

THE
PACIFIC

West Coast Afternoon Tea

Daily Quiche

Free Run Organic Egg Salad

Vine Ripened Tomato &
David Wood's Goat Cheese Tart

Green Tea Cured Wild Salmon Lox, Herb Ricotta on Black Pepper Brioche

Cowichan Bay Farms Duck Confit &
Fraser Valley Mushroom Vol-au-Vent

Poached Wild Spot Prawn Brochette
Horseradish Sauce

Smoked Albacore & Long English Cucumber Pinwheel
Cucumber & Celery Leaves

Traditional Bannock
House Made Miniature Scones
Whipped Clotted Cream, Lemon Curd,
Apple Berry Farm Jams

Vanilla Madeleines, Almond Biscotti & Brioche Cinnamon Buns

Chocolate Pot de Crème,
Lime & Grapefruit Bars

Thomas Haas Truffles & Gelées



Canton Orange, Silk Road

Absolutely Earl Grey. The irresistible taste of bergamot enhanced by a lively ceylon tea

Earl White, Silk Road

Chinese white tea, citrus peel, lemongrass, bergamot, mandarin and lemon fruit essence.

Gen Mai Cha, Silk Road

Japan's famous popcorn tea. Nutty flavours of toasted rice & barley combine with refreshing green tea.

Cherry Haiku, Silk Road

Japanese Sour Cherry green tea. Sakura cherry essence

Hoji-Cha, Silk Road

Roasted Japanese Green Tea. Roasted nutty, amber coloured tea.

Osmanthus Flower Oolong, T

Top-grade oolong tea from Formosa. Scented with Osmanthus flowers.

Pu-Erh Tou Cha, T

These teas are named after the town of Pu-Erh in the province where the style originated. Produced from large-leaf Yunnan teas, Pu-Erh teas have a strong, earthy flavour and aroma due to a double fermentation.

Organic Darjeeling, Whole World Trading

Plucked at the higher elevations of the garden on the morning of the Full Moon.

Imperial White Tea Mandarin, Silk Road

White Pu-erh tea is placed inside of a hollowed out mandarin orange. Next, the tea-stuffed mandarin is exposed to intense heat for a short period, so that the mandarin peel is completely dried and lightly charred. This unique drying process also causes the mandarin peel to impart a delightful, delicate flavour into the tea leaves.