



TEA SELECTIONS

Empress Blend

Exclusive to The Fairmont Empress, this delightful blend boasts a bright coppery colour and takes milk exceedingly well. The Assam component lends a rich malty character, while the Kenyan black tea provides subtle floral hints. Kenyan green tea infuses this blend and lively aroma, complemented by fruity, sprightly and airy piquant flavors of Dimbula from Sri Lanka. Small amount of Keemun draws the elements together with burgundy depth and light oaky notes.

Margaret's Hope Darjeeling

"Margaret's" is harvested during the 'second flush' (late May to late June), when the fragrance and taste are most complex. This tea offers delicate ending astringent cup, with the distinctive character of Muscat grapes and hints of current.

Fairmont Earl Grey

A blend of distinctive flavour and aroma derived from the oil of orange bergamot.

Borengajuli Assam

A delicious malty tea from the Borengajuli estate of Assam, India. Has a velvety feel on the palate and a natural sweetness.

Jasmine Butterfly Green Tea

The most famous scented tea in China and most commonly known to be a therapeutic tea.

Cascade Peppermint Tea

A naturally caffeine free tea made from blending peppermint and spearmint leaves.

Kea Lani Orange Pineapple

A bold and bright orange pineapple tea made from all natural herbs and dry fruit, this blend offers a refreshing, slightly tart profile to those that say "no" to caffeine.

Willow Stream Spa Blend

A superb blend inspired by our in-house Spa is produced in Zimbabwe. Decaffeinated, excellent depth and satisfying body with delicious malty notes and reminisce of caramel.



BRIDAL SHOWER AFTERNOON TEA MENU



AFTERNOON TEA AT THE FAIRMONT EMPRESS

Seasonal fruit

Chilled Prawn, Avocado, Curry Cabbage Slaw

Sesame Seared Salmon, Fresh Lemon, Salmon Roe

Baby Bocconcini and Tomato Bruschetta

Mini Croissant Egg Salad

Smoked Chicken and Camembert Cheese, Pickled Onion

Freshly baked raisin scone
with strawberry jam & Empress cream

Pistachio and Chocolate Battenberg Cake

Lavender Madeleines

Mini Wedding Cake ‘Cupcakes’
(Bride & Groom’s initials on chocolate plaque)

Bride and Groom Dressed Strawberries

Rose petal Shortbread Cookies



SPARKLING WINES & CHAMPAGNES

	Glass	Half Btl	Btl
Sumac Ridge Stellar’s Jay Brut, Canada	\$14	\$47	\$65
Cipes Rose Pinot Noir Brut	\$16		\$75
Villa Teresa Prosecco	\$14		\$65
Dom Perignon Brut, France			\$378
Moet & Chandon, Brut Imperial, France	\$28	\$89	\$143
Veuve Cliquot Rose, France			\$187
Mumm Cordon Rouge Brut, France			\$141
Cristal Brut, 2002			\$437

COCKTAILS

Champagne Cocktail, sparkling wine infused with angostura bitters		\$14
Kir Royale, crème de cassis topped with sparkling wine		\$14
Mimosa, fresh orange juice topped with sparkling wine		\$14

FEATURED TEA INFUSED COCKTAIL OF THE MONTH

“Berry Berry Iced Tea”

Luxury organic dried hibiscus petals, organic rosehip chips,
organic elderberries, organic natural dried currants, with Absolut Vodka
\$12