

**THE URBAN TEA MERCHANT**



[www.urbantea.com](http://www.urbantea.com)

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*Reflecting lifestyles of exotic cultures,  
experienced through the rituals of tea*

## Tea Cocktails

*Alcohol served only in the Tea Salon*

<b>RED CHRISTMAS FRENCH PRESS</b> prosecco, Red <i>Christmas Tea</i>	<b>\$12</b>
<b>TEA-INFUSED MIMOSA</b> prosecco, Tea Masters tea selection	<b>\$12</b>
<b>MATCHA SOUR</b> bourbon, lime, Matcha	<b>\$12</b>
<b>DIGNITARY'S CAESAR</b> vodka, clamato juice, <i>Dignitary's Tea</i>	<b>\$12</b>
<b>BAIN DE ROSES MARTINI</b> gin, coconut, lychee, lime, <i>Bain de Roses Tea</i>	<b>\$12</b>
<b>SWEET FRANCE MIMOSA</b> prosecco, orange juice, <i>Sweet France Tea</i>	<b>\$12</b>
<b>PINK GARDEN PROVENÇAL</b> Belvedere vodka, sake, strawberries, <i>Pink Garden Tea</i>	<b>\$14</b>
<b>PINK FLAMINGO COSMOPOLITAN</b> Belvedere vodka, cranberry, lime, <i>Pink Flamingo Tea</i>	<b>\$12</b>
<b>MOROCCAN MINT MOJITO</b> rum, lime, <i>Moroccan Mint Tea</i>	<b>\$12</b>

Our teas are prepared with the greatest care by our professional Tea Masters. To preserve the integrity of our teas, we use only filtered water. Infusion time is different for each tea. The tea leaves are removed before our Tea Ambassadors bring it to you. To respect these golden rules, we thank you in advance, for your understanding should there be any time delays.



## Brunch Tea Service

10am to 1pm

**\$38 per person**

*TWG Tea\* from our extensive tea list*

### SAVOURIES

smoked salmon ribbon with wasabi creme & ponzu gel

*Dignitary's* smoked chicken in sesame cone

*Indian Night* curry egg tea sandwich

mini eggs benedict with ham

scrambled egg with Northern Divine Caviar, creme fraiche, chives

### SWEETS

fresh baked scone with cream & tea-infused jelly

*Number 12* petite classic tiramisu

chocolate-dipped strawberry

*Christmas Lights* panna cotta

*Coconut* madeleine

## Breakfast Tea Service

10am to 11:30am

**\$18 per person**

*TWG Tea\* from our extensive tea list*

### LONDON BREAKFAST

*TWG Tea\* from our extensive tea list, served hot or iced*

Freshly squeezed orange or cranberry juice

Choice of 2 freshly baked scones served with tea-infused jelly

### PARIS BREAKFAST

*TWG Tea\* from our extensive tea list, served hot or iced*

Freshly squeezed orange or cranberry juice

Freshly baked croissant served with tea-infused jelly



\* Supplement for teas over \$8

Prices are not inclusive of service charge or goods & services tax. One teapot per person.

## Desserts

### PUMPKIN CHEESECAKE

\$9

classic cheesecake with a warm autumn twist ...  
pumpkin & *Camelot Tea*

### WHITE CHOCOLATE CHEESECAKE

\$9

belgian white chocolate cheesecake  
infused with *Earl Grey Gentleman Tea*

### PANNA COTTA

\$10

*Christmas Lights* panna cotta

### TIRAMISU

\$10

*Number 12* classic tiramisu

### DESSERT TRIO

\$15

*Number 12* petite classic tiramisu

*French Earl Grey* petit four opera cake

*Moroccan Mint* chocolate tart

### SIGNATURE SWEET PLATE

\$30

*French Earl Grey* petit four opera cake

chocolate dipped strawberry

*TWG Tea* macaron

*Earl Grey Gentleman Tea* white chocolate cheesecake

*Moroccan Mint* chocolate tart

*Number 12* petite classic tiramisu

### TEA ICE CREAM

\$4.5

Handmade from only the finest and freshest natural  
ingredients, tea-infused ice creams are all uniquely infused  
with our chef's selection of TWG Tea

*Matcha Nara*

*Chocolate Earl Grey*

*Weekend in Venice*

*Comptoir des Indes*

## Caviar Service

\$88

### ON ICE

Northern Divine Caviar on ice 10g  
chopped egg whites & egg yolks  
sliced lemons & fresh chives  
crème fraîche  
brioche toasts

Veuve Clicquot Champagne	add \$30
Crémant de Bourgogne Brut Réserve Sparkling	add \$14
La Marca Prosecco	add \$12

“Enjoy the luxury of our unique Canadian Northern Divine Caviar, produced in BC.  
Purely refined, tastefully sublime, created for astute palates  
that wish to embrace fresh sensations”



## Wine & Bubbly

*Alcohol served only in the Tea Salon*

### KIM CRAWFORD, SAUVIGNON BLANC

*(New Zealand - White)*

glass \$11      bottle \$52

### CARMEN, GRAN RESERVA - CARMENÈRE APALTA

*(Chile - Red)*

glass \$14      bottle \$48

### VEUVE CLICQUOT PONSARDIN, BRUT

*(France - Champagne)*

glass \$30      1/2 bottle \$80      bottle \$140

### CRÉMANT DE BOURGOGNE BRUT RÉSERVE

*(France - Sparkling)*

glass \$14      bottle \$54

### CHÂTEAU LA GORCE

*(France - Red - Bordeaux)*

1/2 bottle \$28

### LA MARCA PROSECCO

*(Italy - Prosecco)*

glass \$12      bottle \$48

### LOXTON SPARKLING BRUT

*(de-alcoholized)*

glass \$6      bottle \$18



## Westcoast Tea Service

**\$38 per person**

*(minimum 2 people)*

*TWG Tea\* from our extensive tea list*

### SAVOURIES

miso-maple glazed sable fish in butter lettuce

*Dignitary's* chicken cone

wasabi and smoked salmon with ponzu jelly

*Tokyo-Singapore* seared tuna tataki

### SWEETS

*Coconut* madeleine

chocolate-dipped strawberry

*TWG Tea* macaron

*\* Supplement for teas over \$8*

*Prices are not inclusive of service charge or goods & services tax. One teapot per person.*



## Festive Tea Service

**\$48 per person**

*TWG Tea\* from our extensive tea list*

Veuve Clicquot Champagne add \$30

LaMarca Prosecco add \$12

### SAVOURIES

smoked salmon, goat cheese, gooseberries, *Christmas Lights Tea* gel

*Dignitary's Tea* chicken in sesame cone

proscuitto, *Singapore Breakfast Tea* stewed figs, white bean puree, filo pastry

*Jade of Africa Tea* scented pork belly, *Eau Noire Tea* crisp, apple chutney

Fois Gras Torchon, *Orient Express Tea* lavosh, blackberries, hazelnuts, meringue

### SWEETS

*TWG Tea* macaron

*Moroccan Mint* lemon mousse, cotton candy

*New York Breakfast* chocolate ganache, peanut butter feuilletine

*1837 Black Tea* cake, maple & bourbon caramel

Tuxedo strawberry

*\* Supplement for teas over \$8*

*Prices are not inclusive of service charge or goods & services tax. One teapot per person.*

## Petite Tea Service\*

**\$28 per person**

*TWG Tea\* from our extensive tea list*

### SAVOURIES

cucumber & watercress tea sandwich

*Indian Night* curried egg salad sandwich

*Dignitary's Tea* chicken cone

smoked salmon mousse tea sandwich

### SWEETS

*TWG Tea* macaron

seasonal fruit

*Red Christmas* fruit paté

chocolate-dipped strawberry

## Sugar Rum Tea Service\*

**\$28 per person**

*TWG Tea\* from our extensive tea list*

### SAVOURIES

cucumber & watercress tea sandwich

*Indian Night* curried egg salad sandwich

*Dignitary's Tea* chicken cone

Nutella & jam tea sandwich

### SWEETS

chocolate-dipped strawberry

*Moroccan Mint* dark chocolate tart

fresh baked scone with devon crème & jam

*Red Christmas* fruit paté



\*Supplement for teas over \$8

Prices are not inclusive of service charge or goods & services tax. One teapot per person.

## A La Carte\*

### SOUP DE JOUR

**\$10**

add seasonal salad **\$16**

add tea sandwiches **\$18**

### CARROT SALAD

**\$10**

frisse, arugula, pickled celery, textures of carrot,

savory carrot cake, almonds, dates

*Comptoir des Indes* cream cheese

### QUICHE DE JOUR

**\$14**

seasonal greens with *1837 Black Tea* vinaigrette

### MISO MAPLE GLAZED SABLEFISH

**\$28**

roasted seasonal vegetables, tossed butter lettuce

*Jasmine Queen Tea* vinaigrette

### TEA SANDWICHES

**\$16**

delicious selection of tea sandwiches, seasonal greens

### SEAFOOD TRIO (appetizer)

**\$16**

smoked salmon mousse

*Tokyo-Singapore Tea* seared tuna tataki

miso maple glazed sablefish

### CHICKEN TIAN

**\$16**

*Dignitary's Tea* chicken salad

with cucumber, tomato

### WARM PEAR & BRIE SANDWICH (open-faced)

**\$18**

sliced pear, melted brie, sliced baguette

salad greens, fresh strawberries, candied pecans

*1837 Black Tea* vinaigrette

### CHARCUTERIE & CHEESE PLATE

**\$30**

cured cut meats & fine imported cheeses

