



LOBBY LOUNGE MENU



CHOCOLATE AFTERNOON TEA

February 14 to April 12, 2020
Served Saturdays and Sundays and on February 14
from 1pm to 5pm
USD 78 per person

Choice of
Louis Roederer "Brut Premier" Champagne
or
Scharffenberger Cellars "Excellence" Brut Rosé

Choice of Freshly Brewed Tealeaves
Loose-Leaf Teas

Chocolate Chip-Cherry Scones

Chocolate Fountains
Vanilla Marshmallows,
Pound Cake, Strawberries, Banana,
Red Velvet Cake, Pineapple

Savories
Smoked Salmon Roulade
Mini Lobster Roll
Ham & Gruyère
Black Truffle Egg

Sweets
Chocolate Cupcake
Dulce Tartlet
Dark Chocolate Covered Strawberry
Chocolate Macaron

ABOUT TEALEAVES

Tealeaves uses the top 3 grades of tea. They search for the finest teas, flowers and herbs, bring them to Vancouver and meticulously cup out each ingredient, carefully selecting each element of the blend. Tealeaves' tea selection undergoes a meticulous tasting and procurement process. Tealeaves runs independent third-party lot testing on every single lot purchased from, adhering to extremely high standards, including strict testing for herbicides and pesticides. By following Japanese and EU standards in European or US certified labs for all of our testing processes, we meet international standards.

AMOUR An enchanting dance of rose, cocoa, black tea, uplifting bergamot and an accent of blue cornflower.

CASSIS The tea's aromatic essence is coupled with a rich blackcurrant flavour that balances on the edge of the cup, creating an unmistakable wave of nostalgia coloured with rose-tinted spectacles.

EROS Sweet Mandarin orange and warm vanilla passionately embrace Ceylon black tealeaves.

GINGER YUZU A staple in the Confucian diet, ginger is consumed for health and wellness. The citrus character of yuzu, with notes of grapefruit and lime, brighten and balance this herbaceous herbal blend.

HERBAL SPICED CHAI Chicory, cardamom, cloves, cinnamon bark, nutmeg, ginger, licorice, star anise, and chai flavor.

MANDARIN OOLONG Earthy and sweet with a smooth finish, this oolong pleases both soft and citrusy palates. This custom blended tea has both high complexity and medium caffeine.

SHANGHAI ROSE An exotic blend of hand-picked, fresh black tea leaves, infused with the sweet and sultry flavours of seductive lychee and fragrant red rose petals.

ALL DAY DELIGHTS

Served daily from 12noon to 6pm

TO SHARE

Artisanal Cheese Selection	Three 28 Five 33
Chef's Selection of Gourmet Cheeses Accompanied by House-Made Jam, Fresh Fruit, Honeycomb, Nuts & Fine Breads	
Seasonal Fruit Platter 18 Selection of Market Fresh Fruits	

SALADS

Mixed Green Salad Seasonal Greens, Market Vegetable Crudités and White Balsamic Vinaigrette	16
Caesar Salad Romaine Lettuce, Shaved Parmigiano- Reggiano Cheese, Focaccia Croutons, White Anchovies, and Classic Caesar Dressing	16
Add Chicken	6
Add Shrimp	10

SANDWICHES

The Mandarin Oriental Club Sandwich Your Choice of Roasted Chicken or Turkey with Avocado, Cheese, Bacon, Lettuce and Vine-Ripened Tomatoes	26
The Mandarin Oriental Burger 8oz. Prime Beef, Cheddar Cheese, Bacon, Tomato, Lettuce and Onions	28

SWEETS

New York Cheesecake New York Style, Topped with Seasonal Fruit and Coulis	12
Homemade Brownie Chef's Signature Brownie Served with Vanilla Ice Cream	12
Freshly Baked Madeleines Light, Buttery, Petite Sponge Cookies Served Warm to Order	10
Warm Cranberry Ginger Scones	10

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

NV Louis Roederer "Brut Premier" Champagne	26
Scharffenberger Cellars "Excellence" Brut Rosé	16
2018 Scarpetta Prosecco	14

ROSÉ

2018 Château d'Esclans "Whispering Angel" Rosé	17
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WHITE WINE

2017 Jermann Pinot Grigio	15
2018 Pascal Jolivet "Attitude" Sauvignon Blanc	16

RED WINE

2016 Barons De Rothschild "Légende" Bordeaux	16
2016 Steele Red Hills Cabernet Sauvignon	19

WINE HALF BOTTLES

CHAMPAGNE & SPARKLING WINE

MV Louis Roederer "Brut Premier" Champagne	65
MV Ruinart Brut Rosé	175

WHITE WINE

2017 De Ladoucette "Comte Lafond" Sancerre	60
2016 Domaine Faiveley 'Clos Rochette' Mercurey Blanc	70
2014 Robert Sinskey Vineyards Pinot Blanc	75

RED WINE

2015 Duckhorn Merlot	60
2012 Château Camensac Haut-Médoc	68
2015 Yves Cuilleron "Madinière" Côte-Rôtie	105

BOTTLED BEER

A Selection of Three Local Beers from Massachusetts

Harpoon Ipa	10
Sam Adams Light Lager	10
Downeast Cider	7

BEVERAGES

Still or Sparkling Water	12
Freshly Squeezed Juices	10
Orange	
Carrot	
Grapefruit	
Green Apple	
Soft Drinks	7
Coke	
Diet Coke	
Sprite	
Ginger Ale	
Freshly-Brewed Regular or Decaffeinated Coffee	7
Espresso, Cappuccino or Latté	8
Freshly-Brewed Tea	9
English Breakfast	
Imperial Earl Grey	
Floral Jasmine	
Purely Peppermint	
Calming Chamomile	
Homemade Hot Chocolate	9