

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.

PANTONE COLOUR OF THE YEAR 2025 MOCHA MOUSSE

Velvety, rich cocoa unfolds in a decadent symphony, harmoniously intertwined with soothing micro-farmed Himalayan chamomile, aromatic cinnamon, and restorative dandelion root

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.

CHERRY BLOSSOM

Grassy Japanese Sencha green tea, lightly infused with the sweetness of candied cherry.

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.

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.

Spring Tea

Maple Matcha Opera Slice

Strawberry, Rhubarb & Ginger Macaron

Lemon Elderflower Madeleine

Cherry Blossom Tapioca Panna Cotta

Earl Grey Milk Chocolate Tart

Rosemary & Thyme Poached Chicken Pot Pie

Free Run Lemon Egg Mimosa with Asparagus

Spiced Honey & Fig drizzled Prosciutto with Manchego on Dacasto Panettone

True Roast Beef with Watercress & Peppered Horseradish Cream

Smoked Salmon with Mango, Pickled Vegetables and Wasabi

Classic Cream Scone and Spiced Carrot & Currant Scone served with
Clotted Cream, Lemon Curd and Strawberry Preserves

79

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



Spring Garden Tea

Maple Matcha Opera Slice
Strawberry, Rhubarb & Ginger Macaron
Lemon Elderflower Madeleine
Cherry Blossom Tapioca Panna Cotta
Earl Grey Milk Chocolate Tart

Veggie Patch Pot Pie
Free Run Lemon Egg Mimosa with Asparagus
Togarashi Tofu with Mango Slaw & Wasabi
Green Goddess Spring Roll
Spiced Honey & Fig Drizzled Pear & Manchego on Dacasto Panettone

Classic Cream Scone and Spiced Carrot & Currant Scone served
with Clotted Cream, Lemon Curd and Strawberry Preserves

79

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

Jester's Tea

Seed to Sprout Chocolate Pudding Pot
Vegetable Patch Carrot Cupcakelet
Spring has Sprung Sugar Cookie

Chick-a-dee Deviled Egg
Double Grilled Cheese Wedge
Cucumber & Cream Cheese Caterpillar

Strawberries 'n' Cream Short Stack Scones
Served with Hot Chocolate & Marshmallows or Warm Apple Cider

45

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

From the Bar

BY THE GLASS

SPARKLING

| | |
|---|----|
| Today's Prosecco Selection | 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 |
| Today's Champagne Selection | 38 |

CLASSIC COCKTAILS & MOCKTAILS

| | |
|-------------------------------|----|
| Spritz Sereno (Non-Alcoholic) | 18 |
| Calm & Breezy (Non-Alcoholic) | 18 |
| Virgin Mojito (Non-Alcoholic) | 15 |
| 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 Rosé, <i>Niagra</i> | 99 |

CHAMPAGNE

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

SHERRY & PORTS

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

Seasonal Spring Creation

TEALEAVES CEREMONIAL GRADE TENCHA MATCHA

Hot Matcha Lattea 12

Iced Matcha Lattea 12

For Take Away

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

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