

BACCHUS
restaurant & lounge

Flavours of Fall

AFTERNOON TEA

Saturdays & Sundays, September 19th to November 1st 2026
\$82 Per Person Prepaid | First Seating at 2:30pm | Last Seating at 3:00pm
Exclusively in our Dining Room | Two-Hour Seating Time

SCONES

White Cheddar & Pumpkin Seeds Scone
Cinnamon Bun Scone

SANDWICHES

Turkey Thyme, Apple Confiture, Mustard Sage Aioli
Marinated Zucchini, Tarragon Cream Cheese

SWEET

Chef's Choice of Seasonal Macarons
Pumpkin Spice Tiramisu
Candied Pecan & Milk Chocolate Profiterole
Apple Tart
Cardamom & Orange Shortbread

SAVORY

Profiterole, Smoked Salmon, Dill-Lemon Cream Cheese, Capers, Shallot
Pea Tartlet with Sundried Tomato Fromage à la Crème
Feta Cheese & Asparagus Quiche

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 'Asolo', 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 | **16 (gls)**

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

Classic Mignonette & Cocktail Sauce

Kaviar® 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

Not all ingredients listed. Please alert your server if you have food allergies, and we will do our best to accommodate | Requests for substitutions are politely declined | Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of foodborne illness



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Loose Leaf Tea Selection

A blend of the week is available. Please ask your server for further details

SEASONAL BLENDS

Pumpkin Spice (Black Tea)

Aroma | Delicious Pumpkin Pie
Palate | Spicy & Sweet
Purpose | Strong, Caffeinated

Masala Chai (Black Tea)

Aroma | Warm & Nutty
Palate | Rich, Spicy, Sweet
Purpose | An Exotic Journey

Apple Pie (Green)

Aroma | Fragrant Apples, Cinnamon
Palate | Warm, Hint of Sweet Spice
Purpose | Delight in Comfort

Ginger Yuzu (Herbal)

Aroma | Citrusy & Stimulating
Palate | Spicy & Invigorating
Purpose | Gain Balance

TRADITIONAL BLACK TEA BLENDS

English Breakfast

Aroma | Rich & Biscuity
Palate | Elegant, Bright & Brisk
Purpose | Seize the Day Boldly

Lavender Earl Grey

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

Decaffeinated English Breakfast

Aroma | Sweet & Malty
Palate | Medium Body
Purpose | Determined

T Blend

Aroma | Floral & Sweet
Palate | Grapey, Sophisticated, Flowery
Purpose | Elevate Your Palate

HERBAL INFUSIONS

Harmony

Aroma | Fresh & Spicy
Palate | Mint Balanced with Spice
Purpose | Balance the Body

Organic Peppermint Leaves

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

Himalayan Meadow Chamomile

Aroma | Fragrant Apple-Like Sweetness
Palate | Slightly Herbaceous, Honey Overtones
Purpose | Empower Remarkable Women

Monkey Picked Oolong

Aroma | Golden Orchid, Intriguing
Palate | Elegant, Complex Layers
Purpose | Wisdom Through Tradition

SCENTED GREEN TEAS

Organic Floral Jasmine Green Tea

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

Pear Tree

Aroma | Sweetly Intoxicating
Palate | Delicate Whisper of Fruit
Purpose | A Sweet Escape

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 | \$82 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