

EMPRESS

Afternoon Tea Menu

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.

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.

LOOSE LEAF TEA SELECTIONS

MADAME BUTTERFLY JASMINE GREEN TEA

Rich, luscious, and complex with stunning jasmine character, this jasmine green tea is stunning, regarded as "simply the best". Produced by layering freshly plucked jasmine petals with an exceptional hand plucked green tea from the Fujian Province in China, it is then meticulously hand tied. This is a tea that will not disappoint.

QUANGZHOU MILK OOLONG TEA

A most unique character best described as "premium oolong with sweet milk and light orchid notes peeking out from camellia depths". The milky flavour of this tea is a result in a sudden and rare shift in temperature during harvest. This silky and smooth tea is produced in relatively small quantities from December to March.

An amazingly profound tea indeed.

2 Doves Silver Needle White Tea

A premium tea that has exquisite haunting hints of peach with a fresh lingering finish, this is among the best white teas to come out of China. White teas are incredibly healthy; containing higher anti-oxidant levels than other teas. The wiry silver buds coated in a light down resemble dove's wings while the flavour is light, sweet and loaded with nuance.

EMPRESS TEA TIER

Fresh cut strawberries with Empress Cream

Smoked salmon & herb cream cheese pinwheel
Mango & curried chicken on dark rye
Cucumber sandwich with saffron loaf
Free range egg salad croissant
Cognac pork pâté on sun dried tomato bread

Freshly baked raisin scone with strawberry Jam & Empress Cream

CAPPUCCINO CHOCOLATE TEA CUP
ROSE PETAL SHORTBREAD
DEVIL'S CHOCOLATE AND PISTACHIO BATTENBERG
LEMON CURD MERINGUE TART
ASSORTED PARISIAN MACARONS

PRINCE & PRINCESS TEA

(for children 12 years or younger, when ordered at the time of reservation)

Fresh strawberries with whipped cream

PETITE FREE RANGE EGG SALAD CROISSANT
PETITE CHICKEN SALAD SANDWICH
PETITE HAM & CHEESE SANDWICH

Freshly baked mini raisin scone with strawberry Jam & Empress cream

CHOCOLATE DIPPED STRAWBERRIES

MINI CHOCOLATE TEA CUP

MINI CHOCOLATE CAKE

CRAZY HAIR COOKIES

SPARKLING WINES & CHAMPAGNES

| | GLASS | I/2BTL | Втг |
|--|-------|--------|-------|
| 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 |

ROYAL TEA

Complementing our world renowned Afternoon Tea,
Royal Tea offers an additional tier of three local Salt
Spring Island cheeses, a glass of tawny port and
fresh honey harvested from the honeycombs of
Chef's honey garden.

AN ADDITIONAL CAD \$30.00 PER PERSON