



# Flavours of Fall

## AFTERNOON TEA

Saturdays & Sundays, September 20<sup>th</sup> to October 25<sup>th</sup> 2025  
\$75 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 & Cream Cheese on Sourdough (V)  
Devilled Egg with Local Salmon Caviar, Chives  
Turkey & Cranberry on Artisan Whole Wheat  
Truffled Mushroom Quiche with Sundried Tomato Pesto  
Crepe Roulade with a Smoked Salmon Mousse

### SAVORY CAKES

Chef's selection of Freshly Baked Scones & Crumpets,  
with Clotted Cream, Assorted House-Made Preserves

### PASTRIES & SWEETS

Hazelnut Salted Caramel Profiterole (V)  
Seasonal Macaron (V)  
Pear Ginger Crumble Verrine (V)  
Pumpkin Cheesecake Tartlet (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 '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

### 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*

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

(GF) Gluten Free (V) Vegetarian

**BACCHUS**  
restaurant & lounge





# Loose Leaf Tea Selection

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## SEASONAL BLENDS

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### Pumpkin Spice

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

### Herbal Spiced Chai

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

### Apple Pie

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

### Ginger Yuzu

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

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## TRADITIONAL BLACK TEA BLENDS

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### English Breakfast *(Decaffeinated Available)*

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

### 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

### BC Forest Tea

**Aroma** | Sweet, Tarry, Alluring  
**Palate** | Voluptuous, Smokiness  
**Purpose** | Escape into the Woods

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## HERBAL INFUSIONS

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### Chamomile Flower

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

### Peppermint Leaves

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

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## SCENTED GREEN TEAS

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### Organic Floral Jasmine Green Tea

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

### Amour Tea

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

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 | \$75 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