

THE ROSEBERRY

Step out of the cold and into the heart of Bavarian warmth with this year's Festive Afternoon Tea which promises to take you on a delightful journey through the flavours and traditions of Germany's most charming winter landscapes. Drawing inspiration from Bavaria's inviting hospitality, this indulgent experience combines rich notes of cinnamon, apple, orange, and gingerbread to transport you to a world of snow-capped mountains, enchanted forests, and close-knit villages. Meticulously crafted by our talented chefs Francisco Hernandez and Emmanuel Bonneau, the Festive Afternoon Tea brings a cozy German twist to our iconic hotel, infusing the winter season with vibrant flavours and timeless traditions. Every bite evokes the festive spirit, making it the perfect way to celebrate the season.

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 £65

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

2015 Moët & Chandon, Grand Vintage, 100ml

Ruinart Rosé, 100ml

served with savouries

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 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 £20

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

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

First glass of Dom Pérignon Brut 2013, 125ml

supplement £28

supplement £31

supplement £49

supplement £59

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

FESTIVE AFTERNOON TEA

£98

APPETISER

Chicken Sausage Roll
Apple and walnut ketchup

SANDWICHES

Scottish Smoked and Poached Salmon Rilette
Pickled cucumber, dill cream, granny smith apple and
trout caviar on beetroot bread

Curried Crayfish
Chives and diced pickled celery on brioche mini bun

Confit Gressingham Duck and Chicken
Orange and cranberry relish, chervil spread on brown bread

Homemade Pastrami Sandwich
Marinated beef brisket with onion marmalade, sauerkraut
and tartare sauce on onion bread

Clarence Court Finest Cotswold Egg and Black Truffle
Mayonnaise on white bread

Smoked Applewood Cheddar and Quince
Roasted walnut on wholemeal and white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Winter Black Forest Yule Log
Cherry jelly and 64% dark chocolate crèmeux

Apple Strudel Tart
Caramelised apple with cinnamon and crispy filo pastry

The Bauble
Almond sponge, mandarin and yoghurt mousse

Christmas Tree Gingerbread
Star-shaped gingerbread cookies and white chocolate ganache with ginger jam

Bavarian 'Rote Grütze' Trifle
Light orange blossom custard and red berries preserve

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



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)

Sticky Rice (Limited Edition) £5 supplement
Vegetal, Rice
(Laos, China)

WHITE AND GREEN TEA

Autumn 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)

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
Sweet, Fruity, Aromatic
Goji Berries, Red Dates, Pink Roses
(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)

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, Floral
(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

Fresh Mint

Fresh Ginger

BARISTA SPECIALS - Caffeine Free

Valrhona Hot Chocolate

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

Hojicha Latte £2 Supplement

Houjicha Tea powder, Maple syrup, Oat Milk

Chai Latte £2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

Sesame Matcha Latte £3 Supplement

Matcha Tea with Maple Syrup, Sesame and Oat Milk

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
2015 Moët & Chandon, Grand Vintage	£28.50	£165.00
NV Ruinart Blanc de Blancs Brut	£34.00	£180.00
NV Ruinart Rosé Brut	£36.00	£185.00
MV Krug "Grande Cuvée" Brut	£65.00	£370.00
2013 Dom Pérignon	£69.00	£390.00
NV CH Prosecco Superiore DOCG Della Vite		£80.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£180.00

BEERS

Samuel Smith's Organic Lager Lager, England, 355ml		£9.00
Samuel Smith's Organic Pale Ale Pale Ale, England, 355ml		£9.00
Market Porter Rich Porter, England, 330ml		£9.50
Delirium Red Fruit Beer, Belgium, 330ml		£12.50

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

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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:

