LA PETITE CUILLÈRE

★ TEA HOUSE ★

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Established in 2012, La Petite Cuillere has become an iconic staple of the Mount Pleasant neighborhood in Vancouver. Our tea house provides a unique social gathering place for both local and visiting patrons. With its striking custom interior and innovative menu, we strive to offer a different type of experience that honors all the traditional qualities of the English tea service, while catering to a more contemporary urban food and drink lifestyle.

At La Petite, our vision is centered around the quality of the tea that we serve.

By sourcing only the finest ingreaients and blending our teas in-house, we hope to show our deep appreciation for tea culture in every cup. This is further reflected in the food that we serve. Most of the items on our menu incorporate some element of tea in the cooking process. When pairing food with tea, we carefully take into consideration aroma, flavor, taste, astringency, and texture.

Our food menu is also curated to accommodate most dietary restrictions, and recipes are made by hand in small batches without compromise.

It is important to us that we operate our business with a zero-waste philosophy and maintain a strong commitment to giving back to the community. We are grateful to be partnered with Mealshare; a non-profit organization that provides millions of nutritious meals each year, to youth experiencing hunger both locally and abroad. For each dedicated menu item purchased at our restaurant by you, Mealshare in turn provides a meal for a kid in need. We also sponsor regular proceed giveaways and events for organizations like Vancouver Food Bank and BC Children's Hospital.

Some of you may know this already, but we love throwing parties! With our unique space, we host unforgettable bridal showers, baby showers, birthdays, and anniversaries. Our dining room is easily transformed into a great venue for private parties and events. We warmly welcome you into our establishment and hope to make your experience with us memorable and special. Thank you for your patronage!

LA PETITE CUILLÈRE

TEA HOUSE

55 KINGSWAY, VANCOUVER, BC (604) 298-0088

High Tea Set

6 SWEETS, 5 SAVOURIES

$68 PER PERSON, $65 FOR 5 OR MORE PEOPLE

Petite Tea Set

(For kids 6-12 YRS/OLD)

4 SWEETS & 3 SAVOURIES

$38 PER PERSON, $35 FOR 5 OR MORE PEOPLE

Scones

1 SCONES - $3.50

2 SCONES - $6

6 SCONES - $15

12 SCONES - $30

EACH HIGH TEA SET COMES WITH A POT OF TEA

(18% GRATUITY APPLIES FOR 5 OR MORE GROUP OF PEOPLE)

(ADDITIONAL $3 FOR GF & VEGAN OPTIONS)

<u>High Tea Reservation Policy</u>

Please note that all guests included in a reservation are required to order their own High Tea set, with no exceptions. High Tea is served per person and cannot be shared.

For reservations of 5 or more guests, a deposit is required to secure your booking. The deposit is not charged at the time of booking and may be applied toward your final bill or refunded, subject to our reservation policy.

We require at least 24 hours' notice for any changes to your party size. If fewer guests arrive than originally booked without sufficient notice, a $25 fee per absent guest will apply.

As a small tea house with limited seating, we kindly ask that you respect our reservation policies.

Thank you for your understanding and cooperation. We look forward to welcoming you!

OUR TEA SELECTIONS

TISANE TEA (CAFFEINE FREE)

LAVENDER EARL GREY CREAM

A rooibos-based version of the classic Earl Grey with notes of bergamot vanilla. It is creamy, smooth, fragrant, and delightfully floral.

POMEGRANATE ROSE GARDEN

The perfect combination of floral aromas and red fruit, this balanced and delicate herbal tisane will delight all your senses and relax your mind.

LEMON ZINGER MINT

A house blend of organic peppermint, lemon myrtle, lemon and orange peel, ginger, and lemongrass. Citrusy and refreshing.

COZY CARAMEL CREAM

A nutty rooibos-based tisane with dried apple and calendula flowers It has subtle hints of maple, butterscotch, and vanilla.

PEPPERMINT

Made with organic peppermint leaves, this tea is a classic take on a refreshing and soothing herbal infusion.

BLACK TEA

EARL GREY CREAM

A blend of fine Ceylon, Darjeeling, and China black teas lightly scented with pure oil of bergamot and vanilla flower with a hint of caramel.

DARJEELING'S FINEST

A harmony of expertly blended Ceylon & Darjeeling teas from different regions yielding a unique flavor and aroma.

ENGLISH BREAKFAST

A true classic breakfast tea, ours is a perfect blend of Ceylon and China Black teas that produce subtle flavors and full-bodied textures.

EARLY GREY

A true Earl Grey, a special blend of black teas scented with pure oil of bergamot.

BLACK TEA

LYCHEE BLACK

China black tea scented with lychee nuts reveals a flavorful but not overpowering fruity black tea.

LAPSANG SOUCHONG

Lapsang is a high-grade black tea with a golden hue and smoky profile. The leaves are traditionally dried over pine smoke to achieve its deep signature flavor.

CEYLON KENILWORTH

A full-bodied true "orange pekoe" that finishes with bright oaky notes.

HOUSE BLEND CHAI

Traditional black tea chai blended with notes of cinnamon, ginger cardamom, and other exotic spices.

BLACK TEA WITH BLOSSOM

A medium-bodied harmony of black teas scented with chrysanthemum, roselle, and French.

DREAMY LAVANDER

A smooth black tea blended with lavender and vanilla flowers.

RASPBERRY PARFAIT

A fruity black tea blended with organic raspberries and hints of vanilla.

GOLDEN ASSAM PURE

Grown in the Assam Valley, Assam teas are among the most brisk and assertive of India's black teas. This is a full leaf Assam with golden tips that brew a rich cup with slightly sweet and malty notes.

DARLING DARJEELING

A fruity and balanced blended Ceylon with organic strawberries and berry blossom.

DARJEELING ESTATE

A second flush black tea with a well-developed flavor. sweet and smooth with distinct muscatel notes. When compared to a first flush, the brew is slightly darker and richer.

BLACK TEA

BOMBAY CHAI

Strong Ceylon and Assam teas form the base for this spicy, flavourful chai. This blend is fully 50% spices, giving the tea a rich flavour.

STRAWBERRY SHORTCAKE

A smooth blend of Ceylon and Keemun teas with the flavour and aroma of fresh ripe BC strawberries plus creamy and delicious vanilla.

SEASONAL TEAS

COCONUT CHAI ROOIBOS

Naturally caffeine-free rooibos with warming cinnamon, ginger, cloves, chili, and a hint of sweet coconut.

CHOCOLATE MACAROONS

A rich, indulgent black tea infused with dark chocolate, roasted coconut, creamy vanilla, and cacao nibs for a smooth, decadent finish.

CHERRY BLOSSOMS

Cherries, fruits, jasmine, and rose petals lend this green tea its smooth taste, sweet scent, and eye-catching appearance.

VANILLA APRICOT

A smooth blend of Ceylon and Keemun black teas with sweet apricot notes, complemented by delicate calendula and elderflower petals.

PARISIAN REVERIE

An elegant blend of Ceylon, Keemun, Assam, and Yunnan black teas, complemented by Himalayan and Gunpowder green teas for a smooth, balanced, and refreshing finish. Inspired by a dreamy afternoon in Paris.

CARROT CAKE ROOIBOS

(No Caffeine)

A naturally caffeine-free rooibos tea with the sweet, creamy flavours of freshly baked carrot cake with notes of cinnamon, ginger, and cream cheese icing.

OOLONG TEA

TI KUAN YIN OOLONG

This semi-fermented Oolong is one of China's most beloved teas. It has a floral and creamy aroma reminiscent of a Meursault wine. It is famous for its caramelized sugar finish.

SECHUNG EXTRA CHOICE OOLONG

Grown in the Southern Mountains of China's Fujian Province, it produces a lively infusion creating a pleasing taste. It is complex, sweet, and mildly earthy.

MILK OOLONG

A smooth, mellow oolong tea with a creamy, milky flavour and a delicate sweetness reminiscent of freshly iced cupcakes.

WHITE TEA

WHITE CHOCOLATE PEONY

This Tea is blends light with a green freshness and sweet honey flavour, featuring a delicate white chocolate scent and taste.

GREEN TEA

MANGO GREEN

Pan-fried tea leaves blended with tropical mango that yields refreshingly earthy and fruity sip.

DRAGONWELL

A super-fine green tea picked in the spring and fired in woks. It has subtle toasted notes and an earthy finish

JASMINE PURE

A high-grade green tea scented with jasmine blossoms

$7.50 PER POT

LOOSE LEAF TEA

50g - $12.99

100g - $24.99





High Tea Menu



(High Tea $68 Per Person ($65 for groups of 5 and above plus 18% gratuity)

SWEETS

Golden Orchard Apple Terrine

Delicate layers of thinly sliced apples infused with brown butter, glazed with pumpkin caramel, and finished with buttery graham crumbs and a cloud of vanilla mousse.

Olive Oil Cake with Apple Ganache and Apple Reduction

A moist, delicate olive oil cake topped with silky apple ganache and a rich apple reduction for a perfectly balanced sweetness.(**Contains almonds**)

Brownie Tiramisu

A rich Belgian chocolate brownie cupcake topped with creamy tiramisu and finished with sweet macerated strawberries.

Pumpkin Cheesecake Tart

A smooth, delicate pumpkin cheesecake nestled in a sweet vanilla tart shell, complemented by smooth pumpkin purée.

Pineapple Soleil

A moist, golden pineapple upside-down cake served with velvety crème anglaise for a comforting autumn indulgence.

Coconut Chai Scone

A tender crème fraîche scone infused with house-blend chai tea and roasted coconut, served with Devonshire cream and raspberry jam.

SAVOURIES

Lapsang Egg Salad Croissant

Lapsang tea-infused eggs tossed with creamy mayonnaise and fresh onion chives, layered with crisp lettuce in a buttery, flaky croissant.

Lemon Cucumber Sandwich

Delicate layers of lemon and dill cream cheese, thinly sliced cucumber, and soft white bread for a light, refreshing bite.

Blueberry Ricotta Choux

A delicate choux pastry filled with silky homemade ricotta cheese, complemented by sweet and tangy blueberry aigre-doux.

Roasted Mushroom Quiche

A savoury tart filled with roasted mushrooms, caramelized onions, and a velvety egg custard.

Honey-Whipped Goat Cheese Crostini

Whipped goat cheese and mascarpone delicately blended with honey, served on crisp toasted bread and crowned with house-made cranberry chutney.

***Please Advise Your Server of Any Food Allergy**

***$3 Extra For Gluten/Vegan Options**

***$3.75 add any additional items above. Items/Flavors are subject to change.**

***Each set is served with a pot of tea.**