



THE ROSEBERY

BEST TRADITIONAL AFTERNOON TEA 2023

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 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.

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 £59

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml
2015 Moët & Chandon, Grand Vintage, 100ml
Ruinart Rosé, 100ml

served with sandwiches
served with scones
served with pastries

SPARKLING TEA PAIRING £25

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

Saicho Hojicha, Roasted Green Tea, 200ml
Saicho Jasmine, Floral Green Tea, 200ml
Saicho Darjeeling, Musky Black Tea, 200ml

served with sandwiches
served with scones
served with pastries

BEER PAIRING £22

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

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

served with sandwiches
served with scones
served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjoso (Spring Snow), 75ml
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml
Ume No Yado - Aragoshi Umeshu, 75ml

served with sandwiches
served with scones
served with pastries

NON-ALCOHOLIC PAIRING £20

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

Noughty Alcohol Free Sparkling Wine, 125ml
Noughty Rose Alcohol Free Sparkling Wine, 125ml
Wachstum Konig Pear Juice, 200ml

served with sandwiches
served with scones
served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml
First glass of Ruinart Rosé, 125ml
First glass of Krug "Grande Cuvée" Brut, 125ml

supplement £24
supplement £26
supplement £35

THE ROSEBERRY

AFTERNOON TEA IN BLOOM

£85

SANDWICHES

Scottish Smoked Salmon and Cornish Mackerel Pâté

Pickled ginger, apple, fine herbs cream, cucumber and trout caviar
on beetroot bread

Rosemary and Honey Roasted Suffolk Wagyu Beef

Spring vegetable rémoulade, salsa verde spread and watercress on
semi-dried tomato bread

Lobster and Wasabi Tobiko

Preserved lemon, cocktail sauce and wakame seaweed on brioche bun

Braised Free-range Corn-fed Chicken Breast

English green asparagus with charred red peppers, Grana Padano and
chives on white bread

Clarence Court Finest Cotswold Egg and Black Truffle

Black truffle and mayonnaise on white bread

Red Leicester Cheese and Quince Jelly

Toasted almonds and pickled celery on wholemeal bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry,
apricot and seasonal jam

HANDMADE PASTRIES

Violet and Earl Grey Macaron

Bergamot ganache and crystallized violet

Amaranth Flower and Popcorn Profiterole

White chocolate & popcorn crèmeux and salted caramel

Chocolate Daffodil, Manjari 64% and Apricot Parfait

Chocolate and cacao nib sablé and apricot

Rose Petal and Mixed Seasonal Strawberries Tart

Pistachio Chantilly cream, strawberry compôte and
candied rose petal

Elderflower and Coconut Cake

Coconut Joconde, mango veil and 30% Ivoire white chocolate glaze

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

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.

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. Kindly note that our dishes are not produced in an entirely allergen free environment.

THE ROSEBERRY

VEGETARIAN AFTERNOON TEA IN BLOOM £85

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on light wholemeal bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Finest Cotswold Egg and Black Truffle

Black truffle and mayonnaise on white bread

Red Leicester Cheese and Quince Jelly

Toasted almonds and pickled celery on wholemeal bread

FRESHLY BAKED RAISINS AND PLAIN SCONES

Cornish clotted cream, strawberry, apricot and seasonal jam

HAND-MADE PASTRIES

Violet and Earl Grey Macaron

Bergamot ganache and crystallized violet

Amaranth Flower and Popcorn Profiterole

White chocolate & popcorn crèmeux and salted caramel

Chocolate Daffodil, Manjari 64% and Apricot Parfait

Chocolate and cacao nib sablé and fresh apricot

Rose Petal and Mixed Seasonal Strawberries Tart

Pistacho Chantilly cream, strawberry compôte and candied rose petal

Elderflower and Coconut Cake

Coconut Joconde, mango veil and 30% Ivoire white chocolate glaze

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

VEGAN AFTERNOON TEA IN BLOOM £85

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on light wholemeal bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Tofu and Black Truffle

Scrambled tofu and black truffle on white bread

Marinated Artichoke

Black olive tapenade and roasted peppers on brown bread

FRESHLY BAKED VEGAN RAISINS AND PLAIN SCONES

Accompanied by vegan cream, strawberry, apricot and seasonal jam

HAND-MADE PASTRIES

Violet and Earl Grey Meringue

Bergamot ganache and crystallized violet

Amaranth Flower and Popcorn Posset

White chocolate & popcorn crèmeux and salted caramel

Chocolate Daffodil, Milk Amatika and Apricot Parfait

Chocolate and cacao nib sablé and fresh apricot

Rose Petal and Mixed Seasonal Strawberries Tart

Vanilla Chantilly cream, strawberry compôte and candied rose petal.

Elderflower and Coconut Cake

Coconut biscuit, mango gel and white chocolate glaze

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

GLUTEN-FREE AFTERNOON TEA IN BLOOM £85

SANDWICHES

Scottish Smoked Salmon and Cornish Mackerel Pâté

Pickled ginger, apple, fine herbs cream, cucumber and trout caviar on gluten-free bread

Rosemary and Honey Roasted Suffolk Wagyu Beef

Spring vegetable rémoulade, salsa verde spread, and watercress on gluten-free bread

Lobster and Wasabi Tobiko

Preserved lemon and cocktail sauce on gluten-free bread

Braised Free-range Corn-fed Chicken Breast

English green asparagus with charred red peppers, Grana Padano and chives on gluten-free bread

Clarence Court Finest Cotswold Egg and Black Truffle

Black truffle and mayonnaise on gluten-free bread

Red Leicester Cheese and Quince Jelly

Toasted almonds and pickled celery on gluten-free bread

FRESHLY BAKED GLUTEN-FREE PLAIN AND RAISIN SCONES

Cornish clotted cream, strawberry, apricot and seasonal jam

HAND-MADE PASTRIES

Violet and Earl Grey Meringue

Bergamot ganache and crystallized violet

Amaranth Flower and Popcorn Posset

White chocolate & popcorn crèmeux and salted caramel

Chocolate Daffodil, Millot Chocolate and Apricot Parfait

Chocolate and cacao nib sablé and fresh apricot

Rose Petal and Mixed Seasonal Strawberries Tart

Vanilla Chantilly cream, strawberry compôte and candied rose petal

Elderflower and Coconut Cake

Coconut biscuit, mango gel and 30% Ivoire white chocolate glaze

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment. Adults need around 2000 kcal a day.

CHILDREN'S AFTERNOON TEA IN BLOOM

£49

SANDWICHES

Turkey Ham and Cheddar Cheese
Cream Cheese and Sliced Cucumber
Peanut Butter and Strawberry Jam
Nutella Spread, Banana and Cookies

PLAIN AND RAISIN SCONES

Cornish clotted cream, strawberry, apricot
and seasonal jam

HAND-MADE PASTRIES

Amaranth Flower and Popcorn Profiterole
White chocolate & popcorn crèmeux and salted caramel
Rose Petal and Mixed Seasonal Strawberries Tart
Pistachio Chantilly cream, strawberry compôte and candied rose petal
Elderflower and Coconut Lollies
Coconut Joconde, mango gel and Ivoire 30% white chocolate

HOT DRINKS

Rooibos, Chamomile
Apricot White, Mango Noir
Decaffeinated Breakfast Tea
Hot Chocolate with Marshmallows



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)

Oriental Delight

Rose, Red Dates & Lemongrass
Fruity, Floral
(Fujian, China)

Flowering Tea £2 supplement

Floral, Delicate
(Taimu, Fujian, China)

Silver Needles

Floral, Velvety, Sweet
(Jingu, Yunnan, China)

Moonlight

Sweet, Honey, Vanilla, Hay
(Jinggu, Yunnan, China)

Sticky Rice (Limited Edition) £5 supplement

Vegetal, Rice
(Laos, China)

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)

Matcha £10 supplement

Traditionally brewed
Full-bodied, Sweet, Vegetal
(Uji, Japan)

THE ROSEBERRY

BLACK TEA

Breakfast Blend

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

Blend 1843

Light, Honey, Malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA - Scented

Earl Grey

Natural bergamot oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Mango Noir

Black Tea, Natural Mango Scent
(Yunnan, China)

Lychee Rose Noir

Lychee Fruit Essence, Rose Petals
Sweet, Floral
(Yunnan, China)

Rose Berry Blend

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

BLACK TEA - Single Estate

Ancient Haze

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

Golden Monkey (Jin Mao Hou)

Fruity, Buttery, Cocoa
(Fujian, China)

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)

Mi Lan Xiang (Dan Cong)

Honey, Orchid, Fruity, Mineral
(Guangdong, China)

Da Hong Pao £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 96

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

Fresh Mint

Fresh Ginger

BARISTA SPECIALS

Valrhona Hot Chocolate

Rosebery Iced Tea

Berry Hibiscus, Lemon and Honey

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

Hojicha Latte £2 Supplement

Hojicha Tea with Oat Milk and Maple Syrup

Mandarin Saffron Tea £2 Supplement

Black Tea, Cardamon, Rose Water, Saffron

THE ROSEBERRY

CHAMPAGNE

Glass

Bottle

2015 Moët & Chandon, Grand Vintage

£26.00

£135.00

NV Ruinart Blanc de Blancs Brut

£34.00

£180.00

NV Ruinart Rosé Brut

£36.00

£185.00

MV Krug "Grande Cuvée" Brut

£59.00

£355.00

2013 Dom Pérignon

£65.00

£390.00

NV CH Prosecco Superiore D.O.C.G. Della Vite

£80.00

Louis Roederer Cuvée 243

£135.00

NV Billecart – Salmon Brut Rosé

£180.00

BEERS

Stiegl Columbus

£8.50

Pale Ale, Austria, 330ml

Samuel Smith's Organic Lager

£9.00

Lager, England, 355ml

Market Porter

£9.50

Rich Porter, England, 330ml

Delirium Red

£12.50

Fruit Beer, Belgium, 330ml

ALCOHOL FREE

SPARKLING WINE

125ml

375ml

Noughty Sparkling Chardonnay

£10.00

£55.00

Noughty Sparkling Rosé

£10.00

£55.00

SPARKLING TEA

200ml

750ml

Saicho Jasmine, China

£10.00

£32.00

Saicho Hojicha, Japan

£10.00

£32.00

Saicho Darjeeling, India

£10.00

£32.00

JUICES

Fruit Juice

£11.00

Freshly Pressed Juice (Orange, Grapefruit, Carrot)

£13.00

Wachstum König Pear Juice (Austria)

£14.00

Wachstum König Quince Juice (Austria)

£14.00

THE ROSEBERRY

SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
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, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£5.00 / £8.00

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.

To learn more about our sustainability efforts, please scan:

