



*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 SALMON ON BLINI
Classically presented with dill and crème fraîche

HEIRLOOM CUCUMBER ON RYE
Glazed with fennel pollen, pink peppercorn and whipped dill cream cheese

CHEVRE TARTLET
Freshly whipped rosemary goat cheese, served with quince jelly and freeze dried blood orange

HONEY HAM & GRUYERE QUICHE
Sweet ham and gruyère cheese, served warm on a fresh flaky pastry

PEAR CIDER POACHED CHICKEN ON BRIOCHE
Served with confit cipollini onion, sultana and pear-almond aioli

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

BROWNEB BUTTER SHORTBREAD
Classically presented Scottish shortbread

VANILLA POACHED APPLE & CARAMEL CREMEUX
Rich caramel cremeux, served in a delicate white chocolate cup

MEYER LEMON TART
Soft meringue, carefully paired with freeze dried raspberry crumble

AIYANA CHOCOLATE DELICE
Signature Empress chocolate with hints of honey and blackberry

BLACKBERRY & HAZELNUT MACARON
Light meringue, sandwiched with blackberry and hazelnut

*Afternoon Tea per person 78
Champagne Tea featuring a glass of Veuve Clicquot Brut 111
Royal Champagne Tea featuring a glass of Veuve Clicquot Rose 118*