

TEA SELECTIONS



BLACK TEA



cream earl grey

a smooth black tea scented with bergamot and softened with a creamy vanilla note. ideal for classic afternoon tea service.

darjeeling

a bright, elegant black tea from India with muscatel notes and a lighter body. often called the "champagne of teas".

ceylon black tea

a brisk, classic black tea from Sri Lanka with a clean finish and enough structure to pair beautifully with rich afternoon tea fare.

assam chota

a full-bodied Indian black tea with malty depth and a rich, satisfying finish. stronger than traditional black tea.

OOLONG



eastern beauty oolong

a highly aromatic taiwanese-style oolong with honeyed, fruity, and lightly floral notes. a refined tea with natural sweetness and excellent complexity.

tie guan yin oolong

a classic chinese oolong with a smooth body, gentle floral aroma, and clean finish.

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WHITE & GREEN TEA

bai mu dan white tea



a traditional Chinese white tea made from young leaves and buds. light, soft, floral, and gently sweet.

raspberry champagne

a delicate white tea blend made with Bai Mu Dan and bright raspberry notes. light, celebratory, and well suited to desserts.

midnight jasmine

a fragrant jasmine green tea with a soft floral aroma and clean finish.

hojicha

a roasted Japanese green tea with warm, toasty notes and a smooth, low-caffeine profile.

HERBAL & CAFFEINE-FREE

blood orange



a bright, citrus-forward caffeine-free infusion with deep fruit character and a naturally refreshing finish.

rooibos chai

a naturally caffeine-free rooibos blend with warming chai spices. smooth, comforting, and ideal with milk or on its own.

citrus chamomile

a calming herbal infusion with chamomile and soft citrus notes. gentle, fragrant, and naturally caffeine-free.

honeybush

a naturally caffeine-free South African infusion with soft honeyed notes and a mellow, rounded finish.

AFTERNOON TEA MENU



SWEETS

tropical bombe *d, e, n*

passion fruit and pineapple mousse, almond polenta cake,
blood orange caviar

matcha choux au craquelin *d, e*

matcha and white chocolate cremeaux, fresh raspberry

pistachio and raspberry makovka *d, n*

pistachio mousse in ruby chocolate, raspberry coulis and pistachio sable

chocolate hazelnut cube *d, n*

caramel hazelnut mousse, chocolate sable

SAVOURIES

smoked prawn eclair *d, e, s*

crisp baked choux pastry, chives and salmon roe

mushroom croquette

sesame crusted potato and mushroom croquette, tofu aioli

smoked salmon roulade *d, e, s*

herb crepe, whipped cream cheese and smoked BC salmon

coronation chicken sandwich *d, e*

seeded cracker, rhubarb chutney

SCONES & ACCOMPANIMENTS

lavender & blueberry oat scones *d, e*

lemon glaze

lemon curd *d, e*

honey and sea salt
brown butter *d*

housemade
strawberry jam

BEVERAGES



SPECIALTY COCKTAILS

dancing under the sun \$30

Hendrick's Gin, yellow chartreuse, housemade matcha syrup, lime, Pineapple Jarritos

high tea \$30

St Rémy VSOP, chamomile cordial, cucumber

bubbles & blueberry \$30

Grey Goose Vodka, amaretto, Grand Marnier, lemon, bubbles



SPARKLING

	<i>50z</i>	<i>btl</i>
Unsworth Charme de L'île	\$16	\$75
Unsworth Sparkling Rosé	\$16	\$75



CHAMPAGNE

	<i>btl</i>
Pol Roger NV Brut Réserve (375 ml)	\$125
Veuve Clicquot NV Brut	\$225