

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

- Henry James

“Tea to the English is really a picnic indoors” - Alice Walker

“Doing nothing is respectable at tea”

- Sasaki Sanmi

“In nothing more is the English genius for domesticity more notably declared than in the institution of this festival almost one may call it-of afternoon tea...the mere chink of cups and saucers tunes the mind to happy repose.”

- George Gissing

“Tea! Bless ordinary everyday afternoon tea! ”

- Agatha Christie

Timeless Elegance, One Cup at a Time.

Step into a world where every tea cup carries a story and tradition shines through each sip. Since the early 1900s, The Omni King Edward Hotel has been Toronto's beloved home for Afternoon Tea - an honoured ritual celebrated amongst the Top 25 Historic Hotels Worldwide.

Here, timeless tradition meets thoughtful creativity.

Chef Daniel Schick and his team craft delicate pastries and savoury delights that honour classic flavours while adding just a hint of playful charm.

Walk through our historic doors and feel the elegance of a cherished era come to life. Enjoy an Afternoon Tea experience that's inviting, enchanting, and rooted in tradition - where every cup is a moment worth savouring.



TEALEAVES



OMNI

KING EDWARD



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.

MOUNTAIN BERRY

A fruity superfood blend of Saskatoon berries (native to Canada), currants, hibiscus and rosehips, sealed with sweetness.

SHANGHAI ROSE

Fragrant red rose petals and the sweet, sultry flavour of seductive lychee.
A bouquet in your cup.

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.

MAD HATTER'S TEA PARTY

Head down the rabbit hole.
Black tea, essential oils of natural fruit, vanilla and marigold flowers.

ENGLISH BREAKFAST

When tea replaced ale as the flavoured beverage at the breakfast table, it was an unblended Chinese Keemun that was drunk. Blended true to the origin of “English Breakfast”.

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.

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 WILD STRAWBERRY

A refreshing “rolled and twisted” Chinese green tea infused with the sweetness of wild strawberries.

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.

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.

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.

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.

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.

TROPICAL GREEN

BLENDED GREEN

Japanese Sencha green tea blended with the sweetness of pineapple and papaya, creating a smooth bodied and fruity 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.

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.

Seasonal Holiday Tea Blends



TEA LEAVES

NUTCRACKER

A crimson jacket twinkles with gold. Chivalry alive with young love. A timely slipper saves a kingdom. Sip and believe again in the magic. Awaken your childhood fairytale and bring your holiday prince to life. A black tea with hints of hazelnut and vanilla flavours with a nutty, rich and smooth palate.

ORGANIC SUGAR PLUM FAIRY

Silk blushes over a dashing Cavalier. Swirling sweets enchant. Hearts synch. Graceful fingers float sweet poetry. The Sugar Plum Fairy's land awaits. Whirls of creamy vanilla, ripe strawberry & a hint of plum are 'en point' in this sweet & fruity herbal treat. Organic rooibos vanilla, strawberry and plum natural flavours.



Nutcracker Tea



SAVOURIES

Cheese, Nut & Fig Tartine

Beef Wellington Inspiration

Potted Shrimp & Smoked Salmon

Duck a l'orange

Truffled Egg & Cress

SWEETS

Peppermint Milk Chocolate Mocha Macaron

White Christmas Yule Log

Ruby Port & Berry Trifle

Gingerbread Cakelet with Brandy Clotted Cream & Cranberry

Clementine & Tiffin Tartlet

SCONES

Classic Cream Scone & Candied Citrus Buttermilk Scone

Served with Clotted Cream, Strawberry Preserves & Lemon Curd

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*Enhance your Tea Experience with a Glass of Champagne 112
or with a Glass of Prosecco 92*

Winter Garden Tea

SAVOURIES

Cheese, Nut & Fig Tartine

Truffled Egg & Cress

Ancient Grains & Wild Mushroom Duxelle

Tofu Tataki with Wasabi Winter Slaw

Crumbled Falafel with Pickled Vegetable Tabouleh

SWEETS

Peppermint Milk Chocolate Mocha Macaron

White Christmas Yule Log

Ruby Port & Berry Trifle

Gingerbread Cakelet with Brandy Clotted Cream & Cranberry

Clementine & Tiffin Tartlet

SCONES

Classic Cream Scone & Candied Citrus Buttermilk Scone

Served with Clotted Cream, Strawberry Preserves & Lemon Curd

82

Enhance your Tea Experience with a Glass of Champagne 112

or with a Glass of Prosecco 92





Sugar Plum Tea

The Mouse King's Grilled Cheese Wedge

Cucumber & Cream Tree

Smoked Turkey & Cranberry Jelly

Sugar Plum Fairy Dusted Scones in a Winter Wonderland

Kris Kringle Cookie

The Snowman

A Cup of Chocolate "Moose"

Served with Hot Chocolate & Marshmallows

or Warm Apple Cider

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Enhance your tea with a

Lemonade Haze or Pear Drop Mocktail 60

Festive Take Away

TEALEAVES KING EDWARD BLEND TIN 100 G 35

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 Clotted
Cream and Strawberry Preserves

Bar Tea

BY THE GLASS

SPARKLING

Sommeliers 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
Sommeliers Champagne Selection	38

LIQUEURS

El Gebernador Pisco	14
Grand Marnier Louis Alexandre	21
Amaro Nonino	18
El Dorado Golden Cream Liqueur	12
Disaronno Amaretto	12

BY THE BOTTLE

SPARKLING

Nozeco 0.1% Brut	45
Nozeco 0.1% Rose	45
Bottega Poeti Prosecco	63
Cuvée Catharine Rosé, 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 Rosé	265
Moët & Chandon - 200 ml	45
Moët & Chandon - 375 ml	85

SHERRY & PORTS

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

COCKTAILS

Festive Mojito 25

white rum, malibu, coconut milk, soda

Gingerbread Old Fashioned 25

forty Creek copper bold canadian whisky, grand marnier, gingerbread syrup, chocolate bitters

Milk and Cookies 25

skyy vodka, bolivar coffee liqueur, forty creek cream liqueur, chocolate syrup, espresso shot

Sugar Plum Sparkler 25

aperol, raspberry syrup, prosecco

MOCKTAILS

Lemonade Haze 15

elderflower, grapefruit, sparkling lemonade

Pear Drop 15

elderflower, pear, lemon, soda

Festive non alcoholic mojito - 15

coconut milk, lemon, mint, soda.

