



Afternoon Tea

OMNI

KING EDWARD

Timeless Elegance, One Cup at a Time.

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

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



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. Terger Charity Nepal was bestowed the UN Equator Prize 2023 for this project.

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 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

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

ORGANIC APPLE PIE

warm cinnamon nutmeg & a buttery pie crust, this tea captures the essence of a freshly baked apple pie



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

Autumn Tea

CHOPPED FREE-RUN EGG WITH BROWN SUGAR &
BUTTER-ROASTED ACORN SQUASH

PARSLEY, SAGE, ROSEMARY & THYME CHICKEN WITH
CRANBERRY & ONION RELISH

“CONE”UCOPIA OF SMOKED SALMON, LEEK, CORN & FENNEL

TOP-LOADED ROAST BEEF WITH SAUCE GRIBICHE

HEIRLOOM BEET & APPLE WITH A DOLLOP OF
DILL SOUR CREAM

...

APPLE CALVADOS TARTLET WITH VANILLA CUSTARD &
BUTTERED CINNAMON CRUMBLE

PRALINE & PISTACHIO FEUILLETINE OPERA SLICE

SPICED PUMPKIN & COFFEE LATTE HARVEST MOON

SALTED CARAMEL CHOCOLATE ECLAIR WITH CIDER
POACHED PEAR

VERRINE OF GINGER PLUM COMPOTE & CHAI CHIBOUST

...

CLASSIC CREAM SCONE & CRANBERRY ORANGE SCONE
SERVED WITH PROPER CLOTTED CREAM, LEMON CURD &
STRAWBERRY PRESERVES

85

enhance your tea experience with a glass of champagne

118

or with a glass of prosecco

95

Autumn Garden Tea

CHOPPED FREE-RUN EGG WITH BROWN SUGAR &
BUTTER-ROASTED ACORN SQUASH

MOROCCAN-SPICED CARROT WITH WHIPPED GOAT CHEESE,
PUMPKIN SEED BRITTLE & FIG JAM

HEIRLOOM BEET & APPLE WITH A DOLLOP OF
DILL SOUR CREAM

“CONE”UCOPIA OF FORAGED MISO MIRIN MUSHROOMS

CORNBREAD WITH PULLED TOFU, CABBAGE SLAW &
HOT HONEY DRIZZLE

...

APPLE CALVADOS TARTLET WITH VANILLA CUSTARD &
BUTTERED CINNAMON CRUMBLE

PRALINE & PISTACHIO FEUILLETINE OPERA SLICE

SPICED PUMPKIN & COFFEE LATTE HARVEST MOON

SALTED CARAMEL CHOCOLATE ECLAIR WITH
CIDER POACHED PEAR

VERRINE OF GINGER PLUM COMPOTE & CHAI CHIBOUST

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CLASSIC CREAM SCONE & CRANBERRY ORANGE SCONE
SERVED WITH PROPER CLOTTED CREAM,
LEMON CURD & STRAWBERRY PRESERVES

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Jester's Tea

for kids aged 12 & younger only

DOUBLE-DECKER GRILLED CHEESE

SMOKED TURKEY & CRANBERRY JELLY

PIZZA POP TART

...

CHEESE SCONES WITH APPLE SAUCE

...

APPLE HARVEST HAND PIE

THE BIG LEAF PILE CUPCAKE

IT'S THE GREAT PUMPKIN

...

SERVED WITH YOUR CHOICE OF WARM APPLE CIDER OR
HOT CHOCOLATE & MARSHMALLOWS

50

Enhance Your Tea With A Mocktail

lemonade haze or peach & hibiscus mocktail

60

Selection From Bar

BY THE GLASS

SPARKLING

Glass of Prosecco	14
Henkell Rosé, Germany, Vegan, 200 ml	20
Mionetto Prestige Prosecco Brut, Italy, 200 ml	22
Nozeco 0.1% Brut	14
Today's Champagne Selection, France	38

CLASSIC COCKTAILS & MOCKTAILS

Collins	21
Cobbler	22
Millennium Gimlet	24
Lemonade Haze N/A <i>Elderflower, Grapefruit, Sparkling Lemonade</i>	15
Peach & Hibiscus High Ball N/A <i>peach, hibiscus, lemon, soda</i>	15
Hot or Iced Matcha Latte	12

BY THE BOTTLE

SPARKLING

Nozeco 0.1% Brut	45
Nozeco 0.1% Rosé	45
Bottega Poeti Prosecco	63
Cuvée Catharine Rosé, Niagara	99

CHAMPAGNE

Taittinger, France	160
Moët & Chandon Impérial, France	170
Veuve Clicquot Brut Yellow Label, France	180
Louis Roederer Brut Premier, France	190
Laurent-Perrier Cuvée Rosé	265

SHERRY & PORTS

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

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
devonshire cream and strawberry preserves

1 DOZEN 60 • 1/2 DOZEN 36



A decorative border of watercolor-style flowers and leaves in shades of pink, purple, blue, and green surrounds the central text area.

OMNI

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