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.

**COLD SMOKED PACIFIC SOCKEYE SALMON**
chive crème fraîche on a blini

**CORONATION CHICKEN BRIOCHÉ**
mild spiced curry, roast farmhouse chicken

**ARTICHOKE AND RED PEPPER PINWHEEL**
truffled mayonnaise, chive, dark rye

**HAND PEELED BABY SHRIMP SALAD**
lemon and chive mayonnaise, savoury tartlet

**SUN WING FARMS ENGLISH CUCUMBER**
dill whipped cream cheese, fennel pollen and pink peppercorn on dark rye

**SIGNATURE EMPRESS RAISIN SCONES**
served warm with house-made clotted cream & strawberry lavender preserve

**MATCHA GREEN TEA MACARON**
white chocolate & matcha ganache; yuzu curd

**HAZELNUT AND CHERRY CAKE**
sour cherry mousse

**VIOLET ALMOND TART**
Saanichton berry jam, cassis-violet chantilly cream

**COCONUT & DARK CHOCOLATE**
thin dark chocolate shell, coconut mousse, apricot glaze, caramelized cocoa nibs

**SPICED PECAN SHORTBREAD**
classic scottish shortbread, cinnamon sugar crust

Afternoon Tea per person $85
Champagne Tea featuring a glass of Veuve Clicquot Brut $118
Royal Champagne Tea featuring a glass of Veuve Clicquot Rose $125
Prince & Princess Indulgence

Tea at the Empress is also tailored to suit the tastes of our tiniest travelers aged five to twelve years. Calling all Prince and Princesses alike to experience the grandeur and elegance of the famous Lobby Lounge and be made to feel like young royalty while participating in this coveted tradition.

Organic Peanut Butter & Jelly

Slow Roasted Turkey on Island Harvest Bread

English Cucumber on Brioche

Honey Ham & Cheese

Signature Empress Scone

Teddy Bear Macaron

Homemade Cherry Gummy

Vanilla Lollipop

Raspberry Brioche Mini Fritter

Homemade Double Chocolate Chip Cookie

Wine by the Glass

Sparkling

Bottega Prosecco 14
Veneto, Italy

Fitzpatrick Family Vineyards, Fitz Cremant 18
Greta Ranch, BC

Veuve Clicquot 39
Brut, Champagne, France

Veuve Clicquot 45
Rose, Champagne, France

White

Cannonball 21
Chardonnay, Sonoma, California

Dog Point Vineyards 21
Sauvignon Blanc, Marlborough, New Zealand

Fitzpatrick 15
Riesling, Greta Ranch, Okanagan Valley, BC

Unsworth 15
Pinot Gris, Cowichan Valley, BC

Mission Hill, Five Vineyards 12
Chardonnay, Okanagan Valley, BC

Rose

Château Gassiers 18
Sables D’Azur Rosé, Provence, France

Red

Burrowing Owl 17
Merlot, Black Sage, Oliver, BC

Cannonball 22
Cabernet Sauvignon, Sonoma, California

Siduri 22
Pinot Noir, Williamette Valley, Oregon