

Afternoon Tea

*Served daily from
14:00 – 16:30*

The story of tea stretches back thousands of years to its origin in China. It is widely rumoured that Emperor Shen Nung discovered this noble beverage after some leaves from a nearby bush fell into a pot of water he was boiling. Rather than discard the water, he sipped it & found it invigorating. Many believe that tea was born at this time.

Fast forward a few thousand years to today; The Fairmont Vancouver Airport invites you to enjoy its hand picked loose leaf teas paired with delicacies created by our culinary brigade. An experience sure to take you on a great adventure with views of Mountains and Runway activity as your vista.

*Your Afternoon Tea Experience
\$36 Per Person*

*Compliment Your Afternoon Tea
Experience with One of Our Signature
Tea Based Cocktails
Add \$10*

*Juniors' Afternoon Tea Experience
\$18 Per Person*

*Take Your Favorite Tea Blend Home
Your Choice of Loose Leaf Tea Blend
\$15 Per Tin*

*If you have a food allergy, intolerance, or special dietary restriction,
please advise your server*

Signature Tea Cocktails

At \$12 Each

Serenity Now

Chamomile Infused Vodka engaged with FVA ginger honey syrup and a splash of fresh lemon

Tea Lani

Kea Lani Pineapple Tea Infused Vodka, shaken with Red Passion Fruit Liquor and a hint of lemon

Sea Island Iced Tea

Kurrant Vodka, Blue Passion Fruit lengthened with Very Berry Iced Tea and a lemon

Beefy Tea

Beefeater Gin sweetened with Vanilla Cognac and shaken with Earl Grey Tea

Menu

Freshly Baked Cranberry and Lemon Scones, Clotted Cream from Devon, Strawberry Jam

Sandwiches

Smoked Salmon on Rye with Cucumber and Fresh Horseradish

*Curried Chicken and Mango on Baguette
Egg Salad Croissant*

Aged Cheddar & Apple with Fresh Basil

Desserts

Chocolate and Hazelnut Tart

FVA Honey Cheesecake

Lemon Tart

Vanilla Cream Puffs

Juniors' Menu

Scones with Strawberry Jam and Clotted Cream from Devon

Sandwiches

*Peanut Butter and Jam, Ham and Cheese
Egg Salad Croissant, Pringles*

Desserts

Chocolate Dipped Airplane Cookie

Vanilla Cream Puff, Chocolate Cupcake

Loose Leaf Tea Selection

Fairmont Vancouver Airport "Jetsetter"

Our signature blend! Due to its low caffeine content, this blend has been specifically designed to aid you in recovery from jetlag. A rich flavourful cup that tends to be lightly astringent with a malty character. When accompanied with honey from our own hives, this tea grown in the Himalayan foothills gives a finish reminiscent of buttery toast.

Genmaicha Akaike

Ancient tea of the Samurai. Grassy, vegetative character is perfectly balanced by warm, full-bodied oaky notes that are almost chewable.

Japan Sencha Fukujyu

Clean and refreshing cup. Exceptionally fresh nose. Cup offers crisp notes of grass, light touch of honey and faint moss.

Cascade Peppermint

August harvest, sun-dried, machine-milled peppermint from Washington State. Each sip literally takes your breath away.

Egyptian Chamomile

Stunning chamomile from the Nile delta. Pale cup is delightfully aromatic with a light body and expressive, refreshing apple-like character.

Fairmont Breakfast

Premium Indian, Sri Lankan, Kenyan and Chinese blend. Malty, brisk and full-bodied, peppered with hints of jam, toast and delicate citrus.

Earl Grey

Aromatic bergamot character blends in perfect harmony with a flavourful high grown Ceylon. Citrus notes lead to a long finish.

Berry Berry

Berry – berry licious! Rich burgundy infusion fills the palate with deep berry notes that virtually jump out of the cup.

Safari Masala Chai

A journey of tea and spice. Robust cup pairs malty depths of a 2nd flush Assam with intoxicating Malabar spice.