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

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

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

ROSE
2018 Château d’Esclans “Whispering Angel” Rosé  17

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  Orange  10
Carrot  7
Grapefruit  8
Green Apple  7

Soft Drinks
Coke  7
Diet Coke  8
Sprite  7
Ginger Ale

Freshly-Brewed Regular or Decaffeinated Coffee  9
Espresso, Cappuccino or Latté  9
Freshly-Brewed Tea
English Breakfast  9
Imperial Earl Grey  9
Floral Jasmine  9
Purely Peppermint  9
Calming Chamomile
Homemade Hot Chocolate  9