MANDARIN ORIENTAL

PASSPORT



THE GRAND TOUR

AFTERNOON TEA

AT THE ROSEBERY











Embark on a culinary journey through Europe's most exquisite destinations with 'The Grand Tour Afternoon Tea', a collaboration between the prestigious Mandarin Oriental hotels in London, Paris, Barcelona, Lake Como, and Costa Navarino. Drawing inspiration from the illustrious 18th century Grand Tour tradition, this modern interpretation whisks you away on a sensory adventure that pays homage to the rich culinary traditions of each region.













Where two wonderful worlds converge. An iconic landmark that sits both on Knightsbridge and in Hyde Park.



Sunday Roast

Surrey grass-fed roast beef with horseradish cream, roasted vegetables and gravy spread on onion bread



Scottish Smoked Salmon

Smoked salmon with dill cream sauce, trout caviar, watercress and sweet pickled gherkin on beetroot bread

British Battenberg

Classic strawberry jam, Victoria sponge

Perfectly pairs with...

Nyetimber NV Brut

Notes of fresh apple aromas and earthy mushroom



Jambon

Mini brioche with ham, butter and Comté



Egg and Black Truffle

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

Bélize Chocolate Éclair

Tulakalum 75% ganache and crunchy cocoa nibs

Perfectly pairs with...

Moet Vintage 2015

Notes of white flowers, citrus and spice



A timeless celebration of Paris, inspired by fashion, artistic creativity and underpinned by the brand's legendary service.



An exclusive hotel located on Passeig de Gràcia, home to sought-after shopping, historical modernist sights, and Gaudi's architectural gems.



Coca de Recapte con Anchoas

Puff pastry with roasted Mediterranean vegetables and cream of anchovies



Gambas al Pil Pil

Sautéed prawns with roasted red peppers, parsley, and chili on white bread

Caramelised Catalan Custard Tart

Citrus compote

Perfectly pairs with...

Cava Brut Nature Pago de Tharsys

Notes of apricot, apple, and pear

Caprese

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



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

Tiramisu

Mascarpone sphere, liquid espresso heart and Savoiardi biscuit

Perfectly pairs with...

Della Vite Prosecco Superiore NV Rich and extra-dry with a highly mineral palate that lingers



A sanctuary of calm, nestled on the sunny forest shores of Lake Como.





A hotel that cascades down a landscaped hillside, nestled on a beautiful beachfront overlooking one of the most unspoiled landscapes in the Mediterranean.



Spanakopita

Spinach, feta, herbs and phyllo pastry roll

Chicken Souvlaki



Grilled chicken marinated with Greek spices, cucumber, tomato, pickled onion and herb garlic spread on white bread

Pistachio and Apricot Compote Delight

Chocolate sponge and praliné

Perfectly pairs with...

Amalia Brut Tselepos

Aromas of citrus flowers and honey, with a touch of rose notes



All our restaurants and bars 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.

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The Grand Tour Afternoon Tea at The Rosebery











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