



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 avocado cream cheese and pickled red onion garnish

HAND PEELED LOCAL SHRIMP
ginger lemon mascarpone, seaweed cone

ENGLISH CUCUMBER ON RYE
heirloom cucumbers from sunwing farms, fennel pollen, dill cream cheese

CORONATION CHICKEN ON BRIOCHE
chicken breast, red pepper, red onion, almonds, pineapple
Originally served for the coronation of Queen Elizabeth II and still a favourite at Buckingham Palace

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

ROOIBOS PROVENCE & HAZELNUT DELICE
Rooibos tea infused provence served on a soft, local hazelnut delice

LEMON POPPY SHORTBREAD
A favourite of Lady Sarah Armstrong Jones, Princess Margaret's daughter

ETENIA PASSION FRUIT CREMEUX TART
Empress signature etenia chocolate with a balanced passionfruit cream centre

OKANAGAN APPLE & CROWN ROYAL SPICE CAKE
Local blackberry butter frosting tops this classic royal spice cake

BERRY PISTACHIO DAISY
White chocolate cup filled with pistachio cream topped with fresh berries

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