

• C H E L S E A F L O W E R  
M A S T E R F U L A R T A F T E R N O O N T E A •

As a Pastry Chef, I'm always curious and try to draw inspiration from things that surround me.

London is a vibrant city with an incredibly energetic art scene. Rosewood London's quirky interiors reflect the British capital's history, culture and sensibilities, featuring the works of some of the world's most renowned artists, with contemporary pieces complemented by more traditional art throughout the hotel.

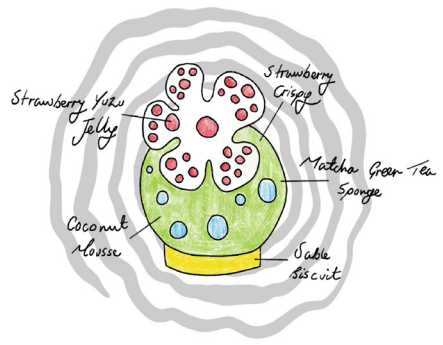
MARK PERKINS  
Executive Pastry Chef

·YAYOI KUSAMA·

### *Flower That Bloom At Midnight*

From the 2021 Art Cakes collection - Inspired by Kusama's "Flowers that bloom at Midnight"(2010), this pastry will evoke images of a midnight sci-fi-garden.

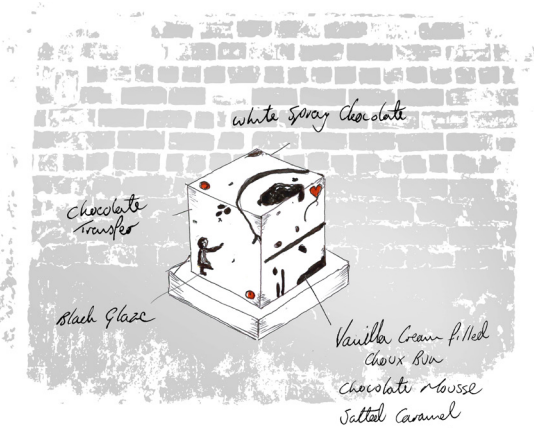
The cake is made with tropical coconut mousse, strawberry yuzu jelly for a flash of tartness, matchagreen tea sponge, strawberry crisps for added texture and an earthy sablé biscuit.



·BANKSY·

### *Girl With The Balloon*

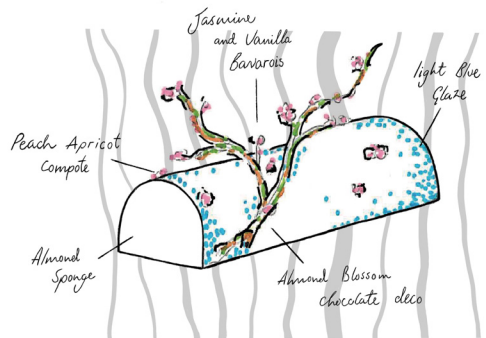
From the 2017 Art Cakes collection - British-born Banksy's iconic 'Girl With a Balloon' - arguably one of his most famous artworks - has provided the inspiration for a delicate white chocolate cube filled with a light vanilla cream choux, salted caramel, and chocolate crémeux.



·VINCENT VAN GOGH·

### *Almond Blossom*

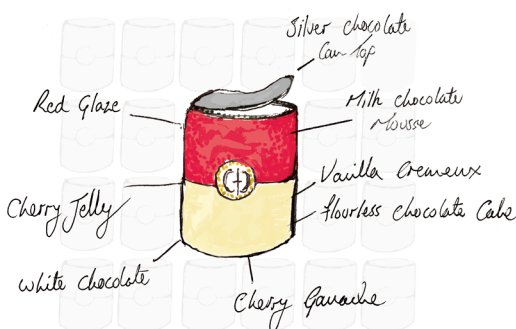
From the 2019 Art Cakes collection - Consisting of flavour profiles emblematic of the classic blossoms Van Gogh painted, the Almond Blossom cake is comprised of apricot peach compote, along with aromatic jasmine and vanilla bavaois. The cake is coated in a light blue glaze, and then finished with chocolate almond blossom branches.



·ANDY WARHOL·

### *Campbell's Soup Can*

From the 2018 Art Cakes collection - Campbell's Soup Cans - the 1970s staple dessert Black Forest has inspired the flavours for this pastry, which has been designed in the shape of Warhol's iconic Campbell's Soup Cans. The flourless chocolate sponge is filled with cherry jelly, chocolate mousse and finished with vanilla crémeux and a bright red glaze.



• M E N U •

Chelsea Flower Masterful Art Afternoon Tea 75

• S E L E C T I O N   O F   S A N D W I C H E S •

H. Foreman London Cured Smoked Salmon, Jersey Crème Fraîche, Irish Soda Bread  
Rare Roast Hereford Beef Sirloin, Purple Mustard, Baby Watercress, Wholemeal Bread  
Truffle Egg Mayonnaise, Confit Tomatoes, Onion Brioche  
Cucumber, Lemon & Mint Butter, Granary Bread

• P L A I N   &   R A I S I N   S C O N E S •

Freshly baked every day in our pastry kitchen.  
Served with Cornish clotted cream, homemade lemon curd  
and English strawberry jam.

• A R T - I N S P I R E D   P A S T R I E S •

David Hockney - Bigger & Closer 2023  
Salvador Dali - Lobster Telephone 2022

Yayoi Kusama - Flower That Bloom At Midnight 2021  
Banksy - Girl With The Balloon 2017  
Vincent Van Gogh - Almond Blossom 2019  
Andy Warhol - Campbell's Soup Can 2018

Chelsea Flower R de Ruinart or Wild Idol 0% Art Afternoon Tea 85

Chelsea Flower Cocktail Art Afternoon Tea 90

Chelsea Flower Ruinart Rosé Art Afternoon Tea 90

An additional glass of R de Ruinart 25

An additional Cocktail 21

An additional glass of Wild Idol 0% 20

An additional a glass of Ruinart Rosé 30

Chelsea Flower Dom Pérignon Art Afternoon Tea 160

*Served with a glass of*

*Dom Pérignon 2013*

An additional glass of Dom Pérignon 2013 85

A 15% discretionary service charge will be added to your final bill.

All prices are inclusive of VAT.

If you have a food allergy or intolerance, please inform your server upon placing your order.

• T E A P A I R I N G •

• S E L E C T I O N O F S A N D W I C H E S •

L U N G C H I N G H I G H M O U N T A I N

This premier harvest is realised at the dawn of spring time; the first buds are plucked one by one and then quickly heated in the family's atelier. The care applied to each step of the process helps concentrate the aromatic richness of the leaves nourished by an exceptional terroir.

Please allow a brewing time of 3 minutes

• P L A I N & R A I S I N S C O N E S •

O R O V E R D E

The young, luminous leaves are blended with exotic fruits harvested down the road from the plantation (pitaya, naranjilla, starfruit and passionfruit). A delicious choice for either hot or iced tea that makes a delightfully fresh and sour beverage.

Please allow brewing time of 3 minutes

• A R T - I N S P I R E D P A S T R I E S •

P I V O I N E B L A N C E

The white tea illuminates the cup with its large celadon leaves and tender, downy white tips. Light bright scents of calendula and mandarin give way to ripe the apricot and quince.

Please allow brewing time of 6 minutes

• T E A C E L L A R •



• B L A C K •

E N G L I S H B R E A K F A S T

This full-bodied British blend is strong in colour and aroma.

Please allow a brewing time of 3 minutes

E A R L G R E Y I M P É R I A L

A fragrant, light black tea with the exquisite flavours of bergamot.

Please allow a brewing time of 5 minutes

Q U E E N V I C T O R I A

The outstanding quality of this Darjeeling blend makes it a signature.

It is a refined, fragrant tea, perfect for the morning.

Please allow a brewing time of 5 minutes

R A T N A P U R A O P C E Y L A N

This tea is a top-speciality FOP (finest orange pekoe) and a true rarity. It comes from the low growing region of Sabaragamuwa District of Sri Lanka, and has fine needle-shaped leaves with many silvery tips. The taste is highly aromatic and spicy with a unique quality similar to a malty Assam. The cup is dark red with a spicy bouquet.

Please allow a brewing time of 5 minutes

C H A Ï C H A N D E R N A G O R

Mariage Frères' tribute to the renowned French trading post in India.

Here black tea welcomes a plethora of imperial spices: cloves, cinnamon, ginger, cardamom and pepper make for a warming, piquant brew.

Please allow a brewing time of 5 minutes

F E U D E T H É

A perfectly balanced blend of black teas with a delicate smoky taste.

Please allow a brewing time of 5 minutes

M A R C O P O L O

A marvellous fruity & floral black tea, Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories.

Please allow a brewing time of 5 minutes

D É T H É I N É

Delicate and flavoursome whole leaf Ceylon tea, 100% theine-free.

Please allow a brewing time of 5 minutes

• T E A C E L L A R •

• B L U E •

MAORI BLUE

SUPPLEMENT 15

Harvested in the district of Waikato in New Zealand, known for its ecological diversity, the dark green leaves have a pronounced aroma of clover, honey, sandalwood and a dash of vanilla. The shimmering gold liquor is a faraway grand cru, unique and magnificent.

Please allow a brewing time of 6 minutes

GRAND OOLONG

Perfect for late afternoon and evening, this oolong tea has a very aromatic and delicate flavour.

Please allow a brewing time of 4 minutes

• G R E E N •

LUNG CHING

Found on the summit of the Tieh Mu Mountain a classic but elegant Chinese green tea.

Please allow a brewing time of 3 minutes

SENCHA YAME

Harvested in the Fukuoka region, the leaves have a grassy nose and gentle texture.

Please allow a brewing time of 3 minutes

MATCHA

SUPPLEMENT 7

This tea, recognised by its bright green colour produced using the finest Tencha leaves, is used in the famous Cha No Yu ceremony. Sweet and deep in flavour.

Please allow a brewing time of 5 minutes

• W H I T E •

BRUME DE JASMIN

Jasmine flowers with opened buds, blended with Pai Mu Tan from Fujian. The nose, heady with the fragrance of jasmine, is carried along by woody notes.

Please allow a brewing time of 6 minutes

• H E R B A L •

ROUGE OPÉRA

This infusion blends the melodious fragrance of red fruits and precious spices crowned by vanilla and the soft, sweet nuances of Roiboos tea.

Naturally theine-free.

Please allow a brewing time of 3 minutes

• S E L E C T E D C H A M P A G N E S •

'R' de Ruinart, Brut NV 130	Veuve Clicquot La Grande Dame 2015 370
Ruinart Rosé NV 165	Dom Pérignon, Brut 2013 410
Ruinart, Blanc de Blancs NV 185	Perrier-Jouët Belle Epoque 2007 450
Dom Ruinart, Rosé 2009 670	NV Pol Roger, Brut Reserve 150
Dom Ruinart, Blanc de Blancs 2010 580	Bollinger Brut NV 160
Wild Idol 0% NV 80	

• E C O C O C K T A I L S •



Hockneyfication 21
<i>Los Arcos Tequila, Pandan &amp; Vetiver, LE Pink Grapefruit Soda</i>
Splash Spritz 21
<i>Fair Vodka &amp; Passion Fruit, Peach Flower Aperitif, Provence Tonic</i>
Spring Evolution 21
<i>Portobello Road Gin, Apricot &amp; Orange Blossom, Fino Sherry</i>
Queen of Hearts 21
<i>Calvados Awallen, Amarico, Strawberry, Clarified Rhubarb, Ruinart Brut</i>

For our exclusive eco-conscious cocktails, we have partnered with ecoSPIRITS to reduce waste and minimise our carbon footprint

• G I F T S S E L E C T I O N •

William Edwards Rosewood Mug 18
William Edwards Rosewood Tea Cup and Saucer 58
Marco Polo tea jelly jar, 240 gr 14
Marco Polo tea canister, 100gr 26