



*Welcome to the Lobby Lounge and the world famous Tea at the Empress.
All of our menu items are created fresh daily using ingredients from local suppliers, and served in
the historic Lobby Lounge filled with live classical piano accompaniment on our baby grand piano.
Indulge yourself with a classic Champagne Tea experience featuring Veuve Clicquot Champagne.*

SMOKED SALMON ON BLINI
Classically presented with dill and crème fraiche

HONEY HAM & MUSHROOM QUICHE
Featuring Vancouver Island foraged mushrooms

ENGLISH CUCUMBER ON RYE
Local heirloom cucumbers, fennel pollen, dill cream cheese

TRUFFLED EGG SALAD ON BRIOCHE
Garnished with fresh watercress

SIGNATURE EMPRESS WARM RAISIN SCONES
House made clotted cream with strawberry lavender preserve

AIYANA CHOCOLATE STRAWBERRY SLICE
A torte made with Empress signature chocolate, sweetened with wild honey

SPICED BROWN BUTTER SHORTBREAD
Delicate shortbread cookie, made with nutty brown butter & a hint of warm spices

MASCARPONE RASPBERRY TART
Creamy mascarpone crèmeux tart, finished with velvety raspberry glaze

PEAR ALMONDINE CAKE
Finished with refreshing citrus buttercream on top

KIRSCH WHITE CHOCOLATE TEA CUPS
Wispy white chocolate mousse, scented with kirsch & garnished with bing cherries

EARL GREY TEA CAKE
*A moist cake infused with earl grey tea
A favourite of Prince Philip; he enjoyed this cake with soft salted butter*

*Afternoon Tea per person 75
Champagne Tea featuring a glass of Veuve Clicquot Brut 108
Royal Champagne Tea featuring a glass of Veuve Clicquot Rose 115*