



WINDSOR ARMS

Afternoon Tea

*An Iconic Experience at Toronto's
Heritage Hotel*



Afternoon Tea

Served daily in our beautiful Tea Rooms



*Tea Rooms Available for Private Occasions
Custom Event Design*

*Tea Service Available Off Premises
& in the Windsor Arms Spa*



Windsor Arms Hotel
18 St. Thomas Street | Toronto, Ontario

Afternoon Tea

A Pot of Loose-Leaf Tea

Enjoy Our In-House Created Culinary Creations

Freshly Baked Plain and Seasonal Scones
House-made Seasonal Preserves and Clotted Cream

Savouries

Assortment of Tea Sandwiches and Savorie Bites

Sweets

Petit Fours Assortment

Service Daily

Monday to Thursday

\$65/Person

Friday to Sunday

\$85/person

2 hour seating

Seating Times

12- - 3PM

12:00 PM | 12:30 PM | 2:30 PM

| 3:00PM | 5:00PM

Prices Exclude Tax & Gratuity

*Holidays subject to price change

Black Tea

Freshly plucked whole leaf is gently heated then rolled to distribute the essential oils and enzymes within the leaf to its surface. When these enzymes are allowed prolonged contact with the air, the tea darkens through oxidization.

Black tea is fully oxidized to develop a bold taste with deep amber liquor.

WINDSOR ARMS BREAKFAST TEA #10

Classic Assam from the renowned Banaspathy Estate in Northeast India. Robust and malty.

DARJEELING #11

Known as the Champagne of Teas, this first flush semi-oxidized tea is grown high in the foothills of the Himalayas on the famous Bio-Dynamic Makaibari estate.

Pronounced green notes, definitive muscatel, brisk finish.

KEEMUN #12

Known as the Burgundy of Teas, Keemun originates from Anhui province of China.

Slightly smoky, dark and full-bodied with subtle notes of unsweetened cacao.

BLACK CURRANT #13

Earthy and sharp at once. Purple berry notes provide the sweet and tart, the black tea brings a malty, tannic base. Classic accompaniment to afternoon tea.

TIBETAN TIGER #14

Sweet, smooth, and densely aromatic. Foretaste of vanilla, long chocolate finish.

CHAI ARMS #15

Rich and generous, award-winning Masal Chai. Warming ginger and black pepper dominate. Perfect with milk and just a hint of sugar.

LEMON TEA #16

Lemon peel and lemon myrtle add intensity and complexity. End notes focus on rich black tea.

LAPSANG SOUCHONG

Robust and resinous, smoke-dried tea is scented with smouldering pine wood. #17

Green Tea

Green Tea is steamed, pan-fried or baked immediately after picking to remove enough moisture to prevent oxidization. The method of drying will greatly influence the taste of the tea, from grassy to peachy to smoky, as will the choice of cultivar of the tea leaf.

JASMINE GREEN #18

Smooth, floral character upheld by crispy grassy notes. Spring's first leaves are layered up to six times with jasmine blossoms up to six times.

GREEN ENVY #19

Sharp yet sweet, passion fruit brightens this organic Chinese Green Tea. Hints of mango and pineapple.

GEN MAI CHA #20

Toasty, nutty, sesame and soy notes. Hints of nori in this brothy Japanese puffed rice-tea blend.

Tisane

Tisanes are naturally caffeine-free infusions comprised of herbs, fruits, florals or spices.

CITRALICIOUS #21

Subtle lemon notes balance perfectly with mint. Soothing yet refreshing.

TWILIGHT #22

Whole organic Egyptian flowers. Calming and comforting.

A FRUIT MEDLEY #23

Calls to mind fruit punch at childhood birthday parties. Apple, apricot, and orange blended seamlessly with a hint of hibiscus.

ONCE UPON A TEA #24

Chocolate mint in a silky Rooibos base. As good for you as it is delicious.

ROOIBOS #25

Only grown in South Africa, this naturally caffeine-free herbal tea offers a sweet honey aroma bolstered by warm, woody, tobacco notes. A potent source of anti-inflammatory polyphenols. Commonly used to soothe digestion.

PEPPERMINT WILLAMETTE #26

Native to the American Northwest, this mountain grown peppermint imparts superior freshness and vibrancy. Used as a digestive aid, peppermint has anti-inflammatory properties.

Earl Grey: A Brief History

Bergamot, a bitter Italian citrus fruit, is added to black tea to create classic Earl Grey. Popular since the 1800s, Earl Grey is named for Charles Grey, the second Earl of Grey and Prime Minister of England. Bergamot was a fashionable citrus in the 1800s, new and exotic to the British. It may have been used to counteract the taste of limestone in the water of the Earl's home, Howick Hall, the family seat in Northumberland.

OUR EARL GREY COLLECTION

The Windsor Arms Earl Grey Collection offers five distinct interpretations of this beloved tea, both traditional and modern.

CLASSIC EARL GREY

Vibrant bergamot enlivens this high-elevation, Ceylon Flowery Orange Pekoe. Pairs perfectly with sandwiches and sweets.

EARL GREY WITH ROSES

Bergamot enhanced with the gentle scent of rose petals. An elegant twist on a classic scented tea.

EARL GREY WITH BLUE FLOWERS

A delicate touch of lavender adds a beautiful undertone to this elegant bergamot-scented Indian Black Tea.

YUZU GREY

Yuzu adds a vibrant, complex aspect to this Earl Grey, hinting at grapefruit, mandarin orange, orange flower and lime. Masterful balance with bergamot, yuzu and orange zest in this medium-bodied, brisk tea.

EARL'S GOLD

Golden, tippy teas from Assam and Yunnan. The Assam provides a deep, malty base. Keemun adds sweetness and smokiness. Malt and honey are perfectly tempered by bergamot.

CREAM OF EARL GREY

Full-leaf Orange Pekoe from Sri Lanka is hand blended with vanilla and oil of bergamot to create a creamy, citrusy delight. Delightful with milk and sugar or unadorned.

Oolong

Great craftsmanship is required to produce Oolong. Ranging from light to dark, these semi-oxidized teas are tossed in baskets, then roasted to achieve the perfect flavour and aroma for each particular style.

MAGNOLIA OOLONG #33

Magnolia adds smooth nutty undertones as well as juicy melon and honeysuckle in this greenish oolong.

MILK OOLONG #34

Highly prized, hand-rolled Taiwanese mountain Oolong. The Jin Xuan cultivar provides a highly aromatic brew with a smooth, milky taste and creamy texture.

IRON GODDESS #35

Also known as Ti Kuan Yin, named for Tieguaanyin, the Iron Bodhisattva of Compassion. Delicate floral character. Sweet with a buttery, velvety texture.

White Tea

The finest, youngest shoots are hand picked in early spring, then left to dry in the sun or baked at very low temperatures. The simple process preserves the delicate flavour of the tender buds.

WHITE PEONY #36

Buttery, with the scent and mouthfeel of waxy pine nuts and a peppery finish. Also known as Pai Mu Tan, this is a delicate tea, producing a pale yellow cup.

SNOW WHITE #37

Apple and mango pair beautifully in this white tea scented with rosehip. Floral, fruity, understated.

BLUEBERRY WHITE #38

Fruit forward and bright blue, sweet and tart. The gentle White Tea is the perfect host for flavorful blueberry.