

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, earthly 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.

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.

Autumn Afternoon Tea

Thinly Sliced Roast Beef with Sauce Gribiche
Smoked Chicken Waldorf with Crisp Apple, Celery, Cranberry & Toasted Walnut
Chopped Free Run Egg with Thyme Roastd Kabocha Squash
Prosciutto, Manchego & Fig Chutney
Salmon Confit Rillettes with Corn & Fennel

White Chocolate & Spiced Pumpkin Choux
Rooftop Honey & Nut Financier
Rosemary & Wine Poached Pear & Chèvre Cheesecake Verrine
Chocolate Whisky & Blackberry Cakelet
French Apple Tart with Calvados

Classic Cream Scone & Cinnamon Streusel Scone served with
Clotted Cream, Lemon Curd & Strawberry Preserves

79

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

Autumn Garden Tea

Mushroom, Herb & Cashew Butter Rillettes

Chopped Free Run Egg with Thyme Roasted Kabocha Squash

Smoked Tofu Waldorf with Crisp Apple, Celery, Cranberry & Toasted Walnut

Manchego Frito with Honey & Fig Chutney

Chickpea Panisse with Blistered Tomato, Corn & Fennel

White Chocolate & Spiced Pumpkin Choux

Rooftop Honey & Nut Financier

Rosemary & Wine Poached Pear & Chèvre Cheesecake Verrine

Chocolate Whisky & Blackberry Cakelet

French Apple Tart with Calvados

Classic Cream Scone & Cinnamon Streusel Scone served with

Clotted Cream, Lemon Curd & Strawberry Preserves

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The Jester's Tea

12 years and under

Grilled Cheese Wedgewich

Smoked Turkey & Cranberry Jelly Slider

Corn Dog on Ketchup Schmear

Apple Orchard Hand Pie

Funfetti Whoopie Pie

Cherry Pie Cupcake

Apple Cinnamon Caramel Scones

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

45

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

Bar Tea

BY THE GLASS

SPARKLING

Today's Prosecco Selection	14
Henckell Rosé, <i>Germany</i> , Vegan, 200 ml	20
Mionetto Prestige Prosecco Brut, <i>Italy</i> , 200 ml	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, Niagra	99

CHAMPAGNE

Moët & Chandon Imperial, <i>France</i>	170
Laurent Perrier Cuvée Rosé	265
Taittinger, <i>France</i>	160
Veuve Cliquot 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

TEALEAVES CEREMONIAL GRADE TENCHA MATCHA

Hot Matcha Latte	12
Iced Matcha Latte	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