



LOBBY
LOUNGE
MENU

FALL HARVEST AFTERNOON TEA

September 3 to November 24, 2019

Served Daily 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

Cranberry Ginger Scones

Savories

Strawberries with Goat Cheese and Basil

Curried Cauliflower with Pine Nuts

Smoked Salmon with Dill Cream Cheese

Deviled Egg with Espelette Pepper & Mustard Chip

Sweets

Caramel Apple Trifle

Pumpkin Spice Cupcake

Maple Custard-Filled Profiterole

Green Tea Opera Cake

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.

APPLE PIE Crisp autumn apples enveloped in warm, fragrant cinnamon, nutmeg, and buttery pie crust. Chinese green tea adds a subtle sweet finish.

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.

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.

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.

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.

AFTERNOON TEA A refined blend, paying tribute to the tradition of drinking bold black teas balanced with floral notes from jasmine green tea. The main character comes from malty Assam and high-elevation Darjeeling muscatel character. The resulting palate is nuanced and timeless.



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 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

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

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 Gosset "Brut Excellence"	65
MV Ruinart Brut Rosé	175

WHITE WINE

2017 De Ladoucette "Comte Lafond" Sancerre	60
2014 Domaine De Chevalier Ladoix Blanc	65
2012 Robert Sinskey Vineyards Pinot Blanc	75

RED WINE

2015 Yves Cuilleron "Madinière" Côte-Rôtie	105
2012 Château Camensac Haut-Médoc	68
2014 Duckhorn Merlot	60

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