

# *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.

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 & 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 deliver a rich, earthy 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.

# Winter Tea

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The King's Beef Wellington Inspiration

Smoked Salmon with Cucumber & Lemon Dill Cream Cheese,  
Cracked Pepper & Horseradish Crème Fraiche

Curried Chicken Waldorf

Lightly Truffled Free Run Egg & Chive Sando

Prosciutto, Manchego & Fig Jam on Dacasto Panettone

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Pantone's Mocha Mousse Macaron

Black Forest Chocolate Slice

Gingered Clementine Cremeux Cakelet

Swirling Snowflakes Snow Globe

Mont Blanc Choux Bun

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Classic Cream Scone & Candied Citrus Buttermilk Scone served  
with Clotted Cream, Strawberry Preserve & Lemon Curd

79

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



# Winter Garden Tea

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Lightly Truffled Free Run Egg & Chive Sando  
Manchego, Spiced Walnuts, Pear & Fig Jam on Dacasto Panettone  
Avocado & Cucumber with Lemon Dill Cream Cheese  
Herb Mushroom & Beluga Lentil Duxelle  
Crumbled Falafel with Tahini Tabouleh & Hummus

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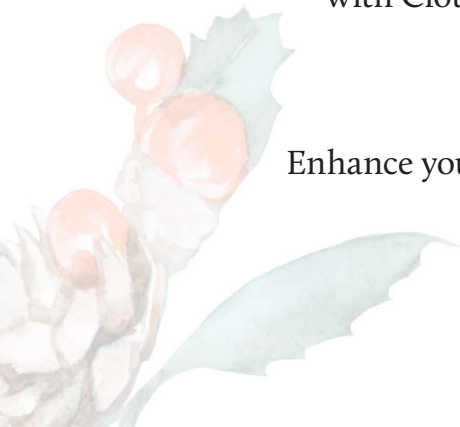
Pantone's Mocha Mousse Macaron  
Black Forest Chocolate Slice  
Gingered Clementine Cremeux Cakelet  
Swirling Snowflakes Snow Globe  
Mont Blanc Choux Bun

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Classic Cream Scone & Candied Citrus Buttermilk Scone served  
with Clotted Cream, Strawberry Preserve & Lemon Curd

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# Jester's Tea

Goey Grilled Cheese Wedge  
Strawberry Cucumber & Cream Cheese  
Honey Mustard Chicken Slider

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Mini Scones in a Winter Wonderland

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Snow Man Jelly Belly Beignet  
Snow Day Snow Globe  
Bejeweled Cupcake

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Served with Hot Chocolate & Marshmallows  
or Spiced Apple Cider

45

Enhance your Tea with a Mocktail  
Lemonade Haze or Pear Drop \$55

# Bar Tea

## BY THE GLASS

### SPARKLING

Glass of Prosecco	14
Henckell Rosé, <i>Germany, Vegan, 200 ml</i>	20
Mionetto Prestige Prosecco Brut, <i>Italy, 200 ml</i>	22
Glass of Nozeco 0.1% Brut	14
Glass of Champagne, <i>France</i>	38

### CLASSIC COCKTAILS & MOCKTAILS

Spritz Sereno (Non-Alcoholic)	18
H2 Craft (Non-Alcoholic)	18
French 75	20
Pisco Sour	20
Corpse Reviver No. 2	20
Sugar Plum Sparkler	25

## BY THE BOTTLE

### SPARKLING

Nozeco 0.1% Brut	45
Nozeco 0.1% Rose	45
Bottega Poeti Prosecco	63
Cuvée Catharine Rose, Niagra	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