



TRADITIONAL TEA

109 per person

CORONATION CHICKEN SANDWICH

Roasted farmhouse chicken, curry infused sweet onions, brioche

SALMON BARQUETTE

Local sockeye, citrus smoked crème fraîche, caper berries

CANADIAN BABY SHRIMP BASKET

Wasabi aioli, yuzu, marigold

ROAST BEEF STRIPLOIN

Arugula, horseradish aioli, pickled onion & carrot, seven grain bread

ENGLISH CUCUMBER

Dill whipped cream cheese, apricot, fennel pollen & pink peppercorn, marble rye

FRESHLY BAKED EMPRESS RAISIN SCONE

House-made clotted cream, strawberry preserve, lemon curd

RASPBERRY & ROSE EMPRESS CAKE

Raspberry cream cheese mousse, pistachio dacquoise, rose congou tea gelée

EMPRESS HONEY MOUSSE

Orange marmalade, lemon sponge, almonds, white chocolate, bee pollen

PASSION CARAMEL CHOCOLATE

Caramel fudge, 34% milk chocolate ganache, chocolate chantilly

LE GRAND CLASSIC

Praline profiterole, BC cider poached pear

SUMMER MACARON

Strawberry Rhubarb Buttercream

*contains nuts (almond), dairy, eggs, gluten-free

Please inform your server of any food allergies or food intolerances.
Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program. Our offerings are complemented by Fair Trade Certified Coffee and Lot 35 Tea, alongside locally sourced ingredients from farmers and artisans.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



CHAMPAGNE TEA

159 per person

Celebrate life's special moments by raising a glass and toasting to unforgettable occasions with us.

Elevate your experience with our Champagne Tea, featuring a glass of champagne perfectly paired with Fairmont Empress' signature chocolates alongside the full-tiered tea service.

Delight in our custom light and dark chocolates, crafted after a journey to Louviers, France, and the renowned Cacao Barry headquarters, where we experimented with various beans, sugars, and fruits to offer the best selection of irresistible chocolates. Enjoy a one-bite mendiante of Midnight Bloom and Golden Aura to truly taste our hotel's unique culinary artistry.

Cheers to the extraordinary!

Upgrade to Rosé Champagne +6

Substitute champagne for sparkling tea, no additional cost.



CHILDREN’S ROYAL TEA

Tea at the Empress is also tailored to suit the tastes of our tiniest travelers aged five to twelve years. Calling all noble hearts alike to experience the grandeur and elegance of the famous Lobby Lounge and be made to feel like young royalty while participating in this coveted tradition.

70 per child

- SLOW-ROASTED TURKEY, ISLAND HARVEST BREAD
- PEANUT BUTTER AND JELLY ON TRADITIONAL WHITE
- ENGLISH CUCUMBER ON BRIOCHE
- BLACK FOREST HAM AND CHEESE ON SEVEN GRAIN BREAD

FRESHLY BAKED RAISIN SCONE

House-made clotted cream, strawberry preserve, lemon curd

LADYBUG - TUTTI FRUTTI MACARON

COCONUT MARSHMALLOW

ROSE - RASPBERRY LEMONADE CUPCAKE

CHOCOLATE COOKIE

CAKE POP



TEA SELECTIONS

1. EMPRESS BLEND

This blend is a selection of seasonal, quality teas from Assam, Kenya, South India, Ceylon, and China. Fruity and oaky, it is one of the finest blends in the world.
2. CHAI MASALA

Bold and warming with rich spice notes of cinnamon, cardamom, ginger, and clove. Full-bodied, smooth, and comforting with a lingering spicy finish.
3. ROSE CONGOU EMPEROR

Five times layered with rose petals. A favourite of Princess Diana.
4. LADY LONDONDERRY

Round cup with good flowery and malty flavour. Hints of dried strawberry and lemon zest.
5. CREAMY EARL GREY

This remarkably heady Earl Grey tempered with wickedly delicious cream flavour complements the bergamont brightness.
6. ANGEL'S DREAM

A heavenly tea with maple sweetness, blackberry pungency, full flavoured Assam and a mystery green tea.
7. LIZA HILL DARJEELING

A light and sophisticated character of the “Champagne of teas,” so-named for its sweet, musty notes. Enjoyed with milk and honey by King Charles III.
8. ROYAL EMPRESS

A lively floral oolong with a creamy finish blended with smooth notes of green tea and infused with a hint of Earl Grey for a royally refreshing cup.
9. JASMINE GOLD DRAGON

Jasmine flowers are picked at midnight during peak bloom, while delicate green tea leaves come from the early spring harvest.
10. BLUE SUEDE SHOES

Opens with a smooth sweetness and finishes with mild noisette notes. Complemented by vanillin roundness.
11. REVITALIZE GREEN & WHITE BLEND

Luxury grade green tea with white matcha. Flavoured with dried strawberry chamomile for a cup equally complex and calming.
12. STRAWBERRY RHUBARB

Tart rhubarb and the juicy sweetness of ripe strawberries are thirst-quenching. Full-flavoured, jammy, and sour, this blend evokes vibrant summer joy.
13. BLUE RASPBERRY HERB & FRUIT

A splash of juicy ripe raspberries with a playful blue tinged hue that reimagines the sweetness of summer. Delightful, vibrant, and refreshing.
14. WATERFRONT MINT

Peppermint, ginger and rosehip bring spice and balance to this herbal blend. Naturally caffeine free.
15. CUCUMBER MELON

Smooth, sweet fresh watermelon notes fill the cup. Light cucumber finish. Very nice tea, not heavy.
16. MADAME BUTTERFLY

Hand-tied into the shape of butterflies, this green tea is infused with jasmine blossoms.
17. TONG MU PHOENIX ORGANIC

Smoke, molasses and malt, exceptionally unique and rare.
18. GOLDEN PU-ERH

Aged five years in dark caves to achieve its elemental palette. This tea develops an enhanced character during aging.

\$18

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WINE BY THE GLASS

SPARKLING

5 oz
CHURCH & STATE | BLANC DE GRIS 24
Brentwood Bay, BC, Canada

VEUVE CLICQUOT | BRUT 48
Champagne, France

VEUVE CLICQUOT | ROSÉ 54
Champagne, France

WHITE

5 oz / 9 oz
UNSWORTH | PINOT GRIS 18 / 30
Cowichan Valley, BC, Canada

ROSÉ

5 oz / 9 oz
MT. BOUCHERIE 17 / 27
Kelowna, BC, Canada

SPIRIT FREE

SPARKLING TEA

Glass (250mL) - 15
Bottle (750mL) - 75



TOAST TO TRADITION

Take your tea experience to the next level and indulge in one of our new, spritzzy creations.
The perfect complement to your iconic experience.

CLASSIC MIMOSA
Choice of orange or grapefruit 18

EMPRESS SPRITZ
Orange grove vanilla infused aperol, lemon, soda 18

These spritz creations are topped with Bottega Prosecco
Upgrade to Veuve Clicquot for +30

SIGNATURE COCKTAILS

EMPRESS G&T 1.5oz
Empress 1908 gin, fentimans tonic, grapefruit slice 26

SILK GLOVE 2oz
Empress 1908 Elderflower Rose gin, lychee almond, jasmine pearl tea & whey, clarified served over
king cube 26

Q1908 2oz
Empress 1908 gin, lemon, simple syrup, egg white 26

EMPRESS 75 2oz
Empress 1908 gin, st-germain, lemon, prosecco, simple syrup, grapefruit pearls 32