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.

TEA SELECTIONS

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.

FESTIVE AFTERNOON TEA MENU

SWEETS

santa's hat *d,n*

pistachio and raspberry makovka, pistachio mousse, ruby chocolate, raspberry coulis, pistachio sable.

chocolate orange *d, e, n*

passion fruit and pineapple mouse, almond polenta cake, bough of holly

tropical christmas *d, e*

white chocolate mousse, candied orange

OBBH present *d, n*

caramel hazelnut mousse, chocolate sable

SAVOURIES

egg salad and pistachio éclair *d, e, s, n*

crisp baked choux pastry and fine herbs

cucumber sandwich *d*

cream cheese and roast bell pepper

smoked salmon roulade *d, e, s*

herb crepe, whipped cream cheese and smoked BC salmon

coronation chicken sandwich *d, e*

seeded cracker, cranberry chutney

SCONES & ACCOMPANIMENTS

lavender & raisin oat scones *d, e*

lemon glaze

lemon orange curd *d, e*	brown butter honey cream *d*	pear and ginger compote

d dairy *e* eggs *s* seafood *n* nuts

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

	5oz	*btl*
Unsworth Charme de L'île	$16	$75
Unsworth Sparkling Rosé	$16	$75

CHAMPAGNE

	btl
Pol Roger NV Brut Réserve (375 ml)	$125
Veuve Clicquot NV Brut	$225