



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. Ninety years later, following an extensive renovation, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for award-winning Afternoon Tea. 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.

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, berries 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

botanical gin menu

23

Peach & Bloom

Mandarin Oriental Hyde Park Gin, elderflower cordial, peach soda

Citrus Verbena Sparkler

Mandarin Oriental Hyde Park Gin, lemon verbena, lemon juice, Moët & Chandon 2015

Rose Garden Fizz

Mandarin Oriental Hyde Park Gin, rose cordial, crème framboise, jasmine tea soda

mandarin classic cocktails

Mandarin Martini

23

Mandarin Oriental Hyde Park Gin, Lillet blanc, yellow Chartreuse, angostura orange bitter

Berry Diablo

23

Mijenta blanco tequila, Fair açai, vanilla syrup, ginger ale

Cosmo 75

24

Fair vodka infused orange, Fair passion fruit, rose cordial, Moët & Chandon 2015

Oriental Negroni

23

Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & earl grey

Mango Mai-Tai

22

Brugal 1888 rum, Briottet d'ananas, mango cordial, orgeat syrup

Corn Ol'Fashioned

23

Glenfiddich 15 yrs solera whisky, Nixta, maple syrup, miso distillate

Mandarin Manhattan

22

The Macallan double cask 12 year old, Mancino chinato, green Chartreuse, cherry Hearing, angostura

non-alcoholics

15

Wave Of Joy

Lyre's Italian spritz, Everleaf marine, Saicho jasmine sparkling tea

Sunrise

Everleaf mountain, berries cordial, white peach & jasmine soda

Daisy

Everleaf forest, chamomile cordial, yuzu puree, apricot & white grape soda

Amaretto Bliss

Lyre's amaretti, mandarin cordial, orgeat syrup

THE ROSEBERY

champagne

	glass	carafe	bottle
2015 Moët & Chandon, Grand Vintage	28.5		165
NV Ruinart Blanc de Blancs Brut	34		185
NV Ruinart Rosé Brut	36		185
MV Krug "Grande Cuvée" Brut	59		360
2013 Dom Pérignon	69		390
NV CH Prosecco Superiore DOCG Della Vite			80
Louis Roederer Cuvée 243			135
NV Billecart – Salmon Brut Rosé			210

white wine

	glass	carafe	bottle
2022 Gewurztraminer-Chardonnay-Moscato 'Estival' Pablo Fallabrino, Canelones, Uruguay	16.5	45	85
2021 Gavi Grifone Delle Roveri, Cinzia Bergaglio Piedmont, Italy	18.5	52	95
2023 Sauvignon Estate, Clos Henri Malborough, New-Zealand	19	55	110
2022 Chablis 1er Cru 'Montmains', Domaine Besson Burgundy, France	24.5	75	145
2021 Pouilly-Fuissé 1er Cru 'Sur la Roche' Domaine Barraud, Burgundy, France	29	87	175

rosé wine

2024 Whispering Angel, Caves d'Esclans Cotes du Provence, France	18.5	55	95
---	------	----	----

red wine

2022 Pinot Noir Menetou-Salon, Domaine de Beaurepaire, Languedoc, France	18	45	90
2022 Rioja Tempranillo, Sierra de Toloño Rioja, Spain	19	55	105
2020 Malbec, 'Seleccion', Finca Buenaventura Uco Valley, Argentina	24.5	72	145
2020 Barbaresco, La Ganghija Piedmont, Italy	27	81	162
2019 Pavillon de Leoville Poyferré Saint-Julien, Bordeaux, France	40	120	240

Please note that all prices include VAT at the local stipulated rate.
A discretionary service charge of 15% will be added to your bill.

THE ROSEBERRY

rosebery sharing

Citrus, Garlic and Chilli Marinaded Noccelara Olives (VG GF) 314 kcal	7
Artisan Breadbasket with Truffle Butter (V) 370 kcal	8
Vegetable Crudités (VG GF) Beetroot hummus, sumac 279 kcal	15
Wild Mushroom Pâté with Truffle Butter (VG) Toasted sourdough, apple chutney 310 kcal	15
Spring Flatbread (V) Asparagus, Yorkshire pecorino, wild garlic, mint, dill, egg yolk 338 kcal	19
Artichoke Empanadas (V) Cheddar cheese, black truffle 348 kcal	16
Tuna Tacos Shiso, avocado, fermented chilli, trout roe 314 kcal	18
Smoked Anchovy Toast Sourdough, ricotta, fennel pollen gremolata, chilli 425 kcal	15
Cured Salmon (GF) Horseradish buttermilk, heirloom radishes 317 kcal	19
Red Prawn Toast Red prawn carpaccio, yuzu kosho mayo, sesame seeds 270 kcal	21
Octopus Tortilha (GF) Caramelised onion, potatoes, spicy sauce 354 kcal	21
Salt Marsh Lamb Souvlaki Flatbread, Greek tomato salsa 580 kcal	21
Iberico Ham Croquette Melon & espelette pepper gel 418 kcal	19
Corn-fed Chicken Tikka Skewer (GF) Crispy shallot, wild garlic yoghurt 365 kcal	21
Flat Iron Steak (GF) Thai crying tiger sauce, roasted peanuts 490 kcal	24

V - Vegetarian VG - Vegan GF - gluten-free

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.
Adults need around 2000 kcal a day.

THE ROSEBERRY

caviar

With egg mimosas, chives, shallots and crème fraîche

King's Beluga Caviar 79 kcal | 131 kcal 30gr 390 | 50gr 695

Considered the king of caviar, Beluga is creamy, with notes of walnuts and sea salt

King's Oscietra Caviar 79 kcal | 131 kcal 30gr 170 | 50gr 285

Produced after 8 years, Oscietra has an earthy and vegetable flavour

rosebery classics

All sandwiches are served with French fries or seasonal salad

Green Peas & Asparagus Soup (V | GF) 18

Wild garlic, baked ricotta 258 kcal

Rosebery Caesar Salad 30

Cantabrian anchovy, baby cos, brioche croûton, Grana Padano cheese 509 kcal

with Chicken 609 kcal or Prawns 596 kcal 40 | 42

Isle of Wight Tomato Tart (V) 28

Marinated heritage tomatoes, basil, pine seeds, burrata 279 kcal

Healthy Bowl (VG)

Royal quinoa, avocado, pickled vegetables, wakame, and edamame

with Cured Salmon 447 kcal, Tuna 392 kcal or Crispy Tofu (VG) 403 kcal 32 | 34 | 30

Club Sando 32

Hokkaido bread, chicken katsu, streaky bacon, gochujang mayo, lettuce 802 kcal

Scottish Lobster Roll 40

Lobster coral mayo, fennel, celery, confit lemon 753 kcal

Earl Stonham Wagyu Burger 38

Smoked pickles, lettuce, tomato, onion, brioche bun 1024 kcal

Thai Green Curry with Vegetables, Chicken or Prawn 30 | 36 | 38

Aubergine, bamboo shoots, courgettes, baby corn, bok choy and coriander

Served with fragrant jasmine Thai rice 597 kcal | 703 kcal | 752 kcal

Dover Sole (GF) 70

Cornish clams and trout roe beurre blanc 598 kcal

Veal Chop Milanese 62

Bone marrow, anchovy and capers salsa verde, parsley and celery leaf salad 1070 kcal

Spring Vegetables (VG | GF) 70 kcal | **Green Leaves Salad** (VG | GF) 26 kcal 9

French Fries (VG) 241 kcal | **Truffle & Parmesan Fries** (V) 353 kcal | **Chunky Chips** (VG) 171 kcal

V - Vegetarian VG - Vegan GF - gluten-free

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

A discretionary service charge of 15% will be added to your bill.

THE ROSEBERRY

sweets

17

Special Seasonal Dessert

One of our pastry chef creations, prepared with passion

Granny Smith Apple and Bergamot Vacherin

Elderflower gel, meringue 370 kcal

Vanilla Crème Brûlée (V)

Sablé, mix seasonal berries 548 kcal

Chocolate Cookie and Cream (V)

Milk gelato, caramelised hazelnut 440 kcal

Sticky Toffee Pudding (V)

Salted caramel, Tahitian vanilla ice cream 987 kcal

cheeses

22

Selection of artisan cheeses, served with chutney, grapes and crackers 1193 kcal

ice creams & sorbets

(scoop) 5

Ice Cream Selection

Vanilla 108kcal, Chocolate 154kcal and Pistachio 157kcal

Sorbet Selection (VG)

Strawberry 163kcal, Mango 118kcal, and Lemon 126kcal

MO cake shop

Almond and Raspberry Tart

13

Almond cream and vanilla diplomat

Tropical Opéra (VG | GF)

13

Lime joconde, mango and pineapple gel

Rhubarb Paris-Brest (V)

13

Mascarpone chantilly, rhubarb and strawberry compote

Apricot Tart (V)

Individual 13

Large 38

Apricot pâte de fruit, olive oil biscuit and rosemary ganache

The Hazelnut

Individual 13

Large 38

Hazelnut Genoise, Praline and Jivara (40%) hazelnut mousse

Vanilla and Salted Caramel Mille-feuille (V)

38

Caramelised puff pastry layers and salted caramel

V - Vegetarian VG - Vegan GF - gluten-free

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.
Adults need around 2000 kcal a day.

THE ROSEBERY

teas & coffees

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

coffees & barista Specials

Espresso	7
Double Espresso	7
Cappuccino	8
Latte	8
French Press	8
Drip Filter	8
Americano	8
Greek Frappé	12
Matcha Latte	12
Karak Tea	12
Saffron Tea	12
Iced Matcha Latte	13
Blueberry Peach Sesame Strawberry	
Pistachio Latte	13
Chai Latte	12
Speciality Hot Chocolate	10
Valrhona Classic Ginger Mint	
Earl Grey Sparkling Iced Tea	11

green teas

Dragonwell, Zhejiang, China	9
Jasmine Pearls, Fujian, China	10
Exotic Green, Fujian, China	9
Saekari Kabusecha, Koka, Shiga, Japan	10
Organic Genmaicha, Japan	9
Hojicha, Shizuoka, Japan	10
Master's Matcha, Uji, Japan	16

white teas

Apricot White, Fujian, China	10
Oriental Delight, Fujian, China	9
Silver Needles, Jinggu, Yunnan, China	10
Flowering Tea, Fujian, China	10
Sticky Rice, Laos, China	14
Flourishing Beautea,	10
Rosebery Bespoke Blend	

oolong teas

Alishan, Chiay, Taiwan	12
Alishan Nong Xiang (Roasted), Chiay, Taiwan	12
Duck Sh*t (Ya Shi Dan Cong), Guangdong, China	13
Da Hong Pao, (Empress Oolong), Fujian, China	21
Pomelo Flower Honey (Single Bush),	30
Da An Village, Guangdong, China	

black teas

Breakfast Blend, Kenya, Rwanda, India, China	9
Blend 1843, Fujian, China	9
Earl Grey, Ceylon and China Blend	9
Sticky Toffee, Sahyadri Mountains, Southern India	10
Lychee Rose Noir, Yunnan Province, China	9
Ancient Haze, Yunnan, China	11
Darjeeling First Flush, Namring Garden, India	11
Darjeeling Second Flush, Namring Garden, India	9
Assam Second Flush, Hattiali Garden, India	9
Lapsang Souchong, Tong Mu Village, Fujian, China	10
Chocolate & Vanilla, China, Yunnan, Madagascar	10
English Breakfast Decaf, Uva District, Sri Lanka	9
Rosebery Blend, Yan Zi Ke, Wuyi, Fujian, China	9

pu-erh teas

Mini Tuo Cha 2012, De Hong, Yunnan, China	12
Black Yunnan Tuo 1996, Fengqing, Yunnan, China	

tisanes (caffeine - free)

Revitazest	9
Lemongrass, dry ginger, orange peel	
Mandarin Garden	
Osmanthus, chrysanthemum, rose	
jasmine and lavender	
Chamomile, Lemon Verbena	
Peppermint, Rooibos	
Fresh Mint, Fresh Ginger	
Berry Hibiscus	
Rosebuds	

THE ROSEBERRY

water

sparkling

Nordaq Fresh, 500ml | 750ml

San Pellegrino, 750ml

5 | 7

8

still

Nordaq Fresh, 500ml | 750ml

Evian, 750ml

5 | 7

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.

