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.

In an effort to sate even the most experienced tea palates, The Omni King Edward Hotel is proud to offer a meticulously curated selection of premium teas from two Canadian companies: Sloane Tea Company from Toronto and Tea Leaves based out of Vancouver.

To complement our Tea experience, we offer 24 luxury teas with a range of tastes from ethereally mild to bold and robust.

Sample our Heavenly Cream, with an intoxicating topnote of vanilla to bring out subtleties in our pastries. Or perhaps the precious Darjeeling 2nd flush, a black tea from the prized Jungpana Estate which could rival the maturity and depth of a single malt scotch. Done exclusively for our Hotel we have a signature tea blended with Jasmine, Ceylon which possesses the malty character of Yunnan; The King Edward. Whatever your preference, our knowledgeable staff will help you find the perfect match for your tastes.

Whether it be for a celebration, a stolen moment, or a languid repose, join us for afternoon Tea in our iconic lobby, or the quaint Victoria’s. Let us help you find the time for yourself, your loved ones, and your special moments. Let The Omni King Edward help reintroduce you to the luxury of taking a moment in time.
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”.

TAJ SPICED CHAI TEA
This complex blend is made of top-quality fresh spices: Cardamom, Cinnamon, Ginger, Pepper, and Cloves – and Indian Black Tea.

IMPERIAL EARL
GREY DECAFE EARL GREY
Strong enough for an Earl but refined enough for his Lady, this connoisseur-grade Earl Grey blends Ceylon India and China estate teas with just a hint of Bergamot.

DARJEELING OOLONG
An epicurean blend of Indian Champagne Darjeeling, and a floral China Oolong, that yields a complex body and lingering orchid aroma.

ORGANIC GREEN
Harvested after the Spring rains on steep slopes high in China’s fog and mist-enshrouded Wuyi Mountains, is rich in antioxidants and is renowned for its flat green leaves, sweet cup and delicate aroma.

TAJ SPICED CHAI TEA
This complex blend is made of top-quality fresh spices: Cardamom, Cinnamon, Ginger, Pepper, and Cloves – and Indian Black Tea.

LEMON VERBENA
Slip into sweet lemon-drop daydreams, memories of carefree summer afternoons, and let your heart be light with this naturally caffeine-free infusion of Lemon Verbena, Lemongrass and Lemon balm. Simple Bliss.

GOLDEN ASSAM
This second flush, Large-leaf Golden-tipped Assam produces a full-bodied cup with a Copper Liquor noted for its lively character and distinctly Malty flavour.

ORGANIC PEPPERMINT
Stimulating and refreshing, a pot of Peppermint doubles as an aromatherapy session. An invigorating herbal infusion, fresh and rich in mint oils, with an amazing minty and uplifting aroma.

LEMON VERBENA
Slip into sweet lemon-drop daydreams, memories of carefree summer afternoons, and let your heart be light with this naturally caffeine-free infusion of Lemon Verbena, Lemongrass and Lemon balm. Simple Bliss.

FLORAL JASMINE
Delicately perfumed with golden Jasmine blossoms—the first perfume to encourage reflection, awareness and contemplation. Fresh mellow overtones with a slightly astringent finish.

MOUNTAIN BERRY
Saskatoon Berries, Currants, Raisins, and Blueberries. A sip of Saskatoon Berry Pie filled with potential for naughty infusions.
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.

QUEEN OF THE HILL
ESTATE BLACK
Fine plucking results in the golden leaves, robust character and bodied finish of this regal tea grown on a lush hill station in Assam.

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.

BERGAMOT ROSE
BLENDED BLACK
Ceylon and Assam black tea perfumed with Italian bergamot, finished with fine French lavender and Jaipur roses, creating a citrus and floral finish.

CHOCOLATE TRUFFLE
BLENDED BLACK
Smooth bodied Assam black tea blended with deep truffle notes and the richness of Brazilian cocoa, creating a dark chocolate 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.

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.
Winter Garden Tea

Wild Mushroom Tourtiere with Tarragon Crème Fraîche

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SAVOURY FINGER SANDWICHES

The King’s Mushroom Quinoa Duxelle
Tomato Confit & Arugula Pesto
Goat Cheese Tartine Studded with Candied Nut Brittle
Butternut Squash Waldorf with Crisp Celery & Apple
Chopped Egg with Pommery Mustard & Watercress

***

SELECTION OF DELICATE PASTRIES

Matcha Tea & Adzuki Bean Verrine
Clementine Cremeux Cakelet
Pineapple & Passion Fruit Choux
Fig Frangipane
Chocolate Earl Grey Pave

***

SCONES

Currant Scone  |  Classic Cream Scone
Served with Devonshire Cream, Moro Orange Curd and House Made Strawberry Jam

59
WINTER TEA

Wild Mushroom Tourtiere with Tarragon Crème Fraiche

***

SAVOURY FINGER SANDWICHES
The King’s Beef Wellington Inspiration  |  Smoked Salmon & Lemon Dill Shrimp
Goat Cheese Tartine Studded with Candied Nut Brittle
Chicken Waldorf with Crisp Celery & Apple
Chopped Egg with Pommery Mustard & Watercress

***

SELECTION OF DELICATE PASTRIES
Matcha Tea & Adzuki Bean Verrine |  Clementine Cremeux Cakelet
Pineapple & Passion Fruit Choux  |  Fig Frangipane
Chocolate Earl Grey Pave

***

SCONES
Currant Scone  |  Classic Cream Scone
Served with Devonshire Cream, Moro Orange Curd and House Made Strawberry Jam

59

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Glass of Louis Roederer Brut Premier

79
Jester’s Tea Party

12 years and under

Winter S’more

Macaroon Snowball

Jelly Belly Beignet

Cucumber & Cream Cheese

Double Decker Grilled Cheddar

SERVED WITH YOUR CHOICE OF HOT COCOA & TOASTED MARSHMALLOW, WARM MULLED APPLE CIDER OR MILK

30

GLUTEN FREE, VEGAN, AND ALL ALLERGIES MUST BE MADE KNOWN 48 HOURS PRIOR TO SCHEDULED TEA RESERVATION. ALL ITEMS ARE SUBJECTED TO APPLICABLE TAXES. PARTIES OF 8 OR MORE WILL BE SUBJECTED TO 15% GRATUITIES FOR CONVENIENCE.
Traditional Experience

WINTER TEA

Wild Mushroom Tourtiere with Tarragon Crème Fraiche

***

SAVOURY FINGER SANDWICHES

The King’s Beef Wellington Inspiration | Smoked Salmon & Lemon Dill Shrimp
Goat Cheese Tartine Studded with Candied Nut Brittle
Chicken Waldorf with Crisp Celery & Apple
Chopped Egg with Pommery Mustard & Watercress

***

SELECTION OF DELICATE PASTRIES

Matcha Tea & Adzuki Bean Verrine | Clementine Cremeux Cakelet
Pineapple & Passion Fruit Choux | Fig Frangipane
Chocolate Earl Grey Pave

***

SCONES

Currant Scone | Classic Cream Scone
Served with Devonshire Cream, Moro Orange Curd and House Made Strawberry Jam

SPARKLING OR SHERRY TEA – Enjoy a Glass of Sparkling or Sherry with our Winter Tea
The King’s High Cheese

Goat Cheese Tartine Studded with Candied Nut Brittle
Tete de Moine Blossom with Roof Top Honey
Mille Feuille of Manchego, Prosciutto, Fig & Quince Jelly
Grilled Oka with Tomato Confit

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Stilton Cheesecake with Rosemary Sable and Oven Roasted Pears
Apple Tarte Tatin with Delice de Bourgogne
Matcha Tea Mascarpone & Adzuki Bean Verrine

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Classic Cream Scone and Gruyere Triple Crunch Mustard Scone
Potted Cheese & Wine Jelly

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Please ask your server for recommended tea pairings

PORT & CHEESE
Enjoy a glass of Taylor Fladgate 20 year old Tawny Port

WINE & CHEESE
Enjoy a glass of Gerrard Bertrand Grenache/Syrah with our King’s High Cheese
STEEPED & ICED

SWEET TEA BOURBON  18
King Edward Blended Black Tea,
Markers Mark, Freshly Squeezed Orange Juice,
Agave Nectar, Fresh Mint

BERGAMOT ICED TEA  15
Bergamot Rose Tea, Absolute Citron,
Freshly Squeezed Lemon Juice, Sugarcane

GIN AND PEPPERMINT TEA  18
Peppermint Tea, Hendrix Gin, Sugar, Mint, Lime and Lemon

HIBISCUS SPARKLER  15
Hibiscus Tea, Soho Liqueur, Agave Nectar,
Pineapple Juice, Sparkling Water

SPARKLING GREEN TEA  15
Green Tea, Villa Sandi, Tanqueray No. Ten,
Agave Nectar, Lime Juice

JASMINE’S FLOWER  18
Jasmine Green Tea,
St.Germain Elderflower, Honey

SPARKLING & CHAMPAGNE

GLASS

ICE WINE
Riesling, Indian Summer, Cave Springs, Niagara  15
Vidal Late Harvest, Henry of Pelham, Niagara  19

SPARKLING
Prosecco, Villa Sandi, Italy  13
Cuvée Catharine Rose, Niagara  18

CHAMPAGNE
Louis Roederer Brut Premier, France  25

BOTTLE

SPARKLING
Prosecco, Villa Sandi, Italy  49
Cuvée Catharine Rose, Niagara  89

CHAMPAGNE
Grande Cuvée, Krug, Champagne, France  500
Louis Roederer Brut Premier, France  135
Veuve Cliquot Ponsardin, France  170

SHERRY & PORTS

Bristol Cream, Dry Sack, Tio Pepe  8 (each)
Sandeman’s Ruby  10
Taylor Fladgate 20yrs  15
Taylor Fladgate 10yrs  12
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
One-Hundred Grams | 26

SPECIALTY TINS
Selected Tea tins are available to take home. Tea types vary in size.
Please inquire with your server about Selected Tea Tins

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.
Twenty-Five Grams | 20
Seventy-Five Grams | 38

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.
Twenty-Five Grams | 15
One-Hundred Grams | 20

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.
Twenty Grams | 20
Seventy-Five Grams | 38

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.
Twenty-Five Grams | 15
Seventy-Five Grams | 20

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.
Twenty-Five Grams | 10
One-Hundred Grams | 22

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.
Twenty-Five Grams | 15
Fifty Grams | 20