



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

CINNAMON SPICED SQUASH & GRUYÈRE QUICHE
saanich organic's harvest squash, island gruyère & royal cream

CORONATION CHICKEN BRIOCHE
mild spiced curry, roast farmhouse chicken

POACHED VANCOUVER ISLAND EGG SALAD
lemon & fine herb mayo, garnished with shaved purple radish

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

MATCHA GREEN TEA MACARON
white chocolate & matcha ganache, yuzu curd

BLACK FOREST TART
tahitian vanilla crème légère, chocolate crémeux, kirsch cherry, cocoa tart shell

PISTACHIO CREAM PUFF
lemon scented pistachio cream, hibiscus sugar

COCONUT & DARK CHOCOLATE
dark chocolate, coconut mousse, passion fruit glaze, caramelized cocoa nibs

SPICED PECAN SHORTBREAD
classic scottish shortbread, cinnamon sugar crust

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