 225
Siberian Sturgeon Caviar, Giaveri, Italy

GLOBE FAVOURITES

No passport required | **5:30 PM to 9:00 PM**

FCB – First Class Burger gf+
5 oz Canadian AAA beef tenderloin chargrilled, creamy brie, double-smoked back bacon, onion jam, red wine jus aioli 56

Lobster Risotto gf
Lobster bisque, arborio rice, butter poached lobster, sorrel 54

Maple-Miso Sablefish gf
Pan-roasted sablefish, charred parsnip puree, golden baby beets, black kale, sweety drop peppers, butternut squash 54

SWEET TREATS

Worth the layover | **11:00 AM TO 12:00 AM**

DESSERT

Okanagan Apple Cheese Cake
Caramelized apples, salted caramel sauce, chantilly cream 16

Signature Chocolate Cake gf
Hazelnut anglaise, seasonal berries 16

Vanilla Crème Brûlée gf
Yuzu gel, chantilly cream 15

Fresh Berry Bowl
Vanilla chantilly 11



JUST FOR KIDS

Little flyer friendly | **Ages 12 and under**

BREAKFAST

6:00 AM to 11:00 AM

One Egg Breakfast
One egg prepared your way, crispy local potatoes 14
Served with your choice of toast and bacon or sausage

Junior Pancakes
Flyer's choice of either chocolate chip or classic pancakes, served with maple syrup 14
Choice of bacon or sausage on the side

ALL DAY DINING

11:00 AM to 12:00 AM

Mac & Cheese
Four cheese cream sauce, macaroni 18

Pasta
Fettuccine pasta, parmesan cheese, choice of tomato sauce or butter tossed 18

Cheese Pizza
Mozzarella cheese, tomato sauce 18

Margharita Pizza
Mozzarella cheese, tomato sauce, fresh basil 18

Chicken Fingers
French fries, plum sauce 18

Mini Cheese Burger
4 oz beef patty, ketchup, pickle, cheese 20
Choice of french fries or seasonal vegetables

Consuming raw or under-cooked meats may increase your risk of foodborne illness. Gluten Free bun available by request.

Superhero's Dinner
Chicken or salmon, roasted potatoes, seasonal vegetables 20



OVERNIGHT

12:00 AM to 6:00 AM

Our In-Room Dining Team would be delighted to recommend Little Flyer–friendly options for late-night cravings or early morning bites.

Please dial '3278' for personalized assistance.



FUEL FOR LITTLE FLYERS

24 HOURS

Milk
Skim, 2%, soy, almond, oat, chocolate, lactose-free 6

Water
Still or sparkling 5

Hot Chocolate 8

Assorted Juices 9

Assorted Soft Drinks 5.5

DESSERT

11:00 AM to 12:00 AM

Celebration Cake
Chocolate cake, chocolate mousse, oreo cream 14

Campfire S'mores
Graham cookie, marshmallows, chocolate pop rocks 12

Fresh Fruit Cup 7

Ice Cream Scoop
Choice of vanilla or chocolate ice cream 6

Ice Cream Sandwich
Chocolate chip cookie, vanilla ice cream, chocolate sauce 12

DRINKS

Refresh and unwind with our selection of drinks | **9:00 AM to 12:00 AM**



Old Fashioned
Bearface Triple Oak Canadian Whisky, angostura bitters 20
BLK BRBN +5

SPARKLING WINE

	150 ML	500 ML	750 ML
Bottega Prosecco | Veneto, Italy	18	-	72
Mionetto Prosecco Rose | Veneto, Italy	20	-	78
Veuve Clicquot Yellow Label Brut Champagne | Reims, France	45	-	210

WHITE & ROSE WINE

Crowded House Sauvignon Blanc | Marlborough, New Zealand	19	64	85
Ruffino Pinot Grigio | Veneto, Italy	19	64	85
Cedar Creek Riesling | Okanagan, BC	18	58	84
Fort Berens Chardonnay | Lillooet, BC	19	64	94
Tinhorn Creek Pinot Gris | Okanagan, BC	19	60	85
Quail's Gate Field & Flight Rose | Okanagan, BC	17	44	78

RED WINE

Unsworth Pinot Noir | Cowichan, BC	18	75	105
Terrazas De Los Andes Reserva Malbec | Mendoza, Argentina	19	60	85
Burrowing Owl Merlot | Okanagan Valley, BC	22	70	92
Mission Hill Five Vineyards Cabernet Merlot | Okanagan, BC	17	44	78
Josh Cellars Cabernet Sauvignon | Sonoma, California	19	60	85
Grant Burge 'Barossa Ink' Shiraz | Barossa, Australia	18	58	82

COCKTAILS

Caesar
Absolute Elyx Vodka, clamato, worcestershire, tabasco, pickled asparagus 20
Grey Goose Vodka +5

Gin & Tonic
Citadelle Gin, Canada Dry tonic 19
Botanist Gin +5
Fentimans Tonic +2

Rum & Coke
Havana Club, Coca Cola, lime 18
Havana 7 Years +4

Margarita
Hornitos Blanco Tequila, Cointreau, lime 19
Patron Silver Tequila +4

Cosmopolitan
Absolute Elyx Vodka, Cointreau, cranberry, lime 20
Grey Goose Vodka +5

Classic Martini
Absolute Elyx Vodka or Citadelle Gin 20
Grey Goose Vodka +4
Botanist Gin +4

DRAUGHT BEER

16 OZ

Stella Artois 14

Local Craft IPA 13

Rotating Local Craft Beer 13

BOTTLED BEER

11.5 OZ

Craft
Selection of local craft beer 13

Classic
Bud Light, Kokanee 13

Imported
Stella Artois, Corona 10

CIDER

473 ML

Rotating BC Craft Cider 12

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