

Afternoon Tea

79 Per Guest

GETTING STARTED

Glass of Prosecco

SCONES

CLASSIC FAIRMONT HOTEL MACDONALD SCONES

DRIED APRICOT & WHITE CHOCOLATE 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

SMOKED SALMON

Smoked Salmon, Caper Aioli, Lemon Cream Cheese, Mini Bagel

COUNTRY HAM & CHEESE

Shaved Leg of Ham, Aged White Cheddar, Tarragon-Apple Mayonnaise, Sourdough

SWEETS

SALTED CARAMEL CHOCOLATE TART

Salted Caramel Filling, Chocolate Tart & Chocolate Drizzle

SOFT COCONUT COOKIE

Soft Rich Cookie & Toasted Coconut

RED VELVET CUPCAKE

Rich Red Velvet Cupcake with Traditional Cream Cheese Frosting

MILK CHOCOLATE BLUEBERRY CAKE

Milk Chocolate Cake with Blueberry Icing

ENHANCE YOUR EXPERIENCE

Mimosa 10

Champagne Cocktail 25

Fairmont
HOTEL MACDONALD

Loose Leaf Tea Selection

FAIRMONT BREAKFAST

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

FAIRMONT HOTEL MACDONALD 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

Impressive & Refreshing Apple-Like Character

JAPAN SENCHA KAKAGAWA

Tending Light Liquoring Smooth
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

