

“T” BAR

THE JUNIPER BLEND:: crushed juniper berries, black tea, calendula petals, chopped and powdered ginger, coriander, cinnamon, cloves, jasmine blossoms, rooibos, cocoa, peppermint, natural flavours. Based on a combination of traditional Inuit recipe and a far east blend.

BLACK TEA

ENGLISH BREAKFAST:: assam/orange pekoe

ORANGE PEKOE:: orange pekoe. A lovely brisk tea from Sri Lanka. with a piquant Ceylon flavor.

CREAM OF EARL GREY:: black tea, cornflower petals. An exquisite Earl Grey character mellowed with soft hints of cream.

NORQUAY WILD STRAWBERRY MINT - black tea, luxury peppermint, strawberries, natural flavours
The sweetness of strawberry lovingly combined with mint. We highly recommend this one to compliment our signature dessert

ONTARIO ICE-WINE - black tea, freeze dried grapes, luxury white tea, Ontario ice wine, honey, natural flavours. A great after-dinner tea that is reminiscent of Ontario Ice-wine.

GREEN TEA

STORM MOUNTAIN SENCHA:: green sencha tea. A tender light liquoring tea with smooth depth and body.

RUNDLE ROASTED TEA:: Genmaicha luxury green tea, roasted rice. Light brownish yellow liquor with toasty flavour.

ORGANIC JASMINE:: A captivating pot of tea with the freshness and aroma of jasmine

OOLONG

FORMOSA:: oolong tea with a roasted and sweet fruity character

WHITE TEA

WHISKEY-JACK:: White Vanilla Coconut. This tea needs no description - it is beyond belief!

ROOIBOS

INDIAN SUNRISE:: rooibos, calendula, lemongrass, orange peel, rose blossoms, marigold, vanilla pieces, caramel, natural flavours.

HERBAL

CANADIAN CRANBERRY:: dried apple, hibiscus, rose-hips, dried orange peel, sunflower petals, red thistle, natural flavours. Full flavoured and pungent with rich fruity character

COUGAR CHAMOMILE:: chamomile, lemongrass, peppermint. This calming pot of tea combined with soothing peppermint is just purr-fect for after dinner

\$3.25 per serving

Custom Teas
Blended by

