

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.

Our Partners:



TEALEAVES



*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*



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.

ORGANIC APPLE PIE

Blend of tart Granny Smith apples, warm cinnamon nutmeg & a buttery pie crust, this tea captures the essence of a freshly baked apple pie.

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.

BC FORESTEA

Hand-smoked in Vancouver using alderwood, cherry and whisky-cask oak, this black tea delivers a rich, earthy flavour with deep, campfire - like notes. Bold and complex, it captures the essence of the wild outdoors in every sip.



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.

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

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.

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.

MINT CHOCOLATE

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

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.

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.

Autumn Tea

Amuse Bouche

Spiced Pumpkin Latte Tart

Apple Walnut Calvados Loaf

Grape Macaron with White Chocolate Chevre

Dark Chocolate Feuilletine French Liégeois

Yuzu Chocolate Entremet

Shaved Roast Beef, Bacon Onion Jam & Grain Mustard Mayo

Smoked Chicken Waldorf with Crisp Apple, Celery & Cranberry

Chopped Free Run Egg with Thyme Roasted Butternut Squash

Cucumber, Radish & Lemon Dill Cream Cheese

Salmon & Fennel Rilette

Classic Cream Scone & Apple Spice Streusel Scone

Strawberry Preserve, Clotted Cream, Lemon Curd

79

Enhance your Tea Experience with a Glass of Champagne 117

or with a Glass of Prosecco 93

Autumn Garden Tea

Amuse Bouche

Spiced Pumpkin Latte Tart

Apple Walnut Calvados Loaf

Grape Macaron with White Chocolate Chevre

Dark Chocolate Feuilletine French Liégeois

Yuzu Chocolate Entremet

Chopped Free Run Egg with Thyme Roasted Butternut Squash

Cucumber, Radish & Lemon Dill Cream Cheese

Mushroom & Ancient Grains Duxelle

Smoked Tofu Waldorf with Crisp Apple, Celery & Pumpkin Seeds

Citrus Heirloom Beet with Fennel, Pistachio & Goat Cheese

Classic Cream Scone & Apple Spice Streusel Scone

Strawberry Preserve, Clotted Cream, Lemon Curd

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or with a Glass of Prosecco 93

Autumn Taster's Tea

12 years and under

Apple Orchard Hand Pie

Pumpkin Chocolate Cupcake

Cinnamon Dough 'Nut'

Caramel Apple French Toast Fingers

Smoked Turkey with Cranberry Jelly

Grilled Cheese Wedgewich

Apple Spice Streusel Scone

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

Bar Tea

SPARKLING & CHAMPAGNE

BY THE GLASS

SPARKLING

Glass of Prosecco	14
Henkell Rosé, <i>Germany</i> , Vegan, 200 ml	20
Mionetto Prestige Prosecco Brut, <i>Italy</i> , 200 ml	22
Glass on Nozeco 0.1% Brut	14

Glass of Champagne, <i>France</i>	38
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CLASSIC COCKTAILS WITH TEA

Non-Alcoholic Spritz	18
French 75	20
Pisco Sour	20
Corpse Reviver No. 2	20

BY THE BOTTLE

SPARKLING

Nozeco 0.1% Brut	45
Nozeco 0.1% Rose	45
Bottega Poeti Prosecco	63
Cuvée Catharine Rose, <i>Niagara</i>	99

CHAMPAGNE

Taittinger, <i>France</i>	160
Moët & Chandon Imperial, <i>France</i>	170
Veuve Cliquot Brut Yellow Label, <i>France</i>	180
Louis Roederer Brut Premier, <i>France</i>	190
Laurent Perrier Cuvée Rose	265

SHERRY & PORTS

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

For Take Away

TEALEAVES KING EDWARD BLEND 100 G 25.95

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

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