

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 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

THE GRAND TOUR AFTERNOON TEA

£85

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 Rose Alcohol Free Sparkling Wine, 125ml

Wachstum Konig 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

supplement £28

supplement £31

supplement £49

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

APPETISERS

Mandarin Oriental, Paris | Jambon
Mini brioche with ham, butter and Comté

Mandarin Oriental, Barcelona | Coca de Recapte con Anchoas
Puff pastry with roasted Mediterranean vegetables and cream of anchovies

Mandarin Oriental, Lago di Como | Caprese
Cherry tomato filled with burrata cream, pesto and extra-virgin olive oil caviar

Mandarin Oriental, Costa Navarino | Spanakopita
Spinach, feta, herbs and phyllo pastry roll

SANDWICHES

Mandarin Oriental Hyde Park, London | Sunday Roast
Surrey grass-fed roast beef with horseradish cream, roasted vegetables and gravy spread on onion bread

Mandarin Oriental, Paris | Egg and Black Truffle
Clarence Court Finest Cotswold egg, mayonnaise and black truffle on white bread

Mandarin Oriental, Barcelona | Gambas al Pil Pil
Sautéed prawns with roasted red peppers, parsley and chilli on white bread

Mandarin Oriental, Lago di Como | Caponata
Roasted vegetables with toasted pine nuts and olive spread on mild brown bread

Mandarin Oriental, Costa Navarino | Chicken Souvlaki
Grilled chicken marinated with Greek spices, cucumber, tomato, pickled onion and herb garlic spread on white bread

Mandarin Oriental Hyde Park, London | Scottish Smoked Salmon
Smoked salmon with dill cream sauce, trout caviar, watercress and sweet pickled gherkin on beetroot bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by clotted cream, strawberry jam,
chef's jelly and passion fruit curd

HANDMADE PASTRIES

Mandarin Oriental Hyde Park, London | Battenberg
Classic strawberry jam and Victoria sponge

Mandarin Oriental, Paris | Bélize Chocolate Éclair
Tulakalum 75% ganache and crunchy cocoa nibs

Mandarin Oriental, Barcelona | Caramelised Catalan Custard Tart
Citrus compote

Mandarin Oriental, Lago di Como | Tiramisu
Mascarpone sphere, liquid espresso heart and Savoirdi biscuit

Mandarin Oriental, Costa Navarino | Pistachio and Apricot Compote Delight
Chocolate sponge and praliné

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE GRAND TOUR AFTERNOON TEA GLUTEN-FREE

£85

APPETISERS

Mandarin Oriental, Paris | Jambon

Mini gluten-free bun with ham, butter and Comté

Mandarin Oriental, Barcelona | Coca de Recapte con Anchoas

Roasted Mediterranean vegetables and cream of anchovies

Mandarin Oriental, Lago di Como | Caprese

Cherry tomato filled with burrata cream, pesto and extra-virgin olive oil caviar

Mandarin Oriental, Costa Navarino | Spanakopita Tart

Spinach, feta and herbs tart

SANDWICHES

Mandarin Oriental Hyde Park, London | Sunday Roast

Surrey grass-fed roast beef, horseradish cream, roasted vegetables and gravy spread

Mandarin Oriental, Paris | Egg and Black Truffle

Clarence Court Finest Cotswold egg, mayonnaise and black truffle on white bread

Mandarin Oriental, Barcelona | Gambas al Pil Pil

Sautéed prawns with roasted red peppers, parsley and chilli

Mandarin Oriental, Lago di Como | Caponata

Roasted vegetables with toasted pine nuts and olive spread

Mandarin Oriental, Costa Navarino | Chicken Souvlaki

Grilled chicken marinated with Greek spices, cucumber, tomato and pickled onion

Mandarin Oriental Hyde Park, London | Scottish Salmon

Cotswold smoked salmon with dill cream, trout caviar, watercress and sweet pickled gherkin

FRESHLY BAKED PLAIN AND RAISIN SCONES

Clotted cream, strawberry jam, chef's jelly and passion fruit curd

HANDMADE PASTRIES

Mandarin Oriental Hyde Park, London | Battenberg

Classic strawberry jam and Victoria sponge

Mandarin Oriental, Paris | BÉLIZE Chocolate Éclair

Millot ganache and crunchy cocoa nibs

Mandarin Oriental, Barcelona | Caramelised Catalan Custard Tart

Citrus compote

Mandarin Oriental, Lago di Como | Tiramisu

Mascarpone sphere, liquid espresso heart and Savoirdi biscuit

Mandarin Oriental, Costa Navarino | Pistachio and Apricot Compote Delight

Chocolate sponge and praliné

THE GRAND TOUR AFTERNOON TEA VEGETARIAN

£85

APPETISERS

Mandarin Oriental, Paris | Chèvre

Mini brioche with goat cheese and capers & raisins chutney

Mandarin Oriental, Barcelona | Coca de Recapte

Puff pastry with roasted Mediterranean vegetables

Mandarin Oriental, Lago di Como | Caprese

Cherry tomato filled with burrata cream, pesto and extra-virgin olive oil caviar

Mandarin Oriental, Costa Navarino | Spanakopita

Spinach, feta, herbs and phyllo pastry roll

SANDWICHES

Mandarin Oriental Hyde Park, London | Roasted Vegetables

Horseradish cream and roasted vegetables on onion bread

Mandarin Oriental, Paris | Egg and Black Truffle

Clarence Court Finest Cotswold egg, mayonnaise and black truffle on white bread

Mandarin Oriental, Barcelona | Calçots

Charred leeks and romesco on white bread

Mandarin Oriental, Lago di Como | Caponata

Roasted vegetables with toasted pine nuts and olive spread on mild brown bread

Mandarin Oriental, Costa Navarino | Artichoke

Artichoke and chickpea spread with pickled vegetables on white bread

Mandarin Oriental Hyde Park, London | Cucumber

Cucumber and cream cheese on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Clotted cream, strawberry jam, chef's jelly and passion fruit curd

HANDMADE PASTRIES

Mandarin Oriental Hyde Park, London | Battenberg

Classic strawberry jam and Victoria sponge

Mandarin Oriental, Paris | Bélize Chocolate Éclair

Millot ganache and crunchy cocoa nibs

Mandarin Oriental, Barcelona | Caramelised Catalan Custard Tart

Citrus compote

Mandarin Oriental, Lago di Como | Tiramisu

Mascarpone sphere, liquid espresso heart and Savoiardi biscuit

Mandarin Oriental, Costa Navarino | Pistachio and Apricot Compote Delight

Chocolate sponge and praliné

THE GRAND TOUR AFTERNOON TEA VEGAN

£85

APPETISERS

Mandarin Oriental, Paris | Le Fromage
Vegan cheese with capers & raisins chutney

Mandarin Oriental, Barcelona | Coca de Recapte
Puff pastry with roasted Mediterranean vegetables

Mandarin Oriental, Lago di Como | Caprese
Cherry tomato filled with black olives and extra-virgin olive oil caviar

Mandarin Oriental, Costa Navarino | Spanakopita Tart
Spinach and vegan feta tart with herbs

SANDWICHES

Mandarin Oriental Hyde Park, London | Roasted Vegetables
Horseradish cream and roasted vegetables on onion bread

Mandarin Oriental, Paris | Tofu and Truffle
Black truffle and vegan mayonnaise on white bread

Mandarin Oriental, Barcelona | Calçots
Charred leeks and romesco on white bread

Mandarin Oriental, Lago di Como | Caponata
Roasted vegetables with toasted pine nuts and olive spread on mild brown bread

Mandarin Oriental, Costa Navarino | Artichoke
Artichoke and chickpea spread with pickled vegetables on white bread

Mandarin Oriental Hyde Park, London | Cucumber
Cucumber and vegan cheese spread on white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Vegan clotted cream, strawberry jam, chef's jelly and passion fruit curd

HANDMADE PASTRIES

Mandarin Oriental Hyde Park, London | Battenberg
Classic strawberry jam and Victoria sponge

Mandarin Oriental, Paris | Bêlize Chocolate Éclair
Millot ganache and crunchy cocoa nibs

Mandarin Oriental, Barcelona | Caramelised Catalan Custard Tart
Citrus compote

Mandarin Oriental, Lago di Como | Tiramisu
Vegan cream cheese sphere, liquid espresso heart and Savoirdi biscuit

Mandarin Oriental, Costa Navarino | Pistachio and Apricot Compote Delight
Chocolate sponge and praliné



THE CHILDREN'S GRAND TOUR AFTERNOON TEA

£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

Clotted cream, strawberry jam, chef's jelly and passion fruit jam

HAND-MADE PASTRIES

Mandarin Oriental Hyde Park, London | Battenberg
Classic strawberry jam and Victoria sponge

Mandarin Oriental, Paris | BÉLIZE Chocolate Éclair
Tulakalum 75% ganache and crunchy cocoa nibs

Mandarin Oriental, Barcelona | Caramelised Catalan Custard Tart
Citrus compote



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
(Jingju, 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 (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 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

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

Iced Sesame Matcha Latte £3 Supplement

Matcha Tea with Maple Syrup, Sesame and Oat Milk

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 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 Konig Pear Juice (Austria)		£14.00
Wachstum Konig Quince Juice (Austria)		£14.00

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%.

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:

