

# *Afternoon Tea Express*

*Served daily from*

*10:00 – 16:30*

*The story of tea stretches back thousands of years to its origin in China. It is widely rumoured that Emperor Shen Nung discovered this noble beverage after some leaves from a nearby bush fell into a pot of water he was boiling. Rather than discard the water, he sipped it & found it invigorating. Many believe that tea was born at this time.*

*Fast forward a few thousand years to today; The Fairmont Vancouver Airport invites you to enjoy its hand picked loose leaf teas paired with delicacies created by our culinary brigade. An experience sure to take you on a great adventure prior to you embarking on your very next adventure.*

## *Your Afternoon Tea Experience*

*\$29 Per Person*

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## *Juniors' Afternoon Tea Experience*

*\$14 Per Person*

*\*\*\*\*\**

## *Take Your Favorite Tea Blend Home*

*\$12 Per Box*

*\*\*\*\*\**

## *Fairmont Vancouver Airport's very own Honey*

*\$17 Per 500g Jar*

*If you have a food allergy, intolerance, or special dietary restriction,  
please advise your server.*

## *Menu*

*Freshly Baked Cranberry and Lemon Scones, Clotted Cream from Devon, Strawberry Jam*

### *Sandwiches*

*Smoked Salmon on Rye with Cucumber and Fresh Horseradish*

*Curried Chicken and Mango on Baguette  
Egg Salad Croissant*

*Black Forest Ham and Aged Cheddar*

### *Desserts*

*Traditional Opera Slice*

*Mini Éclairs*

*Lemon Tart*

*Chocolate Pistachio Cone*

### *Extras*

*Scones - \$3 per serving*

*Sandwiches - \$3 per serving*

*Desserts - \$3 per serving*

## *Beverages*

*Orange Juice*

*\$5*

*Tea "To-Go"*

*\$5*

*Evian Water*

*500ml - \$5*

*1L - \$8*

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# Loose Leaf Tea Selection

## **Fairmont Vancouver Airport "Jetsetter"**

Our signature tea! This low caffeine blend has been specifically designed to aid you in recovery from jetlag. A rich flavourful cup that tends to be lightly astringent with a malty character. When accompanied with honey from our own hives, this tea grown in the Himalayan foothills gives a finish reminiscent of buttery toast.

## **Organic Eclipse Blend**

Moody and full on the nose, the cup opens with astringent malt leading to hints of oak, cask, and delicate citrus.

## **Genmaicha Akaike**

Ancient tea of the Samurai. Grassy, vegetative character is perfectly balanced by warm, full-bodied oaky notes that are almost chewable.

## **Japan Sencha Fukujyu**

Clean and refreshing cup. Exceptionally fresh nose. Cup offers crisp notes of grass, light touch of honey and faint moss.

## **Cascade Peppermint**

August harvest, sun-dried, machine-milled peppermint from Washington State. Each sip literally takes your breath away.

## **Egyptian Chamomile**

Stunning chamomile from the Nile delta. Pale cup is delightfully aromatic with a light body and expressive, refreshing apple-like character.

## **Fairmont Breakfast**

Premium Indian, Sri Lankan, Kenyan and Chinese blend. Malty, brisk and full-bodied, peppered with hints of jam, toast and delicate citrus.

## **Earl Grey**

Aromatic bergamot character blends in perfect harmony with a flavourful high grown Ceylon. Citrus notes lead to a long finish.

## **Berry Berry**

Berry – berrylicious! Rich burgundy infusion fills the palate with deep berry notes that virtually jump out of the cup.

## **Safari Masala Chai**

A journey of tea and spice. Robust cup pairs malty depths of a 2<sup>nd</sup> flush Assam with intoxicating Malabar spice.

## **Ti Kuan Yin "Iron Goddess"**

A distinctive light tea bearing hints of orchid-like flavor. A resemblance to chamomile calm yet embodying an Asian affair.

## **Lung Ching - Ceremonial Dragonwell Yixing**

A luxurious tea, hand massaged in a large wok over a low heat source in the Zhejiang Province, these leaves deliver a hint of sweetness amidst an enchantingly green tea taste, shadowed by aromatic flowery notes.