



H TASTING LOUNGE

LET THEM EAT CAKE! AFTERNOON TEA AT H TASTING LOUNGE

A COLOURFUL CELEBRATION OF TRADITION & LIBERATION

It is with great delight that we welcome you to our harbourfront dining parlour for an afternoon of tea and exquisite indulgences. A sweet and savoury voyage back to the Victorian and Belle Époque periods in England and France, where the ritual began, today's cuisine is a colourful celebration of art, fashion and liberation.

Traditionally hosted in the privacy of upper-class homes, these opulent occasions involved animated chatter where women could freely discuss their opinions, interests, tastes, and share scandalous secrets. And while the table conversations were liberating, so, too were the garments donned by those in attendance. Tea gowns became an outlet for creative expression, fashioned in strikingly bold colours and delicate patterns to reveal one's true style.

This exuberant colour palette ignited our Pastry Chef, Martha Ebro's imagination, inspiring the vibrant ingredients featured throughout this afternoon's scrumptious spread. The golden homegrown honey infused in our signature scones, ravishing raspberry meringue garnishing the Eton Mess, and the luxuriant pistachio buttercream in our Pistachio Cassis Torte are a few of the show-stopping splendours presented on the enchanting golden Ferris wheel display that awaits.

Dually noteworthy are the refined French influences that grace the menu: sumptuous brioche, crisp feuilletine, melt-in-your-mouth meringue (and — of course — generous amounts of butter) are a few of the pleasing enhancements that bring about a certain "je ne sais quoi."

Rest assured, each portion is individually plated, so the only thing you'll need to share is in one another's company — and the latest "tea."

Which reminds us... our experience is made complete with dazzling loose-leaf accompaniments sourced from around the world. The majority of our tea blends have been procured by Vancouver's O-Five Rare Tea company, resulting in an assortment that is as exotic as it is fresh. This fruitful partnership inspired the creation of a proprietary Bayshore Black Tea blend along the way.

With that, all that's left is to bid you adieu and "bon appétit"
as you embark on this delicious culinary endeavour.

Executive Chef Steve Rutherford

Pastry Chef Martha Ebro



SAVOURY

SMOKED PACIFIC SOCKEYE SALMON NORTHERN DIVINE CAVIAR

*pacific sockeye salmon served on a mini blini
with crème fraîche, fresh chervil, textured capers*

POACHED DEVEILED EGG

*rabbit river farms poached egg
preserved lemon & chive aioli, chili threads*

BABY ENGLISH CUCUMBER SANDWICH ON MARBLE RYE

*locally farmed baby cucumber
dill & chive cream cheese, cracked pink peppercorn*

LOCAL CURED HAM & ISLAND GRUYÈRE

*oyama jambon blanc & little qualicum cheese works mt. moriarty gruyère
bayshore honey & dijon mustard dressing, brioche*

BAYSHORE HONEY & LAVENDER WHITE CHOCOLATE SCONES

housemade clotted cream, strawberry lavender preserve

SWEET

PISTACHIO & CASSIS TORTE

*pistachio sponge, cassis buttercream, feuilletine
pistachio buttercream, dark chocolate*

BROWN BUTTER ALMOND CAKE

*brown butter almond cake, elderflower syrup
lemon curd, toasted meringue*

CHOCOLATE DOME

*valrhona guanaja 70 % dark chocolate mousse
crunchy hazelnut glaze, chocolate sponge*

“ETON MESS” CHEESECAKE

*vanilla cheesecake, raspberry meringue, edible flowers
chantilly cream, fresh berries*



SAVOURY

SMOKED PACIFIC SOCKEYE SALMON NORTHERN DIVINE CAVIAR

A true taste of the Pacific Northwest, this classic canapé combines layers of generously-smoked Pacific Sockeye salmon with sumptuous, sustainably-harvested Northern Divine Caviar pearls from the Sunshine Coast. This deluxe duo is served open-faced, between a light and fluffy base of mini blini and crème fraîche and is complimented by an aromatic garnish of fresh chervil and textured capers.



POACHED DEVEILED EGG

To showcase the integrity of this golden-yolked ingredient, Chef Rutherford decided to do away with the distractions and let the egg shine as a bread-free, standalone hors d'oeuvre. A free-range egg through and through, everything from the egg itself — to the decadent preserved lemon & chive aioli filling — is crafted from certified organic eggs harvested on Rabbit River Farms in Richmond. Lovingly sprinkled with chilli threads for a welcome hint of heat.

BABY ENGLISH CUCUMBER SANDWICH ON MARBLE RYE

Flaunted as a symbol of wealth and status during the Victorian Era due to its marginal nutritional value, this simple sandwich has remained a fixture on afternoon tea menus to present day. Ours is distinctly topped with elegant slices of baby English cucumbers grass-grown in South Vancouver's Windset Farms and seasoned to perfection with dill & chive cream cheese and cracked pink peppercorn. Served on marble rye from La Baguette & l'Echalote,

Vancouver's iconic original French artisan bakery.

LOCAL CURED HAM & ISLAND GRUYÈRE

Starring succulent slices of French-style, ethically-raised Jambon Blanc crafted by Granville Island's Oyama Sausage Co. alongside gruyère that has been aged patiently for 18 months on Vancouver Island's Morningstar Farm, the only thing that can possibly upstage the fillings is the buttery brioche on which it's served. Dressed to impress with Bayshore honey & Dijon mustard for a sweet and tangy finish.

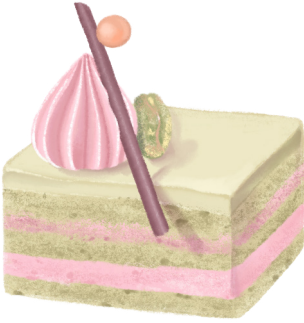


BAYSHORE HONEY & LAVENDER WHITE CHOCOLATE SCONES

A non-negotiable at teatime, our own creative spin on this timeless classic infuses pure golden honey harvested from our very own Bayshore Garden apiary. With delicate hints of lavender and white chocolate, this sweet symphony of flavours is irresistibly enhanced by housemade preserves and clotted cream. Served warm, for optimal comfort and crumble.

Which will you begin with: the cream, or the jam?

SWEET



PISTACHIO & CASSIS TORTE

A vibrant, laborious work of art, this 7-layer construct stacks pistachio sponge cake, bittersweet cassis buttercream, crispy feuilletine, pistachio buttercream, and dark chocolate to create a distinguished confection to be affectionately savoured with every bite.

BROWN BUTTER ALMOND CAKE

Designed to evoke a hint of nostalgia, Chef Ebro cleverly dubs this creation an “adult cupcake.” Soaked in elderflower essence, the rich brown butter almond cake takes on a soft floral flavour, while the zesty lemon curd filling and toasted meringue infuse elements of citrus and airy sweetness.

CHOCOLATE DOME

Pillows of rich Valrhona Guanaja 70% dark chocolate mousse are enveloped in a crunchy hazelnut glaze softened by a smooth chocolate sponge. A delectable dance of bitter, sweet, earthy and creamy flavours, this complex creation invites you to slowly enjoy and connect with your senses.

“ETON MESS” CHEESECAKE

With a tremendous degree of care and craftsmanship, we nuanced this traditional English dessert in order to minimize the “mess”. Served in a dainty glass vessel are layers of vanilla cheesecake, freeze-dried raspberry meringue, chantilly cream, fresh berries and edible flowers. This delightfully-decorated dish is as easy on the eyes as it is on the palate.



Let them eat cake!



TEAS

SOURCED BY O-FIVE RARE TEA & TEALEAVES

Part of the beauty of the tea-drinking ritual is its pace: slow, methodical, intentional. Each action — from the rhythmic chime of spoon kissing china — to the delicate wafts of aroma and soft sensation of steam floating to the cheeks — engages the senses, grounding you in the present moment.

As the cornerstone of our afternoon experience is the tea itself, we considered our selection in the very same thoughtful and meticulous fashion. Our close partnership with O-Five Rare Tea provides the majority of the globally-sourced teas before you. As the "O" in their title suggests, O-Five is obsessed with origin. The relationships that O-Five cultivates with farmers in remote villages across the world affords them a distinguished assortment of teas as vibrant as the terroir on which the leaves were grown.

Our culinarians and tea purveyors worked closely to create a curated selection of sips that beautifully complement the cuisine, with some rotating seasonally to ensure freshness. During this process, a proprietary black tea blend was born.

This seemingly endless array of cultivars will transport you to the mountaintops in Vietnam, the rainforests in China, the Mediterranean coast of Calabria, and far beyond... without requiring you to leave your seat.





WHITE TEA

OLD TREE WHITE MOONLIGHT

This 2019 harvest hails from the high mountain rainforest of Ba Da Shan in Yunnan, China. The patient process of drying the leaves under moonlight results in a smooth, well-rounded blend with elegant tasting notes of wildflowers, stone fruit and honey. Allow for 90 seconds to steep a rich, golden liquor and enjoy three additional infusions thereafter.

DRAGON CLAWS 芽苞 'YA BAO'

Harvested from the wild, ancient trees in the Northwest mountains of Ha Giang, Vietnam, the sweet green and purple buds in this batch have been minimally processed for a true expression of the rainforest. With vibrant tasting notes of green apricots, retsina (wine), and a fragrant spice cabinet in Southern France, this brew is best enjoyed after 4 to 5 minutes of steeping.

GREEN TEA

ROTATING SELECTION

To lock in the sweet, rich complexity that fine green tea is known for, we work with our tea harvesters to hand-pick fresh and interesting seasonal selections for guests to enjoy.

Please speak with your server to discover our current offering.

CHIRAN SHINCHA

With leaves harvested in Chiran, a small town located in the middle of the Satsuma Peninsula of Kagoshima Prefecture on the island of Kyushu in Japan, this intensely green, well-balanced blend of Kagoshima cultivars yields tasting notes of sweet grass, citrus and umami. Run by three generations, the Furuichi family farm produces a tea bursting with flavour and a dark verdant intensity that is, in our opinion, unmatched.

JASMINE PEARLS

Hand-rolled green tea pearls are scented with jasmine over three nights (when the blossoms are most fragrant) using the traditional method. First, the organic, early spring tea leaves are carefully processed into green tea. They are lightly steamed, then gently rolled into beautiful 'pearls' to be carefully stored until the late summer harvest. Once the jasmine blossoms are ready, they are blended with the tea leaves and left overnight, allowing the delicate flavour of the jasmine to scent the leaves.

HARUNOCHO GENMAICHA

Produced by Osada San in Shizuoka Japan, one of Japan's award-winning tea growers, this fragrant blend is reminiscent of drinking tea at the movies, with a cup in one hand and popcorn in the other. Roasted and popped rice results in a well-balanced sencha that is challenging to over steep.

HOJICHA KIRISHIMA

Grown in Kagoshima, Japan by an innovative family of fifth-generation tea farmers, this lightly-caffeinated roasted tea blend boasts a naturally-sweet mouthfeel and toasty notes of roasted rice and caramel. This tea belongs to the family's collection of experimental, unorthodox harvests, with leaves grown on rocky soil and nurtured by the Sakurajima volcano, Japan's most active volcano.

OO LONG

SHAN LIN XI | LIGHTLY ROASTED SPRING OOLONG

Cultivated in Shan Lin Xi, central Taiwan, this oolong reminds us of those 'butter cookies' that your grandparents may have purchased at the European import store. With a floral perfume and a luscious texture, this blend is a beautiful choice for a sweet, dessert-like drinking tea. Crafted with Qing Xin cultivar, the most famous in high mountain oolongs and grown at an impressive altitude of 1500m.

MING JIAN GABA

Grown in the well-known tea region of Ming Jian, Taiwan, this fruity GABA oolong is bursting with notes of fruit jam and crafted with organic tea leaves.

GABA oolong is produced by withering the leaves in a nitrogen chamber, causing the leaves to produce a higher concentration of GABA. Jinxuan, the tea cultivar from which it's made, is sometimes regarded as 'milky oolong' because of its smooth texture and sweet, buttery mouthfeel.

TIE LUO HAN | TIANXIN MOUNTAIN

Grown on Tianxin Mountain in Wuyi, Fujian, China, this cultivar is said to descend from a 1000-year-old tree located in a gorge called 九龙巢 (9 Dragon Nest), directly under 天心 (Heavenly Heart) cliff. With a rich, full-bodied mouthfeel and a lingering sweet aftertaste, this tea is a smooth option to wind down with after a meal.



BLACK

A decorative border of green tea leaves and stems surrounds the central text.

THE WESTIN BAYSHORE SIGNATURE BREAKFAST BLEND

Our proprietary Bayshore Breakfast Signature blend is a unique fusion of O-Five Rare Tea's 'Misty Mountain' Chinese Black Tea, 'It's Toast!' Chinese Oolong, and 'Chiran Wakoucha' Japanese Black Tea. Masterfully mixed by Geoff Sugiyama of O-Five Rare Tea, this boisterous blend evokes walnut tannins, dried citrus peels and toasted malt for a delicious drink to be sipped all year long.

EARL GREY

This tea blend breaks the rules as one of O-Five Rare Tea's few flavoured blends. Blending the organic black tea from Hunan, China, and the cold-pressed Calabrian oil creates a beautifully-scented, enhanced black tea with tasting notes of dark fruit and bergamot. Rich, versatile, and wholly untraditional, this innovative blend promises to be unlike any other earl grey you've experienced.

GIDDAPAHAR AV2 | SECOND FLUSH DARJEELING

This floral tea infuses the AV2 cultivar, grown at 1200m altitude in the humble village of Giddapahar, Darjeeling, India. Though this tea cultivar made its original debut in Assam, it thrives much better in Darjeeling's cooler climate. Depending on the year's weather patterns, the tea will possess unique flavour characteristics, but this particular batch brings forth tasting notes of morning glory, dried orange peel and Muscatel (wine).

1875 KEEMUN MAOFENG

Keemun (Qimen | 祁門) is one of the most famous black teas in China, and one of the first ones produced in the Qing Dynasty, with the oldest production recorded in 1875. Now, one of the most celebrated tea styles,

Keemun was wildly popular in Victorian England as a Chinese import before India became a major tea producer. With notes of dark chocolate, maple, and caramel, this rich brew was often coupled with a calorie-intensive breakfast.

CHIRAN WAKOUCHA

Benifuki (べにふうき) is perhaps Japan's most popular cultivar for black tea. It was originally developed in the 1960s, by crossing an Assamica cultivar (Benihomare) with a Sinensis cultivar that was popular in Darjeeling (MakuraCd86). This cultivar was developed in Kagoshima, not far from where Furuichi San's tea grows. As the energizing black tea blooms, it offers dominant notes of grape-stained oak and a brisk aroma of dried flowers, giving the feeling of cracking open a freshly-used wine barrel.

KINGDOM OF COLCHIS

Originating in Bakhvi, Guria, Georgia, this cleverly-titled tea was inspired by the ancient name that this region in Georgia was given. Though Georgia has tea-growing traditions spanning over two centuries, it's still one of the world's best kept secrets — though we're certainly glad that O-Five has caught on and embraced it. Expect a rich & bold tea that boasts notes of orange zest & cinnamon.

PU ER | 2006 YIWU, TEA HORSE ROAD

A beautiful introduction to the world of aged tea, this ripe Pu Er originates in Yiwu (Yunnan), where the iconic Tea Horse Road begins. Before its journey to Vancouver, the tea is dry-cellared for 15 years in Menghai, allowing the flavour to mature and develop elegantly.

Its grounding, warming energy makes it a magnificent blend to enjoy during the Pacific Northwest's (never-ending) rainy season.

TISANE



BLUEBERRY LEAF

Crafted with wild-foraged blueberry leaves from a 10-hectare family farm in Guria, Western Georgia, this lively blueberry tisane boasts a juicy, fruity flavour without the added fructose sugar. Since it is crafted with plant leaves, this tisane is not technically categorized as tea, but its smooth, well-rounded mouthfeel will have you fooled. Mr. Teniesvili's farm practices organic agriculture and sustainable foraging, with some of the wild plants as old as 100 years!

CHAMOMILE

Yielding a crisp sweet apple flavour, significantly different than the chamomile flowers grown on the banks of the Nile River where the vast majority originate, this Croatian chamomile cultivar is packed full of fruity, floral nectar. With anti-inflammatory properties, this organically-grown blend is a great choice for those in need of respite, or a healthful pick-me-up.

CASCADIAN PEPPERMINT

Grown in Cascadia, Washington State, this vibrant peppermint blend is aromatic and naturally sweet. With a host of health benefits, peppermint serves as a remedy for digestive upsets, sleep issues, congested sinuses, and more. This Pacific Northwest brew is marvelous to enjoy at any time of day on its own, or with a delightfully sweet, soothing spoonful of our garden-grown Bayshore honey.

DREAM BLEND

A fusion of Thai, French and American influences, using micro-farmed Thai butterfly pea flowers, Cascadian peppermint and Provence-inspired lavender, it's as beautiful to look at as it is to drink. Marvel at the transformation that the deep-sea blue Dok Anchan leaves undergo as they soften to a pink sunset while steeping.



ELDERFLOWER

This phenomenally rich tisane is vibrant yet soothing. Sustainably harvested by a lovely couple, Silvain & Jacinthe, on their family farm in Saint-Bernard-de-Lacolle, Southern Quebec, these beautiful flowers taste like Quebec in the spring. With its uniquely fresh, fruity, green and slightly floral flavours and subtle pear, lychee and tropical nuances.

HARMONY

This experimental TEALEAVES composition blends the freshness of mint with the mild apple-like medium tones of chamomile, and in the backend and on the edge of the structure of taste, allspice. The final result is a modern and melodious masterpiece — a perfect blend of complexity and ease in a teacup. Harmony is well-suited as detoxification and digestive aid.

MASALA CHAI

This O-Five Rare Tea Masala Chai is blended with freshly ground spices of cardamom, cinnamon, pepper, ginger, cloves and nutmeg. This organic chai is rich and refined, moderately caffeinated and crafted with broken leaf black tea. Due to its antioxidant content, masala tea is said to boost immunity, making it all the more comforting and loveable.

ORGANIC VANILLA ROOIBOS

Sweet Madagascar vanilla and rose petals sweeten this organic rooibos. Crafted with natural essential oil, this rich and full-bodied blend takes on a fragrant vanilla aroma, with an opulent, creamy structure on the palate. A symbol of rebirth, renewal, and longevity, this delicately sweet infusion is best enjoyed on its own while getting carried away in conversation with a long-lost friend.

\$65 per person

all items subject to applicable provincial taxes

*We politely decline any substitutions or
modifications to the Afternoon Tea menu.
If you have an allergy, please inform the server.*



ALL OUR SEAFOOD IS OCEANWISE RECOMMENDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of foodborne illness.*

