HIGH TEA EXPERIENCE

Indulge in a curated selection of elevated bites, sweet treats, and premium teas, all designed to delight and surprise.

W / LIVING ROOM

SAVOURIES

HOUSE CURED SMOKED SALMON
dill cream cheese, trout roe
(SF, D, G)

FOIE GRAS TARTLET
fig brûlée, cranberry gel
(G, D)

AVOCADO TARTINE
toasted muffin, heirloom tomatoes, amaranth
(G, VE)

TRUFFLE EGG
pain de mie, truffle aioli, tobiko, chives
(G, V)

SWEETS

APPLE TART
local ontario apples, meringue
(GF, DF)

PROFITEROLES
citrus cremeux, citrus dust
(D, G)

CHOCOLATE MOUSSE
avocado, coco nibs
(GF, VE)

PISTACHIO MADELEINE
strawberry chocolate, dehydrated rose bud
(N, G, D)

CRANBERRY SCONES
served with clotted cream & jam
(G, D)

(V) – VEGETARIAN I (P) – CONTAINS PORK I (VE) – VEGAN I (G) – GLUTEN
(N) – CONTAINS NUTS I (GF) – GLUTEN FREE I (D) – CONTAINS DAIRY
(DF) – DAIRY FREE I (NF) – NUT FREE I (SF) – CONTAINS SEAFOOD

SPILL THE TEA

TEAS

Cream of Earl Grey
Organic Assam Breakfast
Masala Chai
Sencha Kyoto Green Tea
Imperial Jasmine

HERBAL TISANES

Moringa Mint
Chamomile Lemongrass
Organic Elderberry Hibiscus
Lemon Ginger Rooibos

MAKE IT BUBBLY

FIOL BUBBLY PACKAGE

100 per person
Elevate your high-tea with a touch of bubbly!
Celebrate in style with a glass of Fiol Prosecco.

BY THE GLASS

Fiol Prosecco 16

Parés Baltà 'Pink' Cava 22

Perrier-Jouët Grand Brut, Champagne 45

BY THE BOTTLE

Fiol Prosecco 75

Parés Baltà 'Pink' Cava 100

Perrier-Jouët Grand Brut, Champagne 220


W
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