

# THE ROSEBERY

*As Hyde Park transforms into a canvas of russet and gold, our Autumn Afternoon Tea captures the comfort and charm of the season. Celebrating classic British flavours, it represents a taste of tradition and elegance. Perfectly capturing the changing season, The Rosebery's Autumn Afternoon Tea perfectly wraps you in London's autumn's embrace.*

*Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.*





# THE ROSEBERRY

## CHAMPAGNE PAIRING 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

served with savouries

2016 Moët & Chandon, Grand Vintage, 100ml

served with scones

Ruinart Rosé, 100ml

served with pastries

## GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml

supplement 31

First glass of Ruinart Rosé, 125ml

supplement 31

First glass of Dom Pérignon Brut 2013, 125ml

supplement 59

## SPARKLING TEA PAIRING 32

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml

served with savouries

Saicho Jasmine, Floral Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

## BEER PAIRING 22

A selection of three beer varieties from England and Belgium

Samuel Smith's Organic Lager, 355ml

served with savouries

Delirium Red, 330ml

served with scones

Fuller's Black Cab, London Stout, 500ml

served with pastries

## SAKE PAIRING 27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml

served with savouries

Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml

served with scones

Ume No Yado - Aragoshi Umeshu, 75ml

served with pastries

## NON-ALCOHOLIC PAIRING 35

A selection of non-alcoholic drinks from Germany, Japan and Austria

Noughty Alcohol-Free Sparkling Wine, 125ml

served with savouries

Noughty Rosé Alcohol Free Sparkling Wine, 125ml

served with scones

Wachstum König Pear Juice, 200ml

served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

# THE ROSEBERRY

## AUTUMN AFTERNOON TEA

79

### SANDWICHES

#### Scottish Smoked Salmon

Lemon-dill crème fraîche, beetroot relish, watercress and trout caviar on beetroot bread

#### Classic Prawn Cocktail

Baby gem, tomato concassed and smoked paprika on tomato bread

#### Slow Cooked Grass-Fed Hereford Beef

Horseradish chestnut cream, celeriac and carrot slaw with caramelised onion spread on brown bread

#### Coronation Chickpea Salad with Chicken

Chickpeas with corn fed chicken, curry, mango chutney, coriander and raisin on brown bread

#### Clarence Court Finest Cotswold Egg and Black Truffle

Mayonnaise and Wiltshire black truffle on white bread

#### Wensleydale Cheese and Fig

Pickled pear and toasted walnuts on malbran bread

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, strawberry, fig and quince jams

### HANDMADE PASTRIES

#### Apple and Cinnamon Profiterole

Granny Smith green apple gel, cinnamon cream

#### Caramelised Pecan Opera

Pecan sponge, coffee diplomat cream

#### English Plum and Mascarpone Tart

Vanilla Genoise, plum compote and tonka infused mascarpone

#### Salted Caramel Parfait

Dulcey 35% blonde chocolate jelly, crumble

#### Autumn Chocolate Acorn

Jivara 40% milk chocolate ganache, chocolate pearls and crumble

Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau





# THE ROSEBERRY

## AUTUMN AFTERNOON TEA - VEGETARIAN

79

### SANDWICHES

#### Coronation Chickpea Salad

Chickpeas, curried mayonnaise, mango chutney, coriander and raisins on brown bread

Clarence Court Finest Cotswold Egg and Black Truffle  
Mayonnaise and Wiltshire black truffle on white bread

#### Courgette and Olive Tapenade

Tomato compote, grilled courgette, olive spread and rocket leaves on spinach bread

#### Roasted Vegetables and Artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress on beetroot bread

#### Wensleydale Cheese and Fig

Pickled pear, toasted walnuts on malbran bread

#### Cucumber and Herbs

Labneh, dill, mint and preserved lemon on tomato bread

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, strawberry, fig and quince jams

### HANDMADE PASTRIES

#### Apple and Cinnamon Profiterole

Granny Smith green apple gel, cinnamon cream

#### Caramelised Pecan Opera

Pecan sponge, coffee diplomat cream

#### English Plum and Mascarpone Tart

Genoise, plum compote and tonka infused mascarpone

#### Salted Caramel Parfait

Amatika white 35% chocolate jelly, crumble

#### Autumn Chocolate Acorn

Jivara 40% milk chocolate ganache, chocolate pearls and crumble

Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau

# THE ROSEBERRY

## AUTUMN AFTERNOON TEA - VEGAN

79

### SANDWICHES

#### Coronation Chickpea Salad

Chickpeas, curried vegan mayonnaise, mango chutney, coriander and raisins on brown bread

#### Tofu and Truffle

Scrambled tofu and vegan mayonnaise with black truffle on white bread

#### Courgette and Olive Tapenade

Tomato compote, grilled courgette, olive spread and rocket leaves on spinach bread

#### Roasted Vegetables and Artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress on beetroot bread

#### Roasted Butternut Squash and Chestnut

Caramelised onions with chestnut and sage spread on malbran bread

#### Cucumber and Herbs

Coconut yoghurt, dill, mint and preserved lemon on tomato bread

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by plant-based cream, strawberry, fig and quince jams

### HANDMADE PASTRIES

#### Apple and Cinnamon Roulade

Granny Smith green apple gel, cinnamon cream

#### Coffee Opera

Vanilla sponge, coffee diplomat cream

#### English Plum and Vegan Cream Cheese Tart

Genoise, plum compote and tonka infused vegan cream cheese

#### Salted Caramel Parfait

Amatika white 35% chocolate jelly, crumble

#### Autumn Chocolate Acorn

Light chocolate mousse, chocolate crumble

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau





# THE ROSEBERRY

## AUTUMN AFTERNOON TEA - GLUTEN FREE

79

### SANDWICHES

#### Scottish Smoked Salmon

Lemon-dill crème fraîche, beetroot relish, watercress and trout caviar

#### Classic Prawn Cocktail

Baby gem, tomato concassed and smoked paprika

#### Slow Cooked Grass-Fed Hereford Beef

Horseradish chestnut cream, celeriac and carrot slaw with caramelised onion spread

#### Coronation Chickpea Salad with Chicken

Chickpeas with corn fed chicken, curry, mango chutney, coriander and raisins

Clarence Court Finest Cotswold Egg and Black Truffle  
Mayonnaise and Wiltshire black truffle on white bread

#### Wensleydale Cheese and Fig

Pickled pear and toasted walnuts

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, strawberry, fig and quince jams

### HANDMADE PASTRIES

#### Apple and Cinnamon Roulade

Granny Smith green apple gel, cinnamon cream

#### Coffee Opera

Vanilla sponge, coffee diplomat cream

#### English Plum and Vegan Cream Cheese Tart

Genoise, plum compote and tonka infused vegan cream cheese

#### Salted Caramel Parfait

Amatika white 35% chocolate jelly, crumble

#### Autumn Chocolate Acorn

Light chocolate mousse, chocolate crumble

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

# THE ROSEBERRY

All our teas are sustainably selected by our Tea Sommelier Ivan Stoyanov and brewed in a traditional Eastern way, ensuring we give the tea leaves time to release their true flavour.

## WHITE TEA

### Apricot White

Mango, Peach & Rose

Fruity, Floral

(Fujian, China)

### Flowering Tea 2 supplement

Floral, Delicate

(Taimu, Fujian, China)

### Silver Needles

Floral, Velvety, Sweet

(Jingu, Yunnan, China)

### Sticky Rice (Limited Edition) 5 supplement

Vegetal, Rice

(Laos, China)

## WHITE AND GREEN TEA

### Flourishing Beautea

Fruity, Floral, Sweet

Rosebery Bespoke Blend

White Tea, Green Tea, Cornflower Petals, Apricot

## GREEN TEA

### Saeakari Kabusecha

Sweet, Creamy, Grassy

(Koka, Shiga, Japan)

### Organic Genmaicha

Grassy Sencha, Toasted Brown Rice

(Wazuka, Japan)

### Exotic Green

Rosebery Bespoke Blend

Raspberries, Passionfruit

Sweet, Fruity, Aromatic

(Fujian, China)

### Organic Dragonwell

Floral, Mild Chestnut

(Long Jing, Zhejiang, China)

### Jasmine Pearls

Sweet, Floral

(Yunnan and Guangxi, China)

### Hojicha

Roasted, Woody, Hay

(Shizuoka, Japan)

### Master's Matcha 10 supplement

Traditionally brewed

Light, Creamy, Peanut Butter, Silken Tofu

(Uji, Okumidori)



# THE ROSEBERRY

## BLACK TEA

### Breakfast Blend

Malty, Fig, Cocoa  
(Kenya, Rwanda, India, China)

## BLACK TEA - Scented

### Earl Grey

Natural Bergamot Oil  
Fruity, Lemony, Citric, Malty  
(China, India, Italy)

### Sticky Toffee

Black Tea, Caramel, Toffee, Cocoa  
(Sahyadri Mountains, Southern India)

### Mango Noir

Black tea, Natural Mango Scent  
Mango, Caramel, Malty  
(Yunnan Province, China)

### Rose Berry Blend

Rosebery Bespoke Blend  
Sweet, Fruity, Aromatic  
Goji Berries, Red Dates, Pink Roses  
(Yan Zi Ke, Wuyi, Fujian, China)

### Lychee Rose Noir

Black Tea, Lychee, Rose Petals  
Floral, Fruity, Sweet  
(Yunnan Province, China)

## BLACK TEA - Single Estate

### Ancient Haze

Muscatel, Orange, Citrus, Sweet  
(Fengqing, Yunnan, China)

### Darjeeling First Flush 2 supplement

Floral, Mineral, Rhubarb  
(Selimbong Tea Garden, Darjeeling, India)

### Darjeeling Second Flush

Fruity, Nutty  
(Namring Garden, India)

### Assam Second Flush

Malty, Caramel  
(Assam, India)

### Lapsang Souchong

Smoked Leaves Over Pine Wood  
Wood Smoke, Fruit Cake, Leather  
(Tong Mu Village, Fujian, China)

## BLACK TEA - Caffeine Free

### English Breakfast Decaffeinated

Oak, Caramel  
(Uva District, Sri Lanka)



# THE ROSEBERRY

## OOLONG TEA

### Alishan

Malted Milk, Marshmallow, Parma Violets  
(Alishan, Chiay, Taiwan)

### Alishan Nong Xiang (Roasted)

Roasted Nuts, Crème brûlée, Pandan Leaves  
(Alishan, Chiay, Taiwan)

### Duck Sh\*t (Ya Shi Dan Cong) 4 supplement

Butter Cookies, Magnolia, Cherry Blossom  
(Peng Keng Tou Village, Guangdong, China)

### Pomelo Flower Honey (Single Bush) 21 supplement

You Zi Xiang Dan Cong  
Fruity, Pomelo Zest, Jasmine, Lime Flowers  
(Da An Village, Guangdong, China)

### Da Hong Pao (Empress Oolong) 13 supplement

Fruity, Mineral, Earthy, Foral  
(Fujian, China)

## PU-ERH TEA

### Mini Tuo Cha 2012

Raw (Sheng); Tobacco, Bold, Earthy  
(De Hong, Yunnan, China)

### Black Yunnan Tuo 1996

Cooked (Shu), Woody, Coffee, Smoked  
(Fengqing, Yunnan, China)

## TISANES - Caffeine Free

### Revitazest

Lemongrass, Dry Ginger, Orange peel

### Mandarin Garden

Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus, Rosebuds, Chamomile, Rooibos,

Lemon Verbena, Peppermint

## BARISTA SPECIALS

### Earl Grey Sparkling Iced Tea

Earl Grey, Lemon Juice, Fruit Syrup, Sparkling Water

### The Roseberry Iced Tea

Hibiscus, Apple, Berries, Rosehip, Liquorice, Elderflower

### Mandarin Saffron Tea 2 Supplement

Black Tea, Cardamon, Rose Water, Saffron

### Mandarin Karak Tea 2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Condensed Milk

### Chai Latte 2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

### Pistachio Latte 3 Supplement

Pistachio Paste, Shot of Espresso, Whole Milk

### Iced Matcha Latte 3 Supplement

Blueberry | Peach | Sesame | Strawberry

# THE ROSEBERRY

## CHAMPAGNE

	Glass	Bottle
2016 Moët & Chandon, Grand Vintage	28.5	165
NV Ruinart Blanc de Blancs Brut	34	185
NV Ruinart Rosé Brut	34	185
MV Krug "Grande Cuvée" Brut	59	360
2013 Dom Pérignon	69	390
NV CH Prosecco Superiore D.O.C.G. Della Vite		80
Louis Roederer Cuvée 243		135
NV Billecart – Salmon Brut Rosé		210

## BEERS

Noam, Bavarian Lager Germany, 330ml	9.5
Samuel Smith's Organic Lager England, 355ml	9
Samuel Smith's Organic Pale Ale England, 355ml	9
Delirium Red Fruit Beer, Belgium, 330ml	12.5
Fuller's Black Cab, London Stout England, 500ml	12

## ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty Sparkling Chardonnay	16	65
Noughty Sparkling Rosé	16	65

## SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	15	40
Saicho Hojicha, Japan	15	40
Saicho Darjeeling, India	15	40

## JUICES

Fruit Juice	11
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	13
Wachstum König Pear Juice (Austria)	14
Wachstum König Quince Juice (Austria)	14

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## SOFT DRINKS

Coca-Cola	6.5
Coke Zero	6.5
Diet Coke	6.5
Lemonade	6
Soda Water	6
Tonic Water	6
Slimline Tonic	6
Ginger Ale	6
Ginger Beer	6
Red Bull	7

## WATER

### SPARKLING

Nordaq Fresh, 500ml / 750ml	5 / 7
San Pellegrino, 750ml	8

### STILL

Nordaq Fresh, 330ml / 750ml	5 / 7
Evian, 750ml	8

All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

In recognition of this commitment, we are honoured to have been certified by The Global Sustainable Tourism Council (GSTC). This acknowledgment underscores our dedication to sustainable practices, making dining at Mandarin Oriental Hyde Park, London not just a culinary experience, but also a conscious choice for responsible hospitality.

