



BACCHUS
restaurant & lounge

Flavours of Fall

AFTERNOON TEA

Saturday & Sunday only from September 21st – November 3rd 2024
Exclusively in our Dining Room | First Seating at 2:30pm | Second Seating at 3:00pm
Two-Hour Seating Time

FINELY CUT GOURMET SANDWICHES

- Classic English Cucumber & Cream Cheese on Sourdough (V)
- Devilled Egg with Local Salmon Caviar, Chives
- East Coast Lobster Tartare, Tartlet
- Hand-Peeled Nordic Shrimp with Marie Rose Sauce on Pumpnickel
- Turkey & Cranberry on Artisan Sourdough
- Truffled Leek Quiche with Sundried Tomato Pesto
- Confit Albacore Tuna Sandwich with Capers Dill

SAVORY CAKES

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

PASTRIES & SWEETS

- Pumpkin Spiced Profiterole (V)
- Selection of Seasonal Macarons (V)
- Chai Tea Verrine (V)
- Hazelnut Chocolate Roulade (V)
- Passion Fruit & Cassis Tartlet (V)



ENHANCE YOUR TEA

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

- Prosecco DOCG Brut 'Asolo', Giusti | 16.50 (glass), 72 (bottle)
- Blue Mountain Brut, Okanagan Falls, BC | 22 (glass), 96 (bottle)
- Taittinger, Champagne, France | 38 (glass), 165 (bottle)
- Moët & Chandon 'Imperial' Brut | 125 (half bottle), 175 (bottle)
- Kir Royale | 16 (glass)

SEAFOOD PLATTER | 58

6 Local Westcoast Oysters, 6 Prawns, Classic Mignonette,
Cocktail Sauce, Lemon



Pastry Chef | Samson Iza-Fellows

Requests for substitutions are politely declined \$72 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

(GF) Gluten Free (V) Vegetarian





LOOSE LEAF TEA SELECTION



SEASONAL BLENDS

Spiced Chai Blend

Aroma: Warm & nutty
Palate: Rich, Spicy, Sweet
Notes: Aromatherapy, Caffeine Free

Hand Smoked Lapsang Souchong

Aroma: Heady Pine Smoke
Palate: Full Mouthfeel, Tarry Finish
Notes: Pair with Chocolate, High Caffeine



TRADITIONAL BLACK TEA BLENDS

Classic Orange Pekoe

Aroma: Subtle
Palate: Medium-Bodied, Mature Character
Notes: High Energy, High Caffeine

Imperial Earl Grey

Aroma: Vibrant Citrus Fragrance
Palate: Rich, Memorable Intensity
Notes: Rejuvenating, High Caffeine

Decaffeinated English Breakfast

Aroma: Rich & Biscuity
Palate: Full-Bodied & Clean
Notes: Medium Antioxidants, Caffeine-Free

English Breakfast

Aroma: Sweet & Biscuity
Palate: Elegant, Refined Smoothness
Notes: High Energy, High Caffeine



HERBAL INFUSIONS

Organic Chamomile Flower

Aroma: Soft, Musty
Palate: Smooth, Apple-Like
Notes: High Health, Caffeine-Free

Organic Peppermint Leaves

Aroma: Cool
Palate: Minty, Sweet
Notes: High Health, Caffeine-Free



SCENTED GREEN TEAS

Organic Floral Jasmine Green Tea

Aroma: Intriguing, sweet & heady
Palate: Delicate structure, soft
Notes: Anti-oxidants, Low Caffeine

Sencha Fukujyu Cha

Aroma: Complex Vegetal
Palate: Nori, Green Softness
Notes: Vitamins & Anti-oxidants, Low Caffeine



INDIAN ESTATE BLACK TEA

Golden Assam Tea

Aroma: Warm & Pungent
Palate: Full-Bodied & Malty
Notes: Awaken the Soul, High Caffeine

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A service charge of 18% will be added to all parties of six (6) or more.

