

# Library Bar

## Traditional Afternoon Tea

### AFTERNOON TEA OFFERINGS

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Fine Selection of Premium Fairmont Loose Leaf Teas  
Crumpets with Seasonal Berries

### TRADITIONAL FINGER SANDWICHES

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P.E.I. Lobster and Mango Salad with Tomato Carpaccio, Celery Cress, Saffron Brandy Aioli  
Nova Scotia Smoked Salmon, Red Onion, Arugula Cress, Dill Caper Crème Fraîche  
Smoked Turkey Breast, White Cheddar Cheese, Sliced Cucumber, Bing Cherry and Niagara Ice Wine Preserve  
Champagne Goat Cheese, Baby Watercress and Strawberries

### SELECTION OF PASTRIES

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Pastry Swans filled with Chantilly Cream  
Strawberry Tarts  
Royal York Honey and Dark Chocolate Madeleines  
Lemon Financiers  
House Baked Royal York Cranberry Scones, Harmony Dairies Organic Cream and Preserves  
35

### THE ROYAL TEA EXPERIENCE

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Enhance Traditional Afternoon Tea offerings with Smoked Salmon and Caviar Canapés  
Paired with a glass of Moët Chandon Brut Imperial Champagne  
+25

### À LA CARTE

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Scones with preserves and Harmony Dairies Organic Cream 7  
Tea Sandwiches for One 13  
Pastries for One 10  
Loose Leaf Tea for One 5

Executive Chef David Garcelon

## 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.

### Genmaichi 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.

### 1907 Fairmont Centennial Blend

Rich and moody off the nose, it opens with malty astringency and finishes with hints of oak cask and a dusting of delicate citrus.

### Montebello Apple Spice

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

### The Empress 1908 Blend

Rich Orange Pekoe tends bright with light astringent notes and round body. Opens beautifully with a splash of milk and a dash of sugar.

### Cascade Organic Peppermint

The climate in the Cascade Mountains provides perfect growing conditions for uthis 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 flavor.

### 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.

## TEA AT THE FAIRMONT ROYAL YORK

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*Steeped in history, The Fairmont Royal York has been serving the grand tradition of Afternoon Tea since it's 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.*

## 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".*