

## OTHER BEVERAGES

### Champagne

Pizzolato Rosé Prosecco 17.  
Telmont Champagne 28.  
Veuve Clicquot Brut 28.

### Wines

Fabelist Albariño 17.  
La Fete Rosé 18.  
Folly of the Beast 17.

### Cocktails

The Miramar 24.  
Absolut Elyx, Hibiscus, Rosemary, Telmont Champagne  
Blue Skies 24.  
Grand Marnier, Gozio Amaretto, Lemon, Grand Bazaar Black Tea  
Watermelon Spritz 22.  
Ketel One, Lemon, Watermelon, Pizzolato Rosé Prosecco

### Zero - Proof Cocktails 16.

Not Your Colada  
Seedlip Spice, Coconut, Pineapple, Orange  
Garden Party  
Seedlip Herbal, Lemon, Hibiscus, Soda Water  
Afternoon Refresher  
Seedlip Herbal, Mint, Cucumber, Lime, Cucumber Tonic

*a 20% service charge and 10.25% sales tax will be applied to your final check.*

THE *MIRAMAR* TEA

Selection of Lot 35 loose-leaf tea, Fairmont's exclusive  
luxury tea collection

95.

*F*OUNTAIN TEA

Full Tea menu, featuring sparkling Rosé  
or champagne

135.

THE *G*EORGINA *E*XPERIENCE

Full Tea menu with free-flowing Veuve Clicquot

180.

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your final check.*

# DINING MENU

## Savories

Cucumber, mint, lemon cream cheese on wheat

Smoked salmon, dill, capers, pumpernickel

Egg salad, grain mustard, sprouts

Turkey, fig chutney, caramelized figs

Butternut squash tart with maple syrup, pickled apples  

## Traditional Scones

Served with clotted cream, house-made preserve, lemon curd

## Sweets

Raspberry tart, vanilla & crème fraîche

Caramelized white chocolate choux bun

Pistachio Madeleines

Black forest gâteau, marinated cherries, bitter chocolate

Lemon posset, fresh passionfruit



Dairy free



Gluten Free



Vegan

*Eating raw or undercooked foods may increase the risk of foodborne illness. Please let our staff know if you have any food allergies. Although we make every effort to keep shellfish and other allergens separate, shellfish and other allergens are present in our kitchen.*

*Therefore, we cannot guarantee separation, and cannot take responsibility for any adverse reaction that may occur.*

## TEA SELECTION

### **Imperial Breakfast** (Black Tea)

A tea for the purist at heart, Imperial Breakfast tea from Lot 35 is a hearty, robust, specialty tea that colors the cup with shades of burgundy.

### **Creamy Earl Grey** (Black Tea)

A familiar bergamot-infused Earl Grey with a delightful cream flavor for a result that is velvety and full-bodied.

### **Grand Bazaar Spice** (Black Tea)

The rich scent of cardamom and cinnamon, the heady aroma of cloves, a note of citrus and a peppery finish of anise transport us to Istanbul's mesmerizing Grand Bazaar.

### **Something Sweet** (Black Tea)

This tea made up of cacao beans and green and black coffee with nuances of rich chocolate and caramel.

### **Long Island Strawberry** (Green Tea)

Japanese Sencha tea blended with colorful strawberry and papaya pieces to deliver a fragrant cup with juicy, fruit flavor.

### **Joie de Provence** (Herbal Tea)

Enjoy the natural sweetness of Rooibos and delight in ripe berry notes with a comforting aroma of rose and French lavender.

### **Bella Coola Punch** (Herbal Tea)

This is a flavorful blend of apple, hibiscus, rosehip, orange, rose and calendula petals is one of the most requested fruit blends for children and adults alike.

### **Ontario Icewine** (White Tea)

Made from sun-withered and dried Pai Mu Tan white tea, blue cornflowers, and white chamomile petals, this tea is naturally sweet and refreshing.