

# *The King Edward Afternoon Tea*

## A TRADITION & CULTURE

Since the turn of the 20<sup>th</sup> 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 TeaLeaves 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 2<sup>nd</sup> 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



TERGAR CHARITY  
NEPAL

ORGANIC

# Wild Himalayan Mountain Tea

Collaborating with the women of Samagaun and Tergar Charity Nepal, to increase the opportunity for greater empowerment and growth within their traditional livelihood. This harmonious green tea blends hand-harvested, superfood gob-chis, together in support of the UN Development Project and UN Women projects. Tergar Charity Nepal was bestowed the UN Equator Prize 2023 for this project.

LEARN MORE



## INGREDIENTS

Organic young hyson green, organic gob-chi, organic goji berry, jasmine and natural strawberry flavor, rose petals





## 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.

### **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.



### **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.

### **OO LONG 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.



# *The King's Spring Tea*

Amuse-bouche

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Spring Chicken BLT

Smoked Salmon, Lobster & Shrimp with Dill Crème Fraiche

Free Run Lemon Egg Mimosa with Asparagus

Cucumber, Spring Greens & Cream Cheese

Beef Carpaccio with Parmesan & Lemon Caper Aioli

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Strawberry Rhubarb Tart

Spring Has Sprung Chocolate Terrarium

Robin's Egg Maple Pecan Macaron

Lemon Poppyseed & Mango Roll

Sour Cherry Blossom

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Classic Cream Scone & Carrot Cake & Currant Scone served with

Clotted Cream, Strawberry Preserve & Lemon Curd

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79

*Enhance your Tea Experience with a Glass of Champagne 117*

*or with a Glass of Prosecco 93*

*The Omni King Edward is pleased to announce that our Afternoon Tea Experience is listed among the  
Top 25 Historic Hotels Worldwide Afternoon Tea Experience*

# *Spring Garden Tea*

Amuse-bouche

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Free Run Lemon Egg Mimosa with Asparagus  
Cucumber, Spring Greens & Cream Cheese  
Thai Carrot & Papaya with Curried Cashews  
Spanakopita & Tomato Confit Clubhouse  
Minted Pea & Leek Tart

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Strawberry Rhubarb Tart  
Spring Has Sprung Chocolate Terrarium  
Robin's Egg Maple Pecan Macaron  
Lemon Poppyseed & Mango Roll  
Sour Cherry Blossom

\*\*\*

Classic Cream Scone & Carrot Cake & Currant Scone served with  
Clotted Cream, Strawberry Preserve & Lemon Curd

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79

*Enhance your Tea Experience with a Glass of Champagne 117*  
*or with a Glass of Prosecco 93*

# *The Jester's Tea*

*12 years and under*

Wedge of Grilled Cheese

Sprouting Cucumber & Cream Cheese

Chick-a-Dee

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Carrot Top Cupcake

Spring Posie Cookie Sandwich

Jelly Belly Donut

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Strawberry “n” Cream Scones

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Served with a Pot of Hot Chocolate & Marshmallows or  
Warm Apple Cider

# Bar Tea

## SPARKLING & CHAMPAGNE

### BY THE GLASS

#### SPARKLING

Prosecco, Villa Sandi, <i>Italy</i>	14
Cuvée Catharine Rose, <i>Niagara</i>	20
Henckell Rosé, <i>Germany</i> , Vegan, 200 ml	18
Mionetto Prestige Prosecco Brut, <i>Italy</i> , 200 ml	22
Glass of Champagne, <i>France</i>	38

### BY THE BOTTLE

#### SPARKLING

Prosecco, Villa Sandi, <i>Italy</i>	59
Cuvée Catharine Rose, <i>Niagara</i>	99
Chandon Brut, <i>California</i>	99

#### CHAMPAGNE

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

## Takeaway Tea Caddies & Scones

### TEALEAVES KING EDWARD BLEND 100 G 25.95

Blended exclusively for the King Edward Hotel – floral Jasimine and Ceylon blended with the malty character of Yunnan and finished with rose petals

### SLOANE SET OF 50 SINGLE USE FILTER BAGS 11.50

These beautifully packaged filter bags are complete with a string and tag and are perfect for portioning as much or as little loose-leaf tea as you wish to infuse into your cup or teapot.

### THE OMNI KING EDWARD'S FRESHLY BAKED SCONES

1 DOZEN 60 1/2 DOZEN 36

Our Classic Cream Scones, with Devonshire Cream and Strawberry Preserves