

LUNCH PASTRY

DARK CHOCOLATE GATEAU 16

hazelnut Cremieux, caramelized chocolate

HONEY 16

burnt honey & sea buckthorn ganache
salted caramel ice cream, lillooet honey

APPLE 16

whipped vanilla chantilly
granny smith apple compote
sable breton, white chocolate

SORBETS & ICE CREAMS 15

3 scoops | ask your sever for today's selection

BEVERAGES

FROM 11:30 – 4:30 pm

MIMOSA PACKAGE 85

bottle of prosecco, three juices: orange, grapefruit, guava

CHERRY BLOSSOM WEEKDAY AFTERNOON TEA

45 PP

SAVOURY

SALMON ONIGIRI RICE
house smoked king salmon, honey soy glaze

CUCUMBER SANDWICH
organic cucumber, japanese mayo

JAPANESE EGG SANDWICH
free range eggs, kewpie mayo

TRUFFLE BRIOCHE

SWEET

YUZU LYCHEE MOUSSE
yuzu, lychee compote, sable

SAKURA PARFAIT
honey chantilly, rhubarb jam, sakura jello

BLACK SESAME SCONE
chantilly, cultured butter, seasonal preserve

ENHANCEMENTS

1/2 DOZEN CANADIAN OYSTERS 28
freshly grated horseradish
mignonette, citrus

OSCIETRA CAVIAR 70
10g of caviar with traditional
accompaniments

VANCOUVER COASTALHEALTH ADVISES THAT CONSUMING
RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.