

Afternoon Tea

OMNI

KING EDWARD

“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 teacup 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 honored ritual celebrated among the Top 25 Historic Hotels Worldwide.

Here, timeless tradition meets thoughtful creativity.

Chef Daniel Schick and his team craft delicate pastries and savory delights that honor classic flavors 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 savoring.



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.

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”.

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 whiskeys 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.

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.

TROPICAL GREEN
BLENDED GREEN

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

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.

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.

Winter Tea.

Cheese, Nut & Fig Tartine
Beef Wellington Inspiration
Potted Shrimp & Smoked Salmon
Truffled Egg & Cress
Rosemary & Thyme Chicken Pot Pie

Clementine & Chocolate Tartlet
London Fog Milk Chocolate Latte
Raspberry Red Velvet Cream Cheese Swiss Roll
Winter Spice Cake with Brandy Clotted Cream & Cranberry
Mont Blanc Macaron

Classic Cream Scone & Cranberry Buttermilk Scones
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

Winter Garden Tea.

Cheese, Nut & Fig Tartine

Truffled Egg & Cress

Ancient Grains & Wild Mushroom Duxelle

Tofu Tataki with Wasabi Winter Slaw

Crumbled Falafel with Pickled Vegetable Tabouleh

Clementine & Chocolate Tartlet

London Fog Milk Chocolate Latte

Raspberry Red Velvet Cream Cheese Swiss Roll

Winter Spice Cake with Brandy Clotted Cream & Cranberry

Mont Blanc Macaron

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

Jester's Tea.

Goosey Grilled Cheese Wedge
Cucumber & Cream Cheese
Smoked Turkey & Cranberry Jelly

Snow Dusted Scones in a Winter Wonderland

Jelly Belly Donut
The Snow Man
Cup of Chocolate "Moose"

Served with Hot Chocolate & Marshmallows
or Warm Apple Cider

47

Enhance your tea with a Lemonade Haze or Pear Drop Mocktail

60

For Take Away.

TEALEAVES KING EDWARD BLEND TIN

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

100 G 35

THE OMNI KING EDWARD'S FRESHLY BAKED SCONES

Our Classic Cream Scones, with Clotted
Cream and Strawberry Preserves

1 DOZEN 60 • 1/2 DOZEN 36

Selection From Bar.

BY THE GLASS

SPARKLING

Sommeliers Prosecco Selection
Henckell Rosé,
Germany, Vegan, 200 ml
Mionetto Prestige Prosecco
Brut, *Italy*, 200 ml
Nozeco 0.1% Brut

Sommeliers Champagne
Selection

LIQUEURS

El Gebernador Pisco
Grand Marnier Louis Alexandre
Amaro Nonino
El Dorado Golden
Cream Liqueur
Disaronno Amaretto

BY THE BOTTLE

SPARKLING

14 Nozeco 0.1% Brut **45**
20 Nozeco 0.1% Rose **45**
Bottega Poeti Prosecco **63**
22 Cuvée Catharine Rosé, *Niagra* **99**

14 CHAMPAGNE

38 Piper-Heidsieck, *France* **160**
Moët & Chandon Imperial,
France **170**
Veuve Cliquot Brut **180**
14 Yellow Label, *France*
21 Louis Roederer Brut Premier, **190**
18 *France*
12 Laurent Perrier Curee Rosé **265**
Moët & Chandon - 200 ml **45**
12 Moët & Chandon - 375 ml **85**

SHERRY & PORTS

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

COCKTAILS

WINTER MOJITO 25

white rum, malibu, coconut milk, soda

WINTER SPICED 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

RASPBERRY SPARKLER 25

aperol, raspberry syrup, prosecco

MOCKTAILS

LEMONADE HAZE 15

elderflower, grapefruit, sparkling lemonade

PEAR DROP 15

elderflower, pear, lemon, soda

WINTER NON ALCOHOLIC MOJITO 15

coconut milk, lemon, mint, soda.



OMNI

KING EDWARD