

The Rosebery has been awarded
"Best Tea Service"



AFTERNOONTEA
AWARDS
2019

THE ROSEBERY

The Rosebery, named after Lord Rosebery, was once a stylish tea room in the early 1920s regularly frequented by the ambitious British Prime Minister and Liberal Statesman between 1889 and 1929. Some ninety years later, Spring 2014 sees The Rosebery make a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea and Champagne cocktails. The interior design captures the room's Victorian origins, blended with contemporary touches, and makes full use of the expansive space and height of the room and its abundance of natural light. A beautiful fireplace is a central feature, together with specially commissioned one-of-a-kind art pieces.





THE ROSEBERRY

EASTER AFTERNOON TEA £63

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs	supplement £16
One glass of Ruinart Rosé	supplement £19
One glass of 2008 Billecart - Salmon	supplement £25
One glass of Krug "Grande Cuvée" Brut	supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml	Served with sandwiches
Gewürztraminer, Grand Cru Kessler 2016, 75ml	Served with scones
Pinot Gris, Grand Cru Kitterle 2013, 75ml	Served with pastries

BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml	Served with sandwiches
Market Porter, Rich Porter, 330 ml	Served with scones
Delirium Red, 330 ml	Served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjoso (Spring Snow), 50 ml	Served with sandwiches
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml	Served with scones
Ume No Yado - Aragoshi Umeshu, 50 ml	Served with pastries

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

A discretionary service charge of 12.5% 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

SANDWICHES

Scottish smoked salmon with nori seaweed
Oyster leaves and dill cream with pickled cucumber and keta caviar on beetroot bread

Cornish crab with green papaya
Lemon, kohlrabi, and chive crème fraîche, tobiko on wholemeal and white bread

Cured roasted Hereford beef
Caramelised onion mayonnaise, rocket leaves, wholegrain mustard and tomato on spinach herb bread

Braised Black leg chicken with green asparagus
Charred sweet corn, curried chutney and coriander on brown bread

Finest Cotswold egg and black truffle
on white bread

Cornish yard cheese
Roasted almonds with grapes, piquillo peppers and tomato relish on wholemeal bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and gooseberry and elderflower jam

HAND-MADE PASTRIES

Easter Bunny
Almond macaron filled with coconut diplomat and apricot gel

Chocolate carrot pot
Tainori 64% chocolate mousse, sponge and peanut praline

"Mandarin fan"
Mascarpone and yuzu caramel

Spring berry tart
Peach jelly and white chocolate ganache

Easter egg
Orelys chocolate, passion fruit coulis and caramelized banana

Strawberry and mint profiterole

Executive Pastry Chef - Emmanuel Bonneau
Bake Off - The Professionals, Winner 2018

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.

THE ROSEBERRY

VEGETARIAN EASTER AFTERNOON TEA £63

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs
One glass of Ruinart Rosé
One glass of 2008 Billecart - Salmon
One glass of Krug "Grande Cuvée" Brut

supplement £16
supplement £19
supplement £25
supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml
Gewürztraminer, Grand Cru Kessler 2016, 75ml
Pinot Gris, Grand Cru Kitterle 2013, 75ml

Served with sandwiches
Served with scones
Served with pastries

BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml
Market Porter, Rich Porter, 330 ml
Delirium Red, 330 ml

Served with sandwiches
Served with scones
Served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml
Ume No Yado - Aragoshi Umeshu, 50 ml

Served with sandwiches
Served with scones
Served with pastries

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THE ROSEBERRY

SANDWICHES

Avocado guacamole

Tomato sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean vegetables

Hummus on brown bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on a white bread

Finest Cotswold egg and black truffle
on white bread

Cornish yard cheese

Roasted almonds with grapes, piquillo peppers and tomato relish on wholemeal bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and gooseberry
and elderflower jam

HAND-MADE PASTRIES

Easter Bunny

Almond macaron filled with coconut diplomat and apricot gel

Chocolate carrot pot

Tainori 64% chocolate mousse, sponge, and peanut praline

"Mandarin fan"

Vegan cream cheese and yuzu caramel

Spring berry tart

Peach jelly and white chocolate ganache

Easter egg

Amatika chocolate, passion fruit coulis and caramelized banana

Strawberry and mint profiterole

Executive Pastry Chef - Emmanuel Bonneau

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THE ROSEBERRY

VEGAN EASTER AFTERNOON TEA £63

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs
One glass of Ruinart Rosé
One glass of 2008 Billecart - Salmon
One glass of Krug "Grande Cuvée" Brut

supplement £16
supplement £19
supplement £25
supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml
Gewürztraminer, Grand Cru Kessler 2016, 75ml
Pinot Gris, Grand Cru Kitterle 2013, 75ml

Served with sandwiches
Served with scones
Served with pastries

BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml
Market Porter, Rich Porter, 330 ml
Delirium Red, 330 ml

Served with sandwiches
Served with scones
Served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml
Ume No Yado - Aragoshi Umeshu, 50 ml

Served with sandwiches
Served with scones
Served with pastries

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THE ROSEBERRY

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean vegetables

Hummus on brown bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on white bread

Tofu and grapes

Roasted almonds with grapes, piquillo peppers and tomato relish on wholemeal bread

Marinated artichoke

Black olive tapenade, roasted peppers on wholemeal bread

FRESHLY BAKED VEGAN SCONES

Accompanied by soy whipped cream, strawberry jam, rose petal jelly and raspberry jam

HAND-MADE PASTRIES

Easter Bunny

Vegan almond macaron filled with coconut plant based cream and apricot gel

Chocolate carrot pot

Millot chocolate mousse, sponge, and peanut praline

"Mandarin fan"

Vegan cream cheese and yuzu caramel

Spring berry tart

Peach jelly and vegan white chocolate ganache

Easter egg

Amatika chocolate, passion fruit coulis and caramelized banana

Strawberry and mint pannacotta

Executive Pastry Chef - Emmanuel Bonneau

Bake Off - The Professionals, Winner 2018

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THE ROSEBERRY

GLUTEN FREE EASTER AFTERNOON TEA £63

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

ACCOMPANIED BY

One glass of Ruinart Blanc de Blancs
One glass of Ruinart Rosé
One glass of 2008 Billecart - Salmon
One glass of Krug "Grande Cuvée" Brut

supplement £16
supplement £19
supplement £25
supplement £48

ALSATIAN GRAND CRU WINE AFTERNOON TEA PAIRING £20

A selection of three wines from the
Schlumberger Domaines, Alsace wine region

Riesling, Grand Cru Saering 2017, 75ml
Gewürztraminer, Grand Cru Kessler 2016, 75ml
Pinot Gris, Grand Cru Kitterle 2013, 75ml

Served with sandwiches
Served with scones
Served with pastries

BEER AFTERNOON TEA PAIRING £19

A selection of three beer varieties
from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330 ml
Market Porter, Rich Porter, 330 ml
Delirium Red, 330 ml

Served with sandwiches
Served with scones
Served with pastries

SAKE AFTERNOON TEA PAIRING £21

A selection of three different sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml
Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml
Ume No Yado - Aragoshi Umeshu, 50 ml

Served with sandwiches
Served with scones
Served with pastries

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

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Please feel free to ask us for more detailed information.

THE ROSEBERRY

SANDWICHES

Scottish smoked salmon with nori seaweed
Oyster leaves and dill cream with pickled cucumber and keta caviar
on gluten free bread

Cornish crab with green papaya
Lemon, kohlrabi, and chive crème fraîche, tobiko on gluten free bread

Cured roasted Hereford beef
Caramelised onion mayonnaise, rocket leaves, wholegrain mustard and tomato
on gluten free bread

Braised Black leg chicken with green asparagus
Charred sweet corn, curried chutney and coriander on gluten free bread

Finest Cotswold egg and black truffle
on gluten free bread

Cornish yard cheese
Roasted almonds with grapes, piquillo peppers and tomato relish
on gluten free bread

FRESHLY BAKED PLAIN AND RAISIN GLUTEN FREE SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and raspberry jam

HAND-MADE PASTRIES

Easter Bunny
Vegan almond macaron filled with coconut plant based cream and apricot gel

Chocolate carrot pot
Millot chocolate mousse, sponge, and peanut praline

"Mandarin fan"
Vegan cream cheese and yuzu caramel

Spring berry tart
Peach jelly and vegan white chocolate ganache

Easter egg
Amatika chocolate, passion fruit coulis and caramelized banana

Strawberry and mint pannacotta

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THE ROSEBERY

OUR TEAS ARE BREWED IN A TRADITIONAL EASTERN WAY, ENSURING WE
GIVE THE TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOURS

WHITE TEA

Apricot White
Canton Tea
Mango, peach & rose
Fruity, floral
(Fujian, China)

Silver needles
Canton Tea
Floral, velvety, sweet
(Jinggu, Yunnan, China)

Moonlight
Mei Leaf
Sweet, honey, vanilla, hay
(Jinggu, Yunnan, China)

Elder White
Mei Leaf
Elderflower, light, fruity
(Yunnan, China)

GREEN TEA

Matcha £10 supplement
Mei Leaf
Traditionally brewed
Full-bodied, sweet, vegetal
(Uji, Japan)

Kabuse Sencha
Canton Tea
Sweet, creamy, grassy
(Wazuka, Kyoto, Japan)

Organic Genmaicha
Canton Tea
Grassy sencha, toasted brown rice
(Wazuka, Japan)

Organic Dragonwell
Canton Tea
Floral, mild chesnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Canton Tea
Sweet, floral
(Yunnan and Guangxi, China)

PU-ERH TEA

Mini Tuo Cha 2012
Canton Tea
Raw (Sheng); tobacco, bold, earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 96
Mei Leaf
Cooked (shu), woody, coffee, smoked
(Fengqing, Yunnan, China)

THE ROSEBERRY

FINE TEAS BLACK TEA

Breakfast Blend
Canton Tea
Malty, fig, cocoa
(Kenya, Rwanda, India, China)

Blend 1843
Canton Tea
Light, honey, malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA-Scented

Earl Grey
Canton Tea
Black tea, natural bergamot oil
Fruity, lemony, citric, malty
(China, India, Italy)

Mango Black
Canton Tea
Black tea, mango, marigold petals
Mango, caramel, malt
(Yunnan, China)

Lychee Rose Noir
Canton Tea
Black tea, lychee fruit essence, rose petals
Sweet, floral
(Yunnan, China)

Choco Vanilla
Canton Tea
Black tea, cocoa nibs, vanilla
Cocoa, medjool date, malt
(India, China, Madagascar, Peru)

Lemon Black
Canton Tea
Sweet, mint, malty
(Assam, India, Portugal)

BLACK TEA-Single Estate

Ancient Haze
Mei Leaf
Muscatel, orange, citrus, sweet
(Fengqing, Yunnan, China)

Darjeeling Second Flush
Canton Tea
Fruity, nutty
(Namring Garden, India)

Assam Second Flush
Canton Tea
Malty, caramel
(Assam, India)

Lapsang Souchong
Canton Tea
Smoked leaves over pine wood
Wood smoke, fruit cake, leather
(Tong Mu Village, Fujian, China)

THE ROSEBERRY

OO LONG TEA

Alishan
Mei Leaf
Milky, grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea
Honey, orchid, fruity, mineral
Roasted Phoenix tea
(Guangdong, China)

Oriental Beauty £5.50 supplement

Mei Leaf
Sweet, fruity
Bai Hao, Dark Oolong
(Nantou, Taiwan)

Da Hong Pao £7.50 supplement

Canton Tea
Mineral, sweet, honey, grassy
Yan Cha, Wuyi Oolong
(Fujian, China)

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated

Canton Tea
Oak, caramel
(Uva District, Sri Lanka)

TISANES (Caffine-Free)

Revitazest
Lemongrass, dry ginger, orange peel

Rosebuds
Chamomile
Lemon verbena
Peppermint
Fresh mint
Fresh ginger

BARISTA SPECIALS

Matcha latte - £2 supplement
Matcha tea with almond milk

Mandarin Karak tea - £2 supplement
Black tea, cinnamon, chilli flakes, star anise, cloves,
black pepper, cardamon, condensed milk

Hot chocolate
Valrhona chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass 125 ml	Bottle 750 ml
Moët & Chandon, Brut Impérial	£19.50	£105.00
NV Ruinart Blanc de Blancs Brut	£24.50	£135.00
2009 Billecart - Salmon	£35.00	£210.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore D.O.C.G. Della Vite Valdobbiadene		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 242		£135.00
Bollinger Special Cuvée Brut		£150.00
MV Krug "Grande Cuvée" Brut		£290.00
NV Ruinart Rosé Brut	£25.00	£145.00
NV Billecart – Salmon Brut Rosé		£165.00
2010 Dom Pérignon		£355.00

WINE

	Glass 125 ml	Bottle 750 ml
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WHITE WINE

2017 Riesling, Grand Cru "Saering", Domaines Schlumberger Alsace, France	£14.00	£75.00
2020 Chenin Blanc, The Winery of Good Hope Stellenbosch, South Africa	£14.00	£75.00
2019 Sauvignon Blanc, Ata Rangi Martinborough, New Zealand	£16.50	£85.00
2019 Chablis, Moreau-Naudet Burgundy, France	£19.50	£105.00
2018 Chassagne-Montrachet Bertrand Bachelet Burgundy, France	£29.00	£145.00

ROSÉ WINE

2020 Whispering Angel, Caves d'Esclans Côte de Provence, France	£15.00	£75.00
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RED WINE

2015 Merlot & Cabernet Sauvignon 'Clarendelle' 'Inspired by Haut Brion' Bordeaux, France	£17.00	£90.00
2019 Shiraz-Yangarra Estate "PF" South Australia	£19.00	£105.00
2017 Pinot Noir-Nuits-St-Georges, Daniel Rion & Fils Burgundy, France	£29.00	£150.00
2015 Grand Puy Lacoste Pauillac Bordeaux, France	£35.00	£175.00
2014 Tempranillo, CS, Graciano - "Dalmau" Marques de Murrieta, Rioja, Spain	£40.00	£200.00

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THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE £11.00

FRESHLY PRESSED JUICE £13.00

SOFT DRINKS

Coca-Cola £6.50

Coke Zero £8.00

Diet Coke £6.50

Lemonade £6.00

Soda water £6.00

Tonic water £6.00

Slimline Tonic £6.00

Ginger ale £6.00

Ginger beer £6.00

Red Bull £7.00

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

San Pellegrino 250 ml / 750 ml £4.00 / £7.00

Still

Nordaq Fresh 330 ml / 750 ml £4.00 / £6.00

Evian 330 ml / 750 ml £5.00 / £7.00

BEERS

Stiegl Columbus

Pale Ale, Austria, 330 ml £8.50

Samuel Smith's Organic Lager

Lager, England, 355 ml £9.00

Market Porter

Rich Porter, England, 330ml £9.50

Delirium Red

Fruit Beer, Belgium, 330 ml £12.50

Become a Fan of M.O.

mandarinoriental.com/fans-of-mo



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