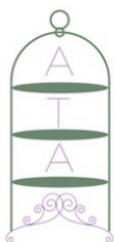


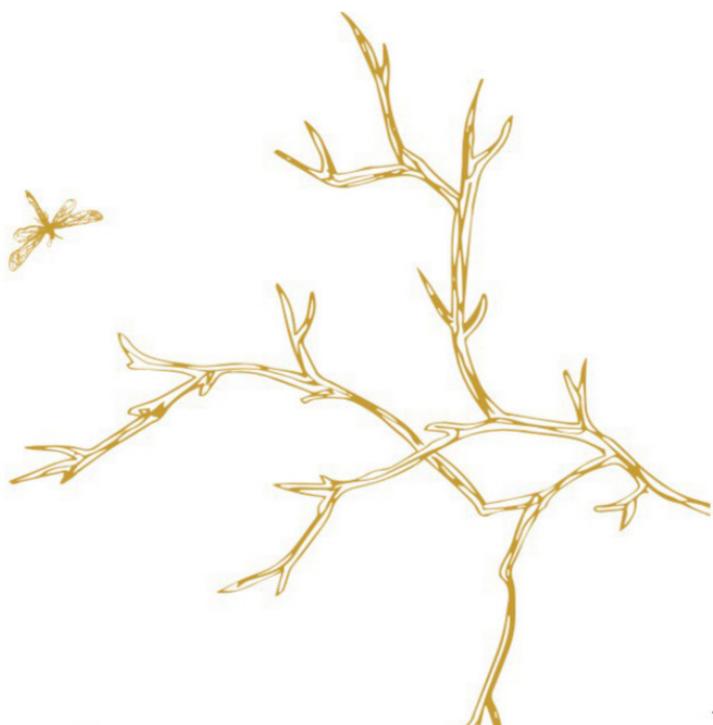
*The Rosebery has been awarded for the
Best Tea Service*

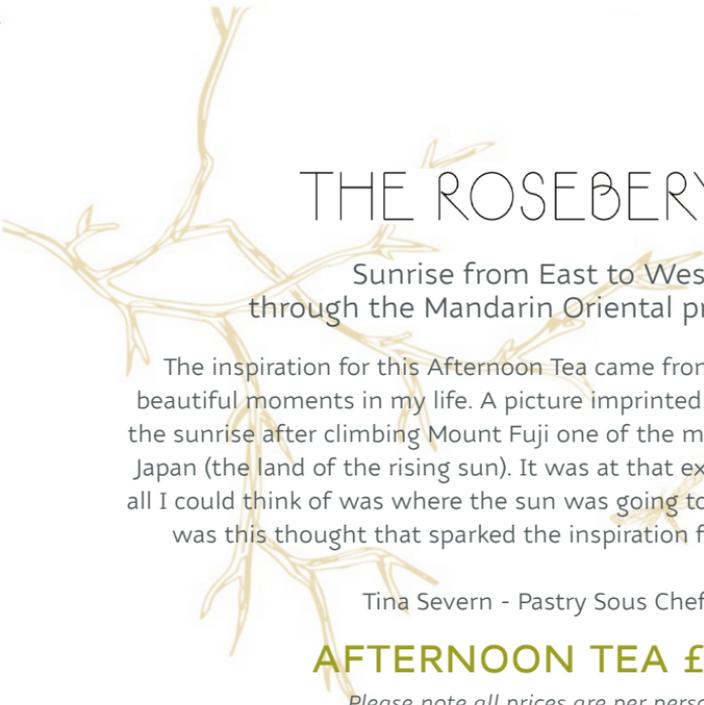


AFTERNOONTEA
AWARDS
2019

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

Sunrise from East to West
through the Mandarin Oriental properties

The inspiration for this Afternoon Tea came from one of the most beautiful moments in my life. A picture imprinted on my brain forever, the sunrise after climbing Mount Fuji one of the most iconic symbols of Japan (the land of the rising sun). It was at that exact moment in time all I could think of was where the sun was going to shine on next and it was this thought that sparked the inspiration for these pastries.

Tina Severn - Pastry Sous Chef

AFTERNOON TEA £56

Please note all prices are per person

CHAMPAGNE AFTERNOON TEA 125 ml

<i>With one glass of Ruinart Blanc de Blancs</i>	<i>supplement £14</i>
<i>With one glass of Ruinart Rosé</i>	<i>supplement £18</i>
<i>With one glass of 2008 Billecart - Salmon</i>	<i>supplement £24</i>

ALSATIAN GRAND CRU WINE AFTERNOON TEA SUPPLEMENT £17

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

<i>Riesling, Grand Cru Saering 2014, 75ml</i>	<i>with sandwiches</i>
<i>Gewürztraminer, Grand Cru Kessler 2014, 75ml</i>	<i>with scones</i>
<i>Pinot Gris, Grand Cru Kitterle 2010, 75ml</i>	<i>with pastries</i>

BEER AFTERNOON TEA SUPPLEMENT £14

*A selection of three beer varieties
from England and Austria*

<i>Stiegl Goldbräu, 330 ml</i>	<i>with sandwiches</i>
<i>Partizan Porter, 330 ml</i>	<i>with scones</i>
<i>Tynt Meadow, 330 ml</i>	<i>with pastries</i>

SAKE AFTERNOON TEA SUPPLEMENT £19

A selection of three different sakes

<i>Akitabare "Shunsetsu" Honjozo (Spring Snow), 50 ml</i>	<i>with sandwiches</i>
<i>Dewazakura "Oka" Ginjo (Cherry Bouquet), 50 ml</i>	<i>with scones</i>
<i>Ume No Yado - Aragoshi Umeshu, 50 ml</i>	<i>with pastries</i>

THE ROSEBERRY

SANDWICHES

Roasted chicken shawarma, pickled turnip with lettuce

Finest Cotswold egg with black truffle

Confit tuna, spring onion, piquillo pepper, green olives with oregano

Teriyaki salmon, asparagus with pickled ginger

Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress with horseradish

FRESHLY BAKED RAISINS & PLAIN SCONES

*Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and lemon curd*

HAND-MADE PASTRIES

Tokyo

Chesnut and yuzu mousse on almond sponge

Bangkok

Coconut and mango sticky rice

Paris

Apple tarte Tatin

London

Sticky toffee pudding

New York

Raspberry rhubarb cheesecake

MIGNARDISES

Pastry Chef

Paul Thieblemont

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.

Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.



THE ROSEBERY

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

AUTUMN TEA SELECTION

TOKYO

Sakura green cherry

Dragonwell green tea, sakura leaves

BANGKOK

Gardens of Perfect Brightness

*Phoenix 2008 Puerh tea, chrysanthemum,
osmanthus, jasmie, rose buds*

PARIS

Pomme d'Alishan

Alishan oolong tea, osmanthus, apple

LONDON

Hot spiced white chocolate

White chocolate, milk, cardamom, cinnamon

NEW YORK

Hojicha roasted pumpkin latte £2.00 supplement

Hojicha green tea, pumpkin, oat milk, nutmeg

RARE & LIMITED

Wakoucha Japanese Black tea £2.00 supplement

(Canton Tea)

Sweet medium bodied with hints of sea salt

Wazuka, Japan

Aged white tea £3.00 supplement

(Mei Leaf)

Sweet and mellow with notes of blanched almonds

Fujian, China

Lao Man E old tree Gushu 2017 £4.00 supplement

(Mei Leaf)

Sheng (Raw); mellow, fruity

Lao Man E, Yunnan; China

THE ROSEBERRY

FINE TEAS

WHITE TEA

White Peony

(Mei Leaf)

Floral, nutty

Taimu, Fujian, China

1 or 3 infusions

Apricot White

(Canton Tea)

Fruity, floral

China

1 infusion

Sticky Rice £3.50 supplement

(Canton Tea)

Silver needles

Laos, China

GREEN TEA

Matcha £10 supplement

(Canton Tea)

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

1 or 2 infusions

Hojicha

(Canton Tea)

Roasted, sweet

Wazuka, Japan

1 or 2 infusions

Dragonwell

(Canton Tea)

Floral, mild chesnut

Long Jing, Zhejiang, China

1 or 2 infusions

Jasmine Pearls

(Canton Tea)

Sweet, floral

Yunnan and Guangxi; China

1 or 2 infusions

YELLOW TEA

Amber Mountain

(Mei Leaf)

Sweet, grassy

Anhui, China

1 or 2 infusions



THE ROSEBERRY

BLACK TEA

Breakfast Blend

(Canton Tea)
Malty, fig, cocoa
Kenya, Rwanda, India, China
1 infusion

Afternoon Blend -try with lemon verbena-

(Canton Tea)
Light, honey, malty
Yunnan, Anhui, Fujian; China
1 infusion

BLACK TEA-Scented

Earl Grey

(Canton Tea)
Black tea, natural bergamot oil
China, India, Italy
1 infusion

Mango Black

(Canton Tea)
Black tea, mango,
Yunnan, China
1 infusion

Chocolate Vanilla

(Canton Tea)
Black tea, cocoa nibs, vanilla
India, China, Madagascar, Peru
1 infusion

BLACK TEA-Single Estate

Darjeeling First Flush

(Canton Tea)
Light, savoury, floral
Subarna Garden, India
1 infusion

Darjeeling Second Flush

(Canton Tea)
Fruity, nutty
Namring Garden, India
1 infusion

Assam Second Flush

(Canton Tea)
Malty, caramel
Assam, India
1 infusion

Lapsang Souchong

(Canton Tea)
Smoked leaves over pine wood
Tong Mu Village, Fujian, China
1 or 3 infusions

BLACK TEA-Caffeine Free

English Breakfast Decaffeinated

(Canton Tea)
Oak, malty
Uva District, Sri Lanka
1 infusion

THE ROSEBERRY

OOLONG TEA

Alishan

(Mei Leaf)
Milky, grassy
Alishan, Taiwan
1 or 3 infusions

Mi Lan Xiang (Dan Cong)

(Canton Tea)
Fruity, mineral
Roasted Phoenix tea
Guangdong, China
1 or 3 infusions

Roasted Jin Xuan

(Mei Leaf)
Nutty, creamy
Alishan, Taiwan
1 or 3 infusions

Sour Sap Tieguanyin £5.50 supplement

(Mei Leaf)
Floral, sweet
Rolled Style Green Oolong
Fujian, 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, vegetal
Yan Cha, Wuyi Oolong
Fujian, China

PUER TEA

Mini Tuo Cha 2012

(Canton Tea)
Sheng (Raw); tobacco, bold, earthy
Licang, Yunnan, China
1 or 3 infusions

Phoenix 2008

(Mei Leaf)
Shu (Cooked); woody, vegetal, leather
Yunnan, China
1 or 3 infusions

Lao Man E old tree Gushu 2017 £4.00 supplement

(Mei Leaf)
Sheng (Raw); mellow, fruity
Lao Man E, Yunnan, China



THE ROSEBERRY

COFFEES

Enjoy our blends or create a flavoured coffee by adding vanilla bourbon extract

Espresso

Latte

Double espresso

Americano

Espresso macchiato

French press coffee

Cappuccino

Drip filter coffee

BARISTA SPECIALS

Matcha shot - £2 supplement

(Canton Tea)

*Concentrated matcha, full bodied, sweet, vegetal
Uji, Japan*

Matcha latte - £2 supplement

(Canton Tea)

Matcha made with almond milk

Karak tea - £2 supplement

*Blended black tea with cinnamon, cloves
cardamom, pepper, condensed milk*

TISANES

Enjoy our blends or create your own infusion

Four beautea

(My Tea Time)

Rose, jasmine, osmanthus and chrysanthemum

Revitazest

(My Tea Time)

Lemongrass, ginger and mandarin zest

Sweet berry

(My Tea Time)

*Goji berries, blueberries, Blackberries, red dates,
mandarin zest*

Rosebuds

Lemon verbena

Chamomile

Chrysanthemum

Jasmine flowers

Osmanthus flowers

Goji berries

Red dates

Mandarin zest

Lemongrass

Dandelion root

Peppermint

Ginger

THE ROSEBERRY

NON-ALCOHOLIC COCKTAILS

£12.00

Perla

Lychee, peach and orange

Mango Tango

Mango, apple and passionfruit

Lèvres

Raspberry, rose and orange

Lady Rose

Apple, pineapple, rose and mint

Virgin Mojito

Fresh lime, mint and apple

Virgin Mary

Tomato, celery and lemon

Shirley Temple

Pomegranate and lemonade

CLASSIC COCKTAILS

£18.00

Negroni

Mancino rosso, campari and bombay gin

Dark and stormy

Gosling rum, lime, ginger beer and angostura bitters

Martinez

Bol's genever, mancino rosso, orange bitters, maraschino and orange curacao

Shakerato

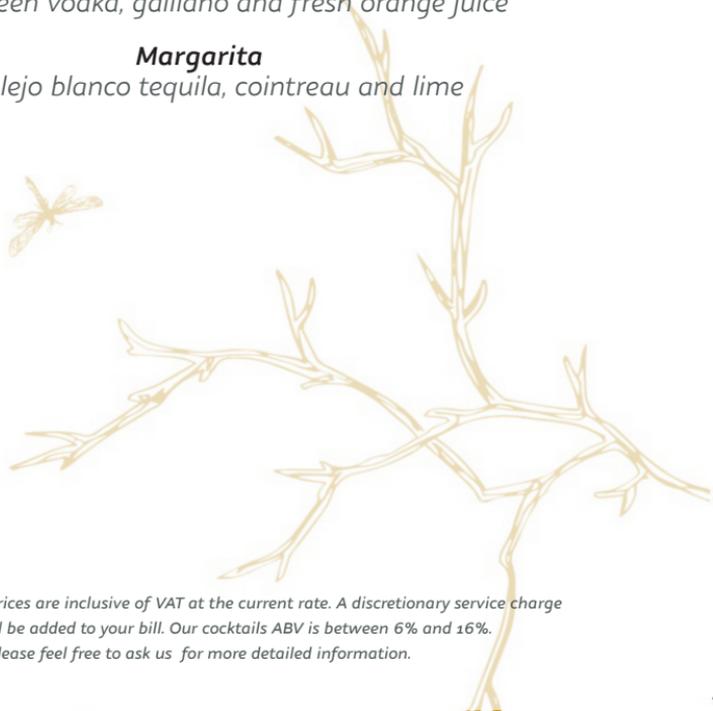
Campari and orange bitters

Harvey wallbanger

Snow queen vodka, galliano and fresh orange juice

Margarita

Corralejo blanco tequila, cointreau and lime



Please note that all prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Our cocktails ABV is between 6% and 16%. Please feel free to ask us for more detailed information.



THE ROSEBERRY

CHAMPAGNE BY THE GLASS 125 ml

Moët & Chandon, Brut Impérial £17.00

Ruinart Blanc de Blancs Brut NV £22.00

Ruinart Rosé Brut NV £25.00

2008 Billecart - Salmon £35.00

CHAMPAGNE BY THE BOTTLE

NON VINTAGE

Palmer & Co Brut Réserve Brut £79.00

Moët & Chandon, Brut Impérial £85.00

Thiénot Brut £89.00

Bruno Paillard Brut Premier Cru £95.00

Perrier-Jouët Grand Brut £105.00

Veuve Clicquot Yellow Label Brut £105.00

Taittinger Brut Réserve £109.00

Louis Roederer Brut £119.00

Bollinger Special Cuvée Brut £139.00

BLANC DE BLANCS

Ruinart Blanc de Blancs Brut NV £125.00

BLANC DE NOIRS

Clément Perseval Blanc de Noirs Brut NV £105.00

THE ROSEBERRY

CHAMPAGNE BY THE BOTTLE

ROSÉ

Thiénot Brut Rosé NV £119.00

Ruinart Brut Rosé NV £142.00

Billecart - Salmon Brut Rosé NV £165.00

VINTAGE AND PRESTIGE

2008 Veuve Clicquot Brut Vintage Rosé £185.00

2008 Billecart - Salmon £198.00

2009 Dom Pérignon Brut £355.00

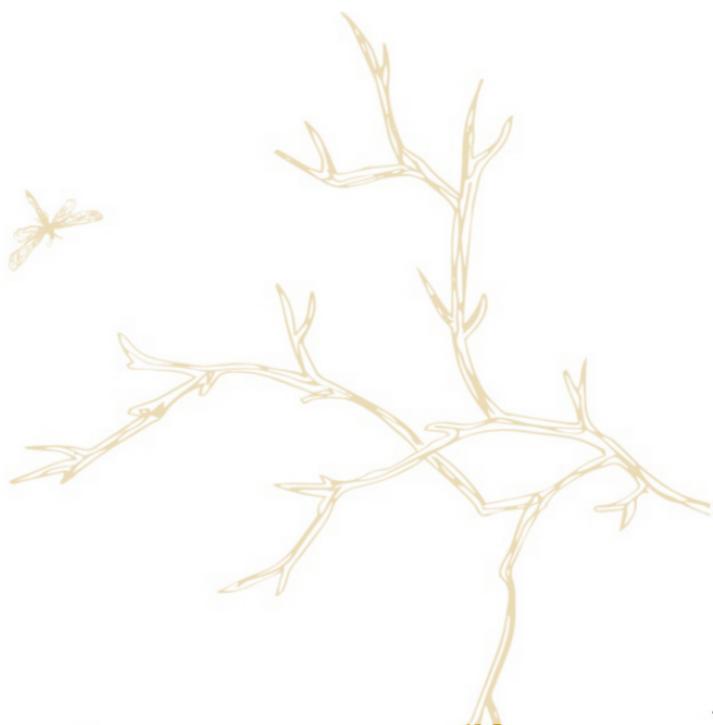
2007 Louis Roederer Cristal Brut £495.00

2004 Dom Pérignon Brut Vintage Rosé £655.00

SPARKLING WINES

*Contadi Castaldi Brut Fanciocorta Docg
(Italy)* £75.00

*Ambriel Classic Cuvée
(England)* £89.00





THE ROSEBERRY

SOFT DRINKS

FRUIT JUICE

£7.00

FRESHLY SQUEEZED JUICE

£13.00

SOFT DRINKS

Coca-Cola

£6.00

Diet Coke

£6.00

Lemonade

£6.00

Soda water

£6.00

Tonic water

£6.00

Ginger ale

£6.00

Ginger beer

£6.00

Red Bull

£7.00

Jax coconut water

£7.50

WATER

Sparkling

Nordaq Fresh 330 ml / 750 ml

£5.00 / £7.00

San Pellegrino 250 ml / 750 ml

£5.00 / £8.00

Still

Nordaq Fresh 330 ml / 750 ml

£5.00 / £7.00

Evian 750 ml

£8.00