# 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.

Our Partners:





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



## 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.

#### **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.

#### 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.

#### 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".

#### **SHANGHAI ROSE**

Fragrant red rose petals and the sweet, sultry flavour of seductive lychee. A bouquet in your cup.

#### ORGANIC WILD STRAWBERRY

A refreshing "rolled and twisted" Chinese green tea infused with the sweetness of wild strawberries.

#### MOUNTAIN BERRY

A fruity superfood blend of Saskatoon berries (native to Canada), currants, hibiscus and rosehips, sealed with sweetness.

#### 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.

#### 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 whisky-cask oak, this black tea deliver a rich, earthly 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.

#### **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.

#### **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

#### **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.

#### 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.

#### **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.

## MINT CHOCOLATE

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

#### **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.

#### TROPICAL GREEN

BLENDED GREEN

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

#### **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.

## Seasonal Holiday Tea Blends



## **NUTCRACKER**

A crimson jacket twinkles with gold. Chivalry alive with young love. A timely slipper saves a kingdom. Sip and believe again in the magic. Awaken your childhood fairytale and bring your holiday prince to life. A black tea with hints of hazelnut and vanilla flavours with a nutty, rich and smooth palate.

## **ORGANIC SUGAR PLUM FAIRY**

Silk blushes over a dashing Cavalier. Swirling sweets enchant. Hearts synch. Graceful fingers float sweet poetry. The Sugar Plum Fairy's land awaits. Whirls of creamy vanilla, ripe strawberry & a hint of plum are 'en point' in this sweet & fruity herbal treat. Organic rooibos vanilla, strawberry and plum natural flavours.



## Mutcracker Tea

## **SAVOURIES**

The King's Beef Wellington Inspiration
Duck Confit with Orange Cranberry Marmalade
Lightly Truffled Free Run Egg & Chive Sando
Prosciutto, Manchego & Fig Jam on Dacasto Panettone
Smoked Salmon with Cucumber & Lemon Dill Cream Cheese,
Cracked Pepper & Horseradish Crème Fraiche

## **SWEETS**

Mont Blanc Macaron The Enchanted Black Forest Yule Log Gingered Clementine Cremeux Cakelet Swirling Snowflakes Snow Globe London Fog Eggnog Choux aux Craquelin

## **SCONES**

Classic Cream Scone & Candied Citrus Buttermilk Scone Served with Clotted Cream, Strawberry Preserve & Lemon Curd

79

Enhance your Tea Experience with a Glass of Champagne 117 or with a Glass of Prosecco 93

# Winter Garden Tea

## **SAVOURIES**

Lightly Truffled Egg & Chive Sando
Manchego, Spiced Walnuts, Pear & Fig Jam on Dacasto Panettone
Avocado & Cucumber with Lemon Dill Cream Cheese
Herb Mushroom & Beluga Lentil Duxelle
Crumbled Falafel with Tahini Tabouleh & Beet Hummus

## **SWEETS**

Mont Blanc Macaron
The Enchanted Black Forest Yule Log
Gingered Clementine Cremeux Cakelet
Swirling Snowflakes Snow Globe
London Fog Eggnog Choux aux Craquelin

## **SCONES**

Classic Cream Scone & Candied Citrus Buttermilk Scone Served with Clotted Cream, Strawberry Preserve & Lemon Curd

*79* 

Enhance your Tea Experience with a Glass of Champagne 117 or with a Glass of Prosecco 93



## Sugar Plum Tea

12 years and under

The Mouse King's Grilled Cheese Wedge Cucumber & Cream Tree Smoked Turkey & Cranberry Jelly

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Sugar Plum Fairy Dusted Scones in a Winter Wonderland

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Snow Man Jelly Belly Beignet

Snow Day Snow Globe

Candyland Cupcake

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Served with Hot Chocolate & Marshmallows or Spiced Apple Cider Wassail

45

Enhance your tea with a mocktail Lemonade Haze or Pear Drop \$55





## **SPARKLING & CHAMPAGNE**

BY THE GLASS		BY THE BOTTLE	
SPARKLING		SPARKLING	
Glass of Prosecco	14	Nozeco o.1% Brut	45
Henckell Rosé, Germany, Vegan, 200 ml	20	Nozeco o.1% Rose	45
Mionetto Prestige Prosecco Brut, Italy, 200 ml	22	Bottega Poeti Prosecco	63
Glass of Nozeco o.1% Brut	14	Cuvée Catharine Rose, Niagra	99
Glass of Champagne, France CLASSIC COCKTAILS WITH TEA	38	CHAMPAGNE Taittinger, France Moêt & Chandon Imperial, France	160 170
Non-Alchoholic Spritz	18	Veuve Cliquot Brut Yellow Label, <i>France</i>	180
French 75	20	Louis Roederer Brut Premier, France	190
Pisco Sour	20	Laurent Perrier Curee Rose	265
Corpse Reviver No. 2	20		
Sugar Plum Sparkler	25		

## **SHERRY & PORTS**

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



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

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#### 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