

# *The King Edward Afternoon Tea*

## A TRADITION & CULTURE

Since the turn of the 20<sup>th</sup> 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 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 2<sup>nd</sup> 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.



## 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 flavored 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.

### **OSMANTHUS OOLONG**

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

### **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.

### **PANTONE CLASSIC BLUE**

Inspired by the rich symbolism associated with Pantone 19-4052 Classic Blue. TEALEAVES’ Master Blenders have used the highest grade botanicals to blend a wellness-oriented herbal berry melange; the epitome of a perfect palate expression. Butterfly pea flower, lemon verbena, lemongrass, rose petal and Firmenich flavour. Spritz it up with lemon and behold a new colour sensation.



### **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.

### **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.

### **OO LONG 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.

### **MINT CHOCOLATE**

Ceylon and Assam black tea blended with peppermint leaves and the richness of Brazilian cocoa nibs.

# *The King's Autumn Tea*

Amuse-bouche

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Chicken Waldorf with Crisp Apples, Kohlrabi & Celery  
7 Minute Egg Salad with Thyme Roasted Butternut  
Cocoa & Chipotle Rubbed Steak with Tomato Corn Relish  
Smoked Salmon Katsu Sando with Yuzu Slaw  
Aged Cheddar & Apple Chutney Rarebit

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Classic Opera Slice  
Hong Kong Milk Chocolate Tea Tiramisu  
Caramelized Apple Tarte-Amann  
Spiced Pumpkin Macaron  
Pear, Fig & Cranberry Goat Cheese Tart

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Classic Cream Scone & Apple Spice Streusel Scone  
Served with Clotted Cream, Lemon Curd & Strawberry Preserves

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*Enhance your Tea Experience with a Glass of Champagne 109  
or with a Glass of Prosecco 88*

75

*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*

# Autumn Garden Tea

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Amuse-bouche

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Aged Cheddar & Apple Chutney Rarebit

7 Minute Egg Salad with Thyme Roasted Butternut

Tofu Katsu Sando with Yuzu Slaw

Harvest Vegetable Waldorf

Cucumber, Sprouts & Lemon Dill Cream Cheese

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Classic Opera Slice

Hong Kong Milk Chocolate Tea Tiramisu

Caramelized Apple Tarte-Amann

Spiced Pumpkin Macaron

Pear, Fig & Cranberry Goat Cheese Tart

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Classic Cream Scone & Apple Spice Streusel Scone

Served with Clotted Cream, Lemon Curd & Strawberry Preserves

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*Enhance your Tea Experience with a Glass of Champagne 109*

*or with a Glass of Prosecco 88*

# *The Jester's Tea*

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*12 years and under*

Snickerdoodle Apple Pie

Oreo Cookie & Chocolate Crumble Trifle

Sugar & Pumpkin Spice Cupcake

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Smoked Turkey with Cranberry Orange Chutney

Cucumber & Lemon Dill Cream Cheese

Double Decker Grilled Cheese Wedge

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Chocolate Babka Scone

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Served with your choice of

Hot Cocoa and Marshmallows, Warm Apple Cider,  
Pumpkin Spice Chocolate Latte or Apple Pie Punch

# Bar Tea

## SPARKLING & CHAMPAGNE

### SPARKLING

Prosecco, Villa Sandi, <i>Italy</i>	14
Cuvée Catharine Rose, <i>Niagara</i>	20
Henckell Rosé, <i>Germany</i> , Vegan, 200 ml	18
Mionetto Prestige Prosecco Brut, <i>Italy</i> , 200 ml	22
Glass of Champagne, <i>France</i>	38

### SHERRY & PORTS

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

### GLASS

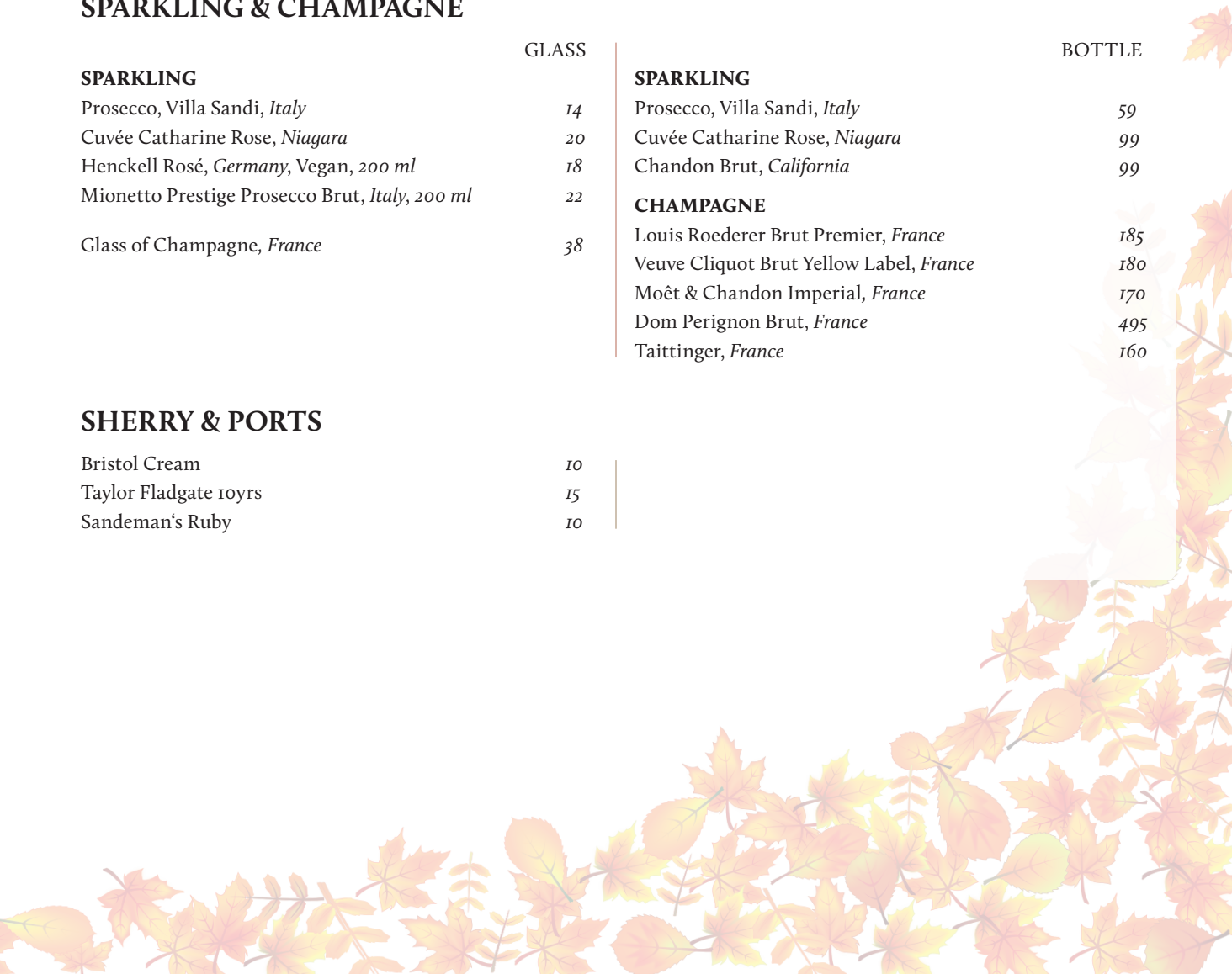
### SPARKLING

Prosecco, Villa Sandi, <i>Italy</i>	59
Cuvée Catharine Rose, <i>Niagara</i>	99
Chandon Brut, <i>California</i>	99

### CHAMPAGNE

Louis Roederer Brut Premier, <i>France</i>	185
Veuve Cliquot Brut Yellow Label, <i>France</i>	180
Moët & Chandon Imperial, <i>France</i>	170
Dom Perignon Brut, <i>France</i>	495
Taittinger, <i>France</i>	160

### BOTTLE



# Takeaway Tea Caddies & Scones

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## **TEALEAVES KING EDWARD BLEND 100 G 25.95**

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

## **SLOANE JASMINE SNOW DRAGON 75 G 43.95**

Artisan green tea leaves are hand-rolled around bamboo slivers and scented with seven times its weight in fresh jasmine blossoms for a fully fragrant finish.

## **SLOANE PEACHES AND CREAM 75 G 24.95**

A beautiful blend of white tea infused with the natural sweetness of peach and finished with a vanilla top note.

## **SLOANE CLASSIC GREEN 100 G 28.95**

A classic Chinese green tea featuring sweet and delicate grassy notes with a honeyed linger and smooth finish.

## **SLOANE MASALA CHAI CLASSIC 100 G 24.95**

Rich Assam black tea blended with a medley of traditional spices for a full bodied and heated finish.

## **SLOANE SET OF 50 SINGLE USE FILTER BAGS 11.50**

These beautifully packaged filter bags are complete with a string and tag and are perfect for portioning as much or as little loose-leaf tea as you wish to infuse into your cup or teapot.

## **THE OMNI KING EDWARD'S FRESHLY BAKED SCONES**

1 DOZEN 60    1/2 DOZEN 36

Our Classic Cream Scones, with Devonshire Cream  
and Strawberry Preserves