

Fairmont
Century Plaza

In Room Dining Menu

Breakfast

AVAILABLE 6:00AM TO 11:00AM

Lunch and Dinner

AVAILABLE 11:00AM TO 11:00PM

BREAKFAST

SERVED 6:00AM TO 11 AM

MAINS

CENTURY BREAKFAST

two eggs, breakfast potatoes, choice of applewood smoked bacon, pork sausage or chicken sausage, choice of toast 26

OMELETTE YOUR WAY

three eggs, potatoes, choice of toast and choice of three toppings: pork sausage, bacon, chicken sausage, bell peppers, tomato, red onion, mushrooms, jalapeno, feta, cheddar 28

BREAKFAST BURRITO

scrambled eggs, bacon, arbol chile salsa, monterrey jack cheese, pico de gallo 28
add guacamole +3

AVOCADO TOAST (v g)

avocado, grilled sourdough, pickled onion, radish 24
add 1 egg +6

BUTTERMILK PANCAKES (v)

berry compote, pure maple syrup 25

BAGEL & LOX (v)

Norwegian lox, cream cheese, tomato, dill, cucumber, capers, red onion 27

YOGURT PARFAIT (v)

organic whole milk yogurt, berries, granola 19

OATMEAL (v g)

brown sugar, golden raisins. Choice of banana or berries. 19

SIDES

BACON, PORK SAUSAGE, CHICKEN SAUSAGE 8

SINGLE EGG 6

POTATOES 8

AVOCADO 9

BERRIES 12

FRUIT CUP 14

BAGEL & CREAM CHEESE 10

PASTRIES (v) 6

baked daily. Select one.

JUICES

GOOD MORNING JUICE 14
beet, orange, pineapple
carrot

IMMUNITY BOOSTER SHOT 7
ginger, lemon, cayenne,
turmeric, orange

REALM SMOOTHIE 12
choice of berry banana, blue
pineapple, maqui superfruit,
tropical greens

FRESHLY SQUEEZED ORANGE JUICE 12

ASSORTED BOTTLED JUICE 7
apple, grapefruit, orange, cranberry

(v)- Vegetarian | (vg)- Vegan
(gf)- Gluten-Free | (s)-Contains Sesame

*Consumer Advisory: *consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness*

Our menu features locally & sustainably sourced meats & seafood

Applicable local sales tax, \$7 delivery charge and 20% service charge (the server's tip) will be added to your check

ALL DAY DINING

SERVED 11 AM TO 11 PM

STARTERS

- HUMMUS** (s)(vg) 18
olive oil, za'atar, grilled pita,
raw vegetables
- CHIPS & GUACAMOLE** (vg) 18
cilantro, lime, onion, jalapenos,
tomato, corn tortilla chips
- QUESADILLA** (v) 22
flour tortilla, monterrey
cheese, pico de gallo,
guacamole, sour cream
add avocado +8
add chicken +15
- TRUFFLE FRIES** (v) 15
black truffle, parmesan, fine
herbs
- CHICKEN TENDERS** 19
fries and choice of ranch,
ketchup, or BBQ sauce
- CHICKEN NOODLE SOUP** 16
chicken broth, garden vegetables
and herbs, noodles

SANDWICHES

- CENTURY BURGER** 26
brioche bun, lettuce, red onion,
tomato, dill pickle, dijon aioli,
fries
add cheese +3: Tillamook
cheddar, swiss
add bacon or avocado +8
- TURKEY CLUB** 24
smoked turkey, bacon, mayo,
arugula, tomato, dijon, toasted
sourdough, fries
- GRILLED CHEESE** (v) 21
butter, raclette, parmesan
crusted sourdough, fries
add bacon or avocado +8

SALADS & PASTAS

- add protein to salad or pasta: chicken +15,
salmon +18, steak +28*
- LITTLE GEM CAESAR** (sf) 22
little gems, garlic croutons,
Parmigiano reggiano, caesar
dressing
- FARMER'S MARKET** (vg) (gf) 21
SALAD
market greens, cucumber,
tomatoes, radish, herbs, basil
vinaigrette
- BOLOGNESE** 32
beef and pork ragu, garganelli
pasta, parmigiano reggiano
- TAGLIATELLE** (v) 25
ARRABBIATA
tagliatelle pasta with garlic, tomato
sauce, and spicy calabrian chili

LAND & SEA

Choice of two sides and one sauce

- 6 OZ SALMON** 35
- AIRLINE CHICKEN BREAST** 34
- 6 OZ HALIBUT** 60
- 6 OZ RIBEYE FILET** 55
- 12 OZ NEW YORK FILET** 65

SIDES

- french fries
whipped potatoes, chives
sauteed spinach
grilled asparagus

SAUCES

- chimichurri sauce
herbed butter
housemade steak sauce
beurre blanc sauce

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DESSERT

BROWNIE ALA MODE	15
decadent brownie topped with vanilla ice cream	
GLUTEN-FREE CHOCOLATE CAKE (gf)	15
chantilly, berries	
CHOCOLATE CHIP COOKIES	12
sea salt, soft caramel	
FRUIT CRUMBLE	15
seasonal flavors with brown butter and vanilla ice cream	
CITRUS CHEESECAKE	15
chantilly	
ICE CREAM	14
3 scoops; chocolate or vanilla	
SORBET (vg)	14
3 scoops; seasonal flavors	

KID'S MENU

KID'S PASTA (v)	16
penne, choice of tomato sauce or butter with parmesan	
KID'S GRILLED CHEESE (v)	16
american cheese, white bread, fries	
KID'S FRUIT (gf)	8
KID'S CHICKEN BREAST (gf)	22
steamed vegetables	

BEVERAGES

SERVED 6:30AM TO 11:00 PM

WATER & SODAS

ASSORTED SODAS	6
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale	
STILL OR SPARKLING EVIAN WATER 750ML	9

COFFEE & TEA

POT OF DRIP COFFEE	12
LATTE, CAPPUCCINO OR AMERICANO	9
HOT TEA	7
english breakfast, earl grey, green, chamomile or mint	
ICED TEA	7

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BEER & WINE

PLEASE INQUIRE FOR THE FULL LUMIERE WINE MENU FOR FURTHER SELECTION

BEER

MADE WEST HAZY IPA	13	TRUMER PILSNER	10
SAPPORO LAGER	10	STELLA LIBERTÉ 0%	10
CALIDAD MEXICAN LAGER	10	MANGO CART WHEAT ALE	10

WINE

CABERNET SAUVIGNON	19	81	PINOT NOIR	18	72
SPARKLING ROSE	19	81	STILL ROSE	16	63
CHARDONNAY	20	75	SAUVIGNON BLANC	18	72
BRUT	19	72	VEUVE CLIQUOT	130	

IN-ROOM MIXOLOGY

COCKTAILS

ESPRESSO MARTINI vodka, kahlúa, espresso	19	MARGARITA tequila, triple sec, fresh lime juice	20
OLD FASHIONED bourbon, bitters, house made syrup	22	MARTINI gin or vodka, dry vermouth, orange bitters	22
APEROL SPRITZ aperol, prosecco, club soda	18	MIMOSA orange juice, brut <i>upgrade to fresh squeeze OJ +2</i>	18

BOTTLE SERVICE

SERVED WITH FRESH ICE, GLASSWARE, GARNISH, CHOOSE THREE MIXERS

VODKA

TITO'S (1L) 165

GREY GOOSE (1L) 205

GIN

HENDRICK'S (1L) 255

TANQUERAY (1L) 195

WHISKEY

MAKER'S MARK (1L) 205

BULLEIT RYE (750ml) 165

SCOTCH

MACALLAN 12 YR (750ml) 375

JOHNNIE WALKER (750ml)
BLACK 245

JOHNNIE WALKER (750ml)
BLUE 1295

TEQUILA

BLANCO

CASAMIGOS (1L) 300

DON JULIO (750ml) 285

PATRON SILVER (1L) 265

REPOSADO

CASAMIGOS (1L) 330

DON JULIO (750ml) 275

ANEJO

CASAMIGOS (1L) 375

CLASE AZUL (750ml) 900

DON JULIO 1942 (750ml) 950

COGNAC

HENNESSEY VSOP (750ml) 375