

CELEBRATE KING CHARLES'

Coronation

WITH OMNI KING EDWARD HOTEL

To Commemorate the Coronation of HM King Charles III, our culinary team have curated a regal procession of sweets and savouries representative of the United Kingdom and inspired by the new Monarch

Spiced Seedlip Mocktail infused with Darjeeling Tea



New Coronation Chicken

Crumbled Stilton Welsh Rarebit with Caramelized Onion Chutney

Irish Smoked Salmon with Potted Trout and a Crown of Caviar

The Ubiquitous Cucumber & Cream Cheese



The King's Beef Wellington Amuse

Barely Battered Cod on Mushy Peas

Coronation Lamb Lollychop

The King's 8 Minute Free Run Scotch Egg



Gingered Rhubarb Eton Mess on Lemon Cream

Malted Chocolate Slice

Highgrove Garden Inspired Honey Lavender & Earl Grey Highland Shortbread

Strawberry & Elderflower Tartlet

Darjeeling 2nd Flush Fruit Cake



Classic Cream Scone & Welsh Cake

Served with Clotted Cream, Strawberry Preserves & Lemon Curd

\$99.



LOOSE LEAF TEAS



TEALEAVES

DARJEELING 2ND FLUSH ESTATE RESERVE BLACK

As the "Champagne of Tea" this prized Jungpana Estate exclusive possesses a classic muscatel profile with a stunningly refined finish.

JASMINE SNOW DRAGON ESTATE RESERVE GREEN

An artisan hand-rolled green tea scented with seven times its weight in freshly plucked jasmine blossoms for a fragrant and delicately bodied infusion.

HEAVENLY CREAM BLENDED BLACK

A beautiful long-leaf Ceylon and Assam black tea blended with a base note of Italian bergamot and finished with a top note of creamy vanilla.

OOLONG CRÈME BLENDED OOLONG

A high mountain oolong tea from the Wuyi Mountains of China that creates a delicate infusion with a creamy, sweet and silky linger.

PEACHES & CREAM BLENDED WHITE

A delicate "White Peony" tea blended with the succulence of "water honey peaches" and finished with a hint of vanilla for a truly creamy finish.

TROPICAL GREEN BLENDED GREEN

Japanese Sencha green tea blended with the sweetness of pineapple and papaya, creating a smooth bodied and fruity infusion.

MARRAKESH MINT CAFFEINE-FREE TISANE

South-African green rooibos mingles with a medley of mint to create an infusion that is smooth, sophisticated and naturally refreshing

ROUGE PROVENCE CAFFEINE-FREE TISANE

South African red rooibos is blended with a rich array of berries and French florals. Fresh and elegant with a fine and sweet bouquet.

CITRON CHAMOMILE CAFFEINE-FREE TISANE

Calming chamomile with the warmth of Indian lemongrass and rosehip combine to create a citrus splendor that is soothing and sweet.

MINT CHOCOLATE

Ceylon and Assam black tea blended with peppermint leaves and the richness of Brazilian cocoa nibs.



KING EDWARD BLEND

Blended exclusively for The King Edward Hotel – floral Jasmine and Ceylon blended with the malty character of Yunnan. Finished with rose petals.

ENGLISH BREAKFAST

When tea replaced ale as the flavored beverage at the breakfast table, it was an unblended Chinese Keemun that was drunk. Blended true to the origin of "English Breakfast".

MOUNTAIN BERRY

A fruity superfood blend of Saskatoon berries (native to Canada), currants, hibiscus and rosehips, sealed with sweetness.

MASALA CHAI

A complex, spicy blend of Indian Assam tealeaves swirling in a flavourful dance with freshly hand-ground spices. Best enjoyed as an infusion with warm milk, traditional style.

SHANGHAI ROSE

Fragrant red rose petals and the sweet, sultry flavour of seductive lychee. A bouquet in your cup.

LAVENDER EARL GREY

Estate black tea, organic lavender, rose petals and natural bergamot oil. A lovely floral and aromatic infusion that is both soothing and uplifting at the same time.

OSMANTHUS OOLONG

Rare osmanthus flowers delicately scent this top-grade high mountain Formosa oolong.

ORGANIC WILD STRAWBERRY

A refreshing "rolled and twisted" Chinese green tea infused with the sweetness of wild strawberries.

MAD HATTER'S TEA PARTY

Head down the rabbit hole. Black tea, essential oils of natural fruit, vanilla and marigold flowers.

PANTONE CLASSIC BLUE

Inspired by the rich symbolism associated with Pantone 19-4052 Classic Blue. TEALEAVES' Master Blenders have used the highest grade botanicals to blend a wellness-oriented herbal berry melange; the epitome of a perfect palate expression. Butterfly pea flower, lemon verbena, lemongrass, rose petal and Firmenich flavour. Spritz it up with lemon and behold a new colour sensation.

OMNI  HOTELS & RESORTS
the king edward | toronto

*All prices are subject to applicable taxes and service charges.