

AFTERNOON TEA

79 PER GUEST

GETTING STARTED

Glass of Prosecco

SCONES

Classic MAC Scones

Lemon & Thyme Scones

Served with Mixed Berry Compote & Devonshire Cream

TRADITIONAL FINGER SANDWICHES

ENGLISH CUCUMBER

Dill Cream Cheese, Pomegranate, Country Bread

BEETROOT HUMMUS

Avocado, Pea Shoots, Sprinkled with Tajin, Pumpernickel

CORONATION CHICKEN

House-Roasted Farmhouse Chicken, Curry-Infused Sweet Onions, Grapes, Brioche

TRUFFLE EGG

Topped with Caviar, Fine Micro Greens, Marble Rye

LOBSTER & CRAB

Lobster & Crab, Dill & Lime Infused Mayonnaise, Mini Croissant

SWEETS

PISTACHIO CANNOLI

Mascarpone Cream-Filled Cannoli, Crusted with Pistachio

STRAWBERRY SHORTCAKE

Layered Cake with Sliced Fresh Strawberries & Whipped Cream

HONEY LAVENDER CHEESECAKE

Rich Dessert with Floral Notes of Lavender & Sweetness of Honey

CHOCOLATE-DIPPED FRENCH MACARON

Almond Cookie Dipped in Chocolate

SACHERTORTE

Two Layers of Dense Chocolate Cake with Thin Layer of Apricot Jam,
Covered in a Rich Chocolate Glaze

ENHANCE YOUR EXPERIENCE

Mimosa 10

Champagne Cocktail 25

LOOSE LEAF TEA SELECTION

Fairmont Breakfast

Malty Astringency Notes of Oak & Citrus
Flavourful & Full-Bodied

Fairmont MAC Earl Grey

Excellent Earl Grey Notes Accented with Piquant Lemon
Lively & Full-Bodied

Organic Peppermint

Cool, Pungent & Lively Taste

Ontario Ice Wine

Alive with Riesling & Berry Notes
Finishes with a Silky White Tea Smoothness

Organic Chamomile

Aromatic with an Impressive & Refreshing Apple-Like Character

Japan Sencha Kakagawa

Tending Light Liqueuring Smooth with Reasonable Depth & Body

Madame Butterfly Jasmine

Only Grows for Three Weeks Per Year, Succulent New Spring Tea
Infused for Seven Consecutive Nights with New Jasmine Buds
Smooth & Ethereal Jasmine

+10

Fairmont
HOTEL MACDONALD