



*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.*

EGG SALAD ON BRIOCHE BOULE
Garnished with shaved radish

COLD SMOKED PACIFIC SOCKEYE SALMON
Chive crème fraîche on a blini

CARROT & GINGER SALAD
Orange & mascarpone served on white bread

GRANDFATHER HAM & GRUYÈRE
Empress honey, dijon & mayonnaise on cranberry bread

SUN WING'S CUCUMBER ON DARK RYE
Dill whipped cream cheese, fennel pollen & pink peppercorn

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

CLASSIC SCOTTISH SHORTBREAD
Scented with cream of earl grey tea

STRAWBERRY TART
Fresh ricotta mousse, citrus ganache

DARK CHOCOLATE & RASPBERRY MACARON
Crunchy almond meringue

SIGNATURE AIYANA MILK CHOCOLATE CRÉMEAUX
Apricot-verbena compote, muscovado sugar streusel

MAPLE PECAN FINANCIER
Blackberry sugar

*Afternoon Tea per person 82
Champagne Tea featuring a glass of Veuve Clicquot Brut 115
Royal Champagne Tea featuring a glass of Veuve Clicquot Rose 122*