



CUPIDS AFTERNOON TEA

Saturdays & Sundays, February 7th, 2026 to February 22nd, 2026
\$79 Per Person Prepaid | First Seating at 2:30pm | Second Seating at 3:00pm
Exclusively in our Dining Room | Two-Hour Seating Time

FINELY CUT GOURMET SANDWICHES

Classic English Cucumber with Herbed Cream Cheese (V)
Coronation Chicken Sandwich on Sourdough
Roasted Tomato Caprese with Arugula on Multigrain Bread (V)

PASTRIES & SWEETS

Seasonal Macaron
Passionfruit Creme Verrine
Strawberry Chocolate Cheesecake
Raspberry Campagne Profiterole
Mandarin Tartelette with Orange Blossom Meringue

SAVORY

Deviled Egg with Smoked Steelhead Roe, Chives (V)
Truffled Mushroom Tartelette with Cream Cheese (V)
Freshly Baked Scones with Clotted Cream Assorted Preserves (V)
Toasted Crumpets with Creamery Butter (V)
Leek & Feta Quiche with Basil Pesto (V)



ENHANCE YOUR TEA

Enjoy all the delights of our Traditional Afternoon Tea with the choice of...

- Tantalus x Wedgewood Blanc de Noir, 2021 | 24 (gls), 105 (btl)
- Prosecco DOCG Brut 'Asole', Giusti, Italy | 16.50 (gls), 72 (btl)
- Taittinger 'Brut Reserve', Champagne, France | 38 (gls), 165 (btl)
- Moët & Chandon 'Imperial' Brut, Champagne, France | 125 (half btl), 175 (btl)
- Kir Royale | 18 (gls)

Local West Coast Oysters (GF) | 6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

Kaviari® Caviar

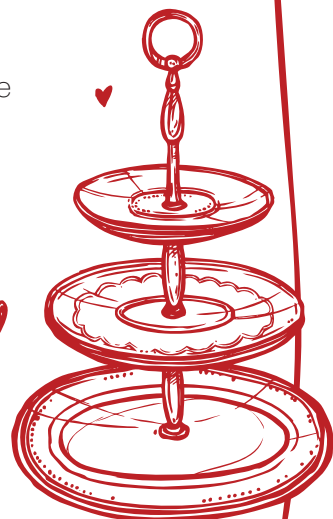
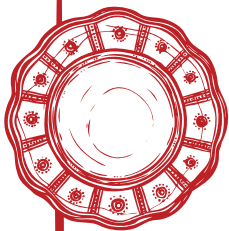
Transmontanus | 150 Kristal | 175

20g of your selection, traditional accompaniments:
Blinis, Potato Rosti, Chives, Shallots, Egg White, Egg Yolk, Crème Fraîche

Pastry Chef | Samson Iza-Fellows

Requests for modifications are politely declined. We regret that we are unable to accommodate Gluten or Dairy Free allergies at this time. Please be aware that any seafood allergies or vegetarian requests must be submitted a week in advance | Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of foodborne illness

(GF) Gluten Free (V) Vegetarian





LOOSE LEAF TEA SELECTION

SEASONAL BLENDS

Amour Tea

Aroma | Sophisticated Rose Perfume
Palate | Sensual & Polished
Purpose | Love at First Sight

Shanghai Rose

Aroma | Floral rose, slight nuttiness
Palate | Medium body, lychee overtones
Purpose | Sweet romance

Eros

Aroma | Orange & vanilla
Palate | Smooth, sweet, and creamy
Purpose | Fall in love

Imperial Dragonwell

Aroma | Grassy, heady overtones
Palate | Sweet, distinguished structure
Purpose | An auspicious journey



TRADITIONAL BLACK TEA BLENDS

English Breakfast (Decaf Available)

Aroma | Rich & Biscuity
Palate | Full-Bodied & Clean
Purpose | Seize the Day Boldly

Osmanthus Flower

Aroma | Luscious, velvety apricot
Palate | Sophisticated, pronounced sweetness
Purpose | Savor the exquisite

Classic Orange Pekoe

Aroma | Subtle
Palate | Lively, Graceful Structure
Purpose | High Energy, High Caffeine

Lavender Earl Grey

Aroma | Floral & Spicy
Palate | Expressive, Opulent
Purpose | Stress Relief, Mood Boost



HERBAL INFUSIONS

Chamomile Flower

Aroma | Soft & Herbaceous
Palate | Apple-Like Elegance
Purpose | Calm the Body & Mind

Starry Night

Aroma | Soothing & mellow
Palate | Delicate, minty, herbaceous
Purpose | Tranquility

Peppermint Leaves

Aroma | Refreshing & Minty
Palate | Vibrant, Saturated Mint
Purpose | Aromatherapy in a Teapot

Vanilla Rooibos

Aroma | Fragrant caramel
Palate | Opulent, creamy structure
Purpose | Rebirth



SCENTED GREEN TEAS

Organic Floral Jasmine Green Tea

Aroma | Intriguing, Sweet & Heady
Palate | Delicate Structure, Soft
Purpose | Fall in Love

Imperial Tung Ting Oolong

Aroma | Golden orchid, floral
Palate | Mild, exquisite warm notes
Purpose | A sophisticated moment

This experience is \$79 per person pre-paid. Taxes, and gratuity not included food, beverage and related charges are subject to 5% GST, Alcoholic beverages are subject to an additional 10% PST. All items subject to change without notice.

