

The King Edward Afternoon Tea

A TRADITION & CULTURE

Since the turn of the 20th century, afternoon tea has been a tradition at the King Edward Hotel. Throughout the history and evolution of afternoon tea, our service has remained one of the paramount tea experiences Toronto has to offer. As with anything we do, when embracing the future of our tea, we do so with respect to the history and tradition that has made us synonymous with Tea in Toronto.

We invite you to step through our doors, pass into a world where old world luxuries become revived, and experience the personality and charm our hotel has to offer. Chef Daniel Schick and his innovative team constantly push the boundaries of sweet and savoury in whimsical and playful manners to truly create a royal experience.

In an effort to sate even the most experienced tea palates, The Omni King Edward Hotel is proud to offer a meticulously curated selection of premium teas from two Canadian companies: Sloane Tea Company from Toronto and Tea Leaves based out of Vancouver.

To complement our Tea experience, we offer luxury teas with a range of tastes from ethereally mild to bold and robust.

Sample our Heavenly Cream, with an intoxicating topnote of vanilla to bring out subtleties in our pastries. Or perhaps the precious Darjeeling 2nd flush, a black tea from the prized Jungpana Estate which could rival the maturity and depth of a single malt scotch. Done exclusively for our Hotel we have a signature tea blended with Jasmine, Ceylon which possesses the malty character of Yunnan; The King Edward. Whatever your preference, our knowledgeable staff will help you find the perfect match for your tastes.

Whether it be for a celebration, a stolen moment, or a languid repose, join us for afternoon Tea in our iconic lobby, or the quaint Victoria's. Let us help you find the time for yourself, your loved ones, and your special moments. Let The Omni King Edward help reintroduce you to the luxury of taking a moment in time.





TEALEAVES

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.

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.

OSMANTHUS OOLONG

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

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”.

SHANGHAI ROSE

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

ORGANIC WILD STRAWBERRY

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

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.

MOUNTAIN BERRY

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

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.

MAD HATTER’S TEA PARTY

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



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.

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.

TROPICAL GREEN

BLENDED GREEN

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

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.

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.

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

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

BLENDED BLACK

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

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.

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.

Seasonal Holiday Tea Blends



TEALEAVES

NUTCRACKER

A crimson jacket twinkles with gold. Chivalry alive with young love. A timely slipper saves a kingdom. Sip and believe again in the magic. Awaken your childhood fairytale and bring your holiday prince to life. A black tea with hints of hazelnut and vanilla flavours with a nutty, rich and smooth palate.

ORGANIC SUGAR PLUM FAIRY

Silk blushes over a dashing Cavalier. Swirling sweets enchant. Hearts synch. Graceful fingers float sweet poetry. The Sugar Plum Fairy's land awaits. Whirls of creamy vanilla, ripe strawberry & a hint of plum are 'en point' in this sweet & fruity herbal treat. Organic rooibos vanilla, strawberry and plum natural flavours.



Nutcracker Tea

Amuse-bouche

The King's Beef Wellington Inspiration

Smoked Salmon with Cucumber, Sprouts and
Lemon Dill Cream Cheese

Port Glazed Figs with Stilton Cheese and Candied Walnuts
on Olive Oil Tortas

Free Run Egg Salad with Truffle Oil and Snipped Chives

Duck Confit with Cumberland Sauce

Mont Blanc Verrine

Chocolate "Birch de Noel"

Golden Fruit Cake Petit Four Parcel

Lemon Verbena and Strawberry Entremet

Peppermint Candy Cane Macaron Bauble

Classic Cream Scone and Candied Citrus Peel Buttermilk Scone

Served with Devonshire Cream, Strawberry Preserves and Clementine Curd

Enhance your Tea Experience with a Glass of Champagne 113

or with a Glass of Prosecco 89



Winter Garden Tea

Amuse-bouche

The King's Mushroom and Beluga Lentil Wellington

Port Glazed Figs with Stilton Cheese and Candied Walnuts on Olive Oil Tortas

Free Run Egg Salad with Truffle Oil and Snipped Chives

Avocado and Cucumber with Sprouts and Lemon Dill Cream Cheese

Roasted Butternut Squash Baba Ghanoush

Mont Blanc Verrine

Chocolate "Birch de Noel"

Golden Fruit Cake Petit Four Parcel

Lemon Verbena and Strawberry Entremet

Peppermint Candy Cane Macaron Bauble

Classic Cream Scone and Candied Citrus Peel Buttermilk Scone

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Clementine Curd

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Sugar Plum Tea

12 years and under

The Mouse King's Grilled Cheese Wedge

Warm Piggy in a Cozy Blankey

Cucumber and Cream Trees

Cup of Chocolate Moose with Toasted Marshmallows

Reindeer Gingerbread Cookie

Cookies 'n' Cream Cupcake

Fairy Dusted Scones in a Winter Wonderlandscape

Served with choice of Hot Chocolate and Marshmallows or Spiced
Apple Cider Wassail or White Chocolate Babyccino



Bar Tea

SPARKLING & CHAMPAGNE

	GLASS		BOTTLE
SPARKLING			
Prosecco, Villa Sandi, <i>Italy</i>	14	Prosecco, Villa Sandi, <i>Italy</i>	59
Cuvée Catharine Rose, <i>Niagara</i>	20	Cuvée Catharine Rose, <i>Niagara</i>	99
Henckell Rosé, <i>Germany</i> , Vegan, 200 ml	18	Chandon Brut, <i>California</i>	99
Mionetto Prestige Prosecco Brut, <i>Italy</i> , 200 ml	22	CHAMPAGNE	
Glass of Champagne, <i>France</i>	38	Louis Roederer Brut Premier, <i>France</i>	185
		Veuve Cliquot Brut Yellow Label, <i>France</i>	180
		Moët & Chandon Imperial, <i>France</i>	170
		Dom Perignon Brut, <i>France</i>	495
		Taittinger, <i>France</i>	160

SHERRY & PORTS

Bristol Cream	10
Taylor Fladgate 10yrs	15
Sandeman's Ruby	10

