

*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.”

-ALICEWALKER

“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 honoured 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 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





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KING EDWARD BLEND

Blended exclusively for TheKing Edward Hotel – floral Jasmine and Ceylon blended with the malty character of Yunnan. Finished with rose petals.

ENGLISH BREAKFAST

Whentea 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

Fragrantred 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 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.

OSMANTHUS OOLONG

Rare osmanthus flowers delicately scent this top-grade high mountain Formosa oolong.

CHERRY BLOSSOM

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



DARJEELING 2ND FLUSH

As the “Champagne of Tea” this prized Jungpana Estate exclusive possesses a classic muscatel profile with a stunningly refined finish.

JASMINE SNOW DRAGON

An artisan hand-rolled green tea scented with seven times its weight in freshly plucked jasmine blossoms for a fragrant and delicately bodied infusion.

OO LONG CRÈME

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

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

PEACHES & CREAM

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

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

South-African green rooibos mingles with a medley of mint to create an infusion that is smooth, sophisticated and naturally refreshing.

ROUGE PROVENCE

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

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

Spring Chicken Fricasée

Free Run Egg Lemon & Dill

Asparagus, Leek, Sweet Pea & Smoked Salmon Rarebit

Lightly Curried Carrot Panna Cotta with Mango Vegetable Chutney

Roast Beef, Watercress & Red Onion Marmalade

Maple Matcha Latte with Mango Bubbles

Passionfruit Pavlova

Strawberry Rhubarb Streusel Tartlet

Lemon Viola Macaron

Chocolate Blackberry Opera Slice

Classic Cream Scone & Spiced Carrot Currant & Buttermilk Scone

Served with Clotted Cream, Strawberry Preserve & Lemon Curd

82

Enhance your Tea Experience with a Glass of Champagne

112

Or with a Glass of Prosecco

92

Spring Garden Tea

Free Run Egg Lemon & Dill

Asparagus, Leek & Sweet Pea Rarebit

Lightly Curried Carrot Panna Cotta with Mango Vegetable Chutney

Togarashi Tofu & Mango Slaw "Spring" Roll

Cucumber Cream Cheese with Avocado Crema,

Sweet Pea Tendrils & Crisp Radish

Maple Matcha Latte with Mango Bubbles

Passionfruit Pavlova

Strawberry Rhubarb Streusel Tartlet

Lemon Viola Macaron

Chocolate Blackberry Opera Slice

Classic Cream Scone & Spiced Carrot Currant & Buttermilk Scone

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Jester's Tea

Spring Chickadee Eggwhich
Grilled Cheese Wedge
Cucumber & Cream Cheese Blossom

Robin's Egg Cupcake
Strawberry Cream Sando
Seed to Sprout Chocolate Pudding Pot

Mini Scones & Lemon Swirl

Served with Hot Chocolate & Marshmallows
or Warm Apple Cider

49

Enhance your tea with a Lemonade Haze or Pear Drop Mocktail

60

Sparkling Tea

SAICHO SPARKLING TEA 200 ML 18

Options Include: Hojicha | Jasmine | Osmanthus | Darjeeling

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	14
Henckell Rosé, Germany, Vegan, 200 ml	20
Mionetto Prestige Prosecco Brut, Italy, 200 ml	22
Nozeco 0.1% Brut	
Sommeliers Champagne Selection	

LIQUEURS

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

BY THE BOTTLE SPARKLING

Nozeco 0.1% Brut	45
Nozeco 0.1% Rose	45
Bottega Poeti Prosecco	63
Cuvée Catharine Rosé, Niagra	99
14 CHAMPAGNE	
38 Piper-Heidsieck, <i>France</i>	160
Moët & Chandon Imperial, <i>France</i>	170
Veuve Cliquot Brut	180
14 Yellow Label, <i>France</i>	
21 Louis Roederer Brut Premier, <i>France</i>	190
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
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COCKTAILS

LAVENDER LEMON DROP MARTINI 25
vodka, cointreau, creme de violette, lemon juice

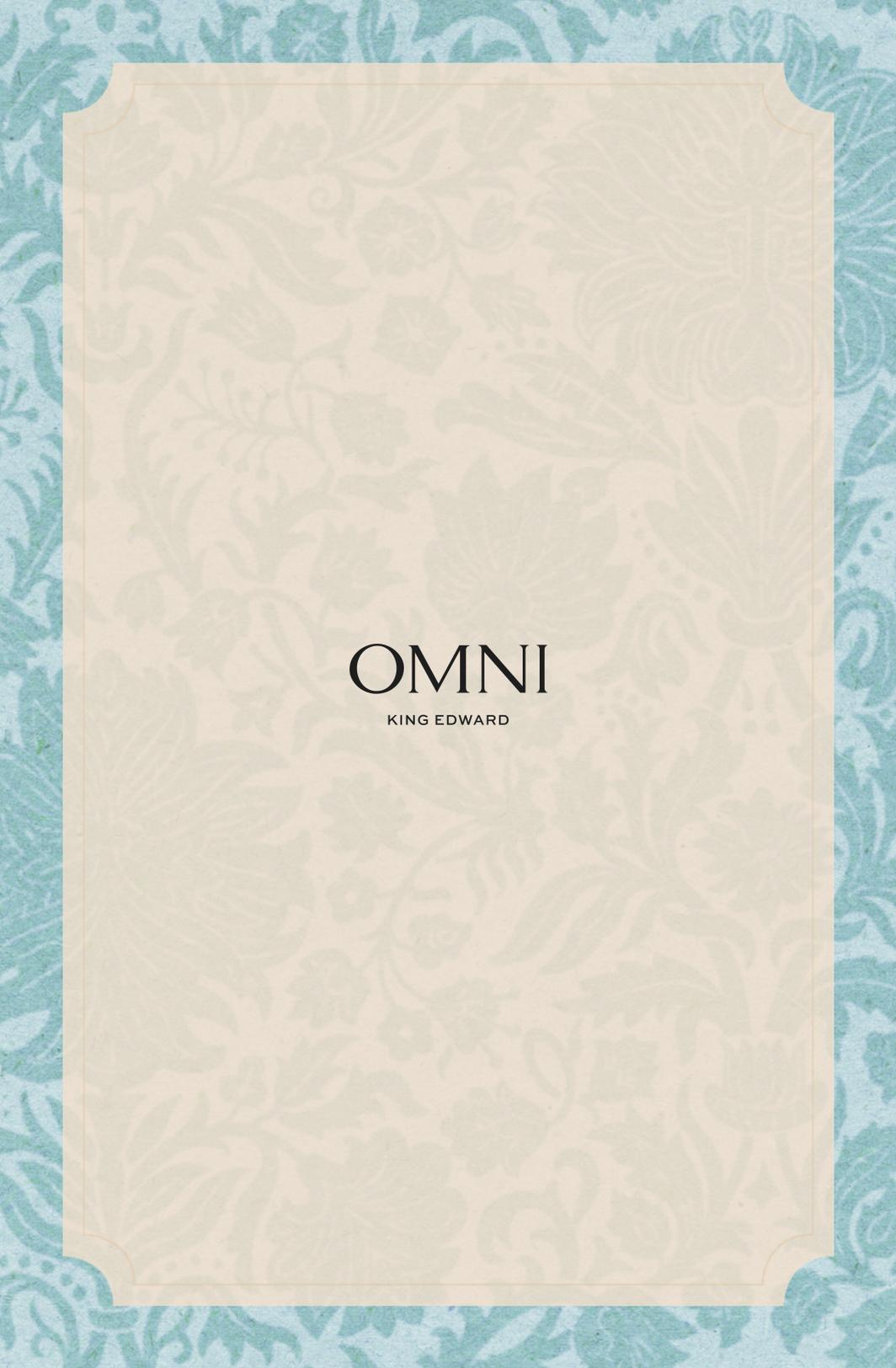
CHERRY BLOSSOM SPRITZ 25
gin, luxado cherry sangue, prosecco

APEROL SPRITZ 25
aperol, prosecco, soda

MOCKTAILS

LEMONADE HAZE 15
elderflower, grapefruit, sparkling lemonade

PEAR DROP 15
elderflower, pear, lemon, soda



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