

THE ROSEBERRY

Inspired by Hyde Park's gentle awakening in Spring, our Botanical Afternoon Tea captures the essence of the season's most delicate botanicals. Each ingredient mirrors the park's quiet transformation, with flavours that reflect the subtle changes in the landscape. Floral notes and refreshing herbal hints evoke the first blossoms and tender shoots of new growth, offering a balance of freshness and warmth. As you sip and savour, the experience evokes a sense of connection to nature's quiet renewal, inviting you to pause and enjoy the fleeting beauty of the season in every moment.

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

'R' DE RUINART 75

Brut Champagne 375ml

CHAMPAGNE PAIRING 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

2016 Moët & Chandon, Grand Vintage, 100ml

Ruinart Rosé, 100ml

served with savouries

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 Dom Pérignon Brut 2013, 125ml

supplement 31

supplement 33

supplement 59

SPARKLING TEA PAIRING 32

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 savouries

served with scones

served with pastries

BEER PAIRING 22

A selection of three beer varieties from England and Belgium

Samuel Smith's Organic Lager, 355ml

Market Porter, Rich Porter, 330ml

Delirium Red, 330ml

served with savouries

served with scones

served with pastries

SAKE PAIRING 27

A selection of three different Japanese sakes

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

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

Ume No Yado - Aragoshi Umeshu, 75ml

served with savouries

served with scones

served with pastries

NON-ALCOHOLIC PAIRING 35

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

Noughty Alcohol-Free Sparkling Wine, 125ml

Noughty Rosé Alcohol Free Sparkling Wine, 125ml

Wachstum König Pear Juice, 200ml

served with savouries

served with scones

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

BOTANICAL AFTERNOON TEA

79

SANDWICHES

Slow Roasted Grass-fed Hereford Beef
Mustard tartare sauce, pickled kohlrabi and wood sorrel on malbran bread

Prawn & Elderflower
Asparagus, on tomato bread

Clarence Court Finest Cotswold Egg & Black Truffle
Mayonnaise, on white bread

Cucumber & Herbs
Greek yoghurt, dill, mint, marigold and preserved lemon,
on spinach bread

Scottish Smoked Salmon
Citrus & herbs crème fraîche, horseradish & apple slaw and fennel pollen
on beetroot bread

Corn-fed Chicken
Wild garlic alioli and amaranth cress on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

Strawberry & Cream Pre-dessert
Strawberry, lime sponge and elderflower infusion

HANDMADE PASTRIES

Earl Grey and Lapsang Tea Chocolate Tart
Guanaja 70% mousse and chocolate shortbread

Verbena & Rose Gel Macaron
Ivoire chocolate and dry rose petal

Lychee & Apple Sphere
Oat sablé and cherry blossom

CAKE SELECTION

Indulge in one slice of your choice

Traditional Fruit Cake
Marinated confit fruit and lemon balm syrup

Classic Raspberry Victoria Sponge
Vanilla essence diplomat

Chocolate & Orange blossom
Millot chocolate ganache and orange jelly

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

BOTANICAL AFTERNOON TEA - GLUTEN-FREE

79

SANDWICHES

Slow Rosted Grass-fed Hereford Beef

Mustard tartare sauce, pickled kohlrabi and wood sorrel on gluten free Bread

Prawn & Elderflower

Asparagus, on gluten free bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise, on white gluten-free bread

Cucumber & Herbs

Greek yoghurt, dill, mint, marigold and preserved lemon on gluten-free bread

Scottish Smoked Salmon

Citrus & herbs crème fraîche, horseradish & apple slaw and fennel pollen on gluten free bread

Corn-fed Chicken

Wild garlic alioli and amaranth cress on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

Strawberry & Cream Pre-dessert

Strawberry, lime sponge and elderflower infusion

HANDMADE PASTRIES

Earl Grey and Lapsang Tea Chocolate Tart

Millot 70% mousse and chocolate shortbread

Verbena & Rose Gel Macaron

White amatika chocolate and dry rose petal

Lychee & Apple Sphere

Oat biscuit and cherry blossom

CAKE

Chocolate & Orange Blossom

Millot chocolate ganache and orange jelly

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

BOTANICAL AFTERNOON TEA - VEGETARIAN

79

SANDWICHES

Avocado Guacamole

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

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on white bread

Cucumber & Herbs

Greek yoghurt, dill, mint, marigold and preserved lemon, on spinach bread

Grilled Mediterranean Vegetables

Hummus, on malbran bread

Semi-dried Tomatoes

Basil pesto and rocket on tomato bread

Marinated Artichoke

Black olive tapenade and roasted peppers on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

Strawberry & Cream Pre-dessert

Strawberry, lime sponge and elderflower infusion

HANDMADE PASTRIES

Earl Grey and Lapsang Tea Chocolate Tart

Guanaja 70% mousse and chocolate shortbread

Verbena & Rose Gel Macaron

Ivoire chocolate and dry rose petal

Lychee & Apple Sphere

Oat biscuit and cherry blossom

CAKE SELECTION

Indulge in one slice of your choice

Traditional Fruit Cake

Marinated confit fruit and Lemon Balm syrup

Classic Raspberry Victoria Sponge

Vanilla diplomat

Chocolate & Orange blossom

Millot chocolate ganache and orange jelly

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

BOTANICAL AFTERNOON TEA - VEGAN

79

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

Mayonnaise, on spinach bread

Semi-dried Tomatoes

Basil pesto and rocket on tomato bread

Tofu & Truffle

Scrambled tofu with black truffle, on white bread

Marinated Artichokes

Black olive tapenade and roasted peppers on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by plant-based cream and British seasonal jams

Strawberry & Cream Pre-dessert

Strawberry, lime sponge and elderflower infusion

HANDMADE PASTRIES

Earl Grey and Lapsang Tea Chocolate Tart

Millot 70% mousse and chocolate shortbread

Verbena & Rose Gel Macaron

White amatika chocolate and dry rose petal

Lychee & Apple Sphere

Oat sablé and cherry blossom

CAKE

Chocolate & Orange Blossom

Millot chocolate ganache, orange jelly

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



CHILDREN'S BOTANICAL AFTERNOON TEA

49

SANDWICHES

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

RAISIN AND PLAIN SCONES

Accompanied by clotted cream and
seasonal British jams

HAND-MADE PASTRIES

Chocolate Cake Pops
Verbena & Rose Gel Macaron
Strawberry and Cream Trifle

HOT DRINKS

Rooibos Tea
Chamomile Tea
Chocolate & Vanilla Tea
Decaffeinated Breakfast Tea
Hot Chocolate
With marshmallows

CAKES

Your selection of a slice
Traditional Fruit Cake
Classic Raspberry Victoria Sponge
Chocolate & Orange blossom



THE ROSEBERY

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)

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)

Blend 1843
Light, Honey, Malty
(Yunnan, Anhui, Fujian; 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)

Chocolate & Vanilla
Black Tea, Cocoa Nibs
Vanilla Pods, Malty
(China, Yunnan, Madagascar, Perú)

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

Speciality Hot Chocolates Valrhona Chocolate
Classic | Mint | Ginger

Earl Grey Sparkling Iced Tea

Earl Grey, Lemon Juice, Fruit Syrup, Sparkling Water

Mandarin Karak Tea 2 Supplement

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

Mandarin Saffron Tea 2 Supplement

Black Tea, Cardamon, Rose Water, Saffron

Matcha Latte 2 Supplement

Matcha Tea with Almond 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	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

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
Market Porter England, 330ml		9.5
Delirium Red Fruit Beer, Belgium, 330ml		12.5

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.

