

# Library Bar

## Fairmont Tea Selection

FINE SELECTION OF PREMIUM FAIRMONT LOOSE LEAF TEAS

Traditional Cranberry Scones with Devonshire Cream and Preserves

### Traditional Finger Sandwiches

Coronation Chicken Wrap with Curry, Apples and Raisins  
Lobster Profiterole with Pickled Red Onion, Radish and Capers  
Heirloom Tomato with Buffalo Mozzarella and Kalamata Olives  
Bresaola & Quince with Arugula and Gunn's Hill Handeck Cheese  
English Cucumber with Lemon Butter and Cracked Pepper Boursin

**Additional Sandwiches Plate 16 / Piece 4**

### Selection of Pastries

Orange Citrus Bundt Cake  
English Trifle with Vanilla Sponge, Lemon Curd and Fresh Berries  
Raspberry Lamingtons with Toasted Coconut  
Passion Fruit Cream Puffs  
Gâteau Opéra

**50** per person

*Library Bar cannot accommodate substitutions for afternoon tea.*

Enhance your Afternoon Tea experience with

## Champagne or Sparkling Wine

	Glass	
Mimosa	14	
Kir Royal	25	
Champagne Cocktail	25	
<b>SPARKLING WINES</b>		
	Glass	Bottle
Angels Gate, Blanc de Blancs, Niagara	14	56
Ruffino, Prosecco, Valdobbiadene, Veneto, Italy	16	64
<b>CHAMPAGNE</b>		
	Glass	Bottle
Piper-Heidsieck, Brut, Champagne, France	32	160
Moët Chandon Brut, Champagne, France	34	170
Moët Rosé, Champagne, France		185

Executive @ ChefRobertMills

#FairmontTea #LibraryBarAfternoonTea

## LOOSE LEAF TEA SELECTIONS

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### Fairmont Breakfast

A perfect breakfast tea with burgundy depth and malt highlights.

### Fairmont Earl Grey

Black tea blend with a distinctive flavour and aroma which is derived from the addition of oil extracted from the rind of the bergamot orange, a fragrant citrus fruit.

### Ontario Icewine Infused Pai Mu Tan White

Traditional sweet and velvety notes of Pai Mu Tan white tea mingle with hints of award winning Ontario icewine grapes.

Smooth and silky with light Riesling and berry notes.

A mild astringent finish.

### Oolong Sweet Watermelon

A bright and sparkling yellowish cup boasts flavours of Fujian Oolong, ripe and juicy watermelon and subtle notes of papaya and plum.

### Genmaicha Green Tea

Ancient tea of the Samurai. Grassy, vegetative character is perfectly balanced by warm, full-bodied bakey notes that are almost chewable.

### Jasmine Butterfly #1

Generously floral cup imparts a peerless Jasmine bouquet.

Highly aromatic nose. Delicate white blooms said to resemble butterfly wings.

### Kyoto Cherry Rose

Delicate notes of rose and cherry weave sweet layers through the grassiness of premium Japan style Sencha.

Pale, light infusion.

### Montebello Apple Spice

Rustic heirloom apple pie in a refreshing tisane reminiscent of autumn apples blended with sweet and piquant notes of spice.

### Cascade Organic Peppermint

The climate in the Cascade Mountains provides perfect growing conditions for this cool, pungent and lively tea.

### Berry Berry (Decaffeinated)

A blend of elder-berries,

dried currants, strawberries, blueberries and hibiscus petals.

### Egyptian Chamomile (Decaffeinated)

Uncannily calming beverage; made from the best golden and fragrant chamomile blossoms.

The taste is mildly bitter with a fruity flavour.

### Kea Lani Orange Pineapple (Decaffeinated)

A bold and bright orange-pineapple tea made from all-natural herbs and dried fruit, this blend offers a refreshing and slightly tart profile.

Ask your server for more information regarding our signature take home loose leaf tea collection.

## TEA AT FAIRMONT ROYAL YORK

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*Steeped in history, Fairmont Royal York has been serving the grand tradition of Afternoon Tea since its opening in 1929. The various tearooms have played host to England's most beloved ritual - the taking of Afternoon Tea to famed celebrities, dignitaries and royalty alike. Our award-winning chefs have crafted dishes that are authentically local and environmentally friendly, harvesting organically grown herbs and fresh honey from our rooftop herb garden since its inception in 1997.*

## BESPOKE BLENDS

*An exclusive collection of teas blended by our in house tea sommelier.*

### “Chocolate Chip Banana Bread” White Tea

**\*Allergen alert: contains nuts and nut oils\***

Delicate flavours of Pai Mu Tan white tea are enhanced with aromatic notes of banana and cocoa, finishing with rooibos driven bread notes on the palate.

### “Librarian Libation” Whiskey Chai

A full bodied black tea enhanced with layered notes of whiskey, cardamom, cinnamon, cloves and cocoa.



## HISTORY OF AFTERNOON TEA

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*Anna, the 7th Duchess of Bedford is often credited with the invention of the tradition of afternoon tea in the early 1840's. Traditionally dinner was not served until 8:30 or 9:00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. She ordered a small meal of bread, butter, and other niceties, such as cakes, tarts, and biscuits, to be brought secretly to her boudoir. When she was exposed she was not ridiculed, as she had feared, but her habit caught on and the concept of a small meal, of niceties and perhaps tea, became popular and eventually known as “afternoon tea”.*