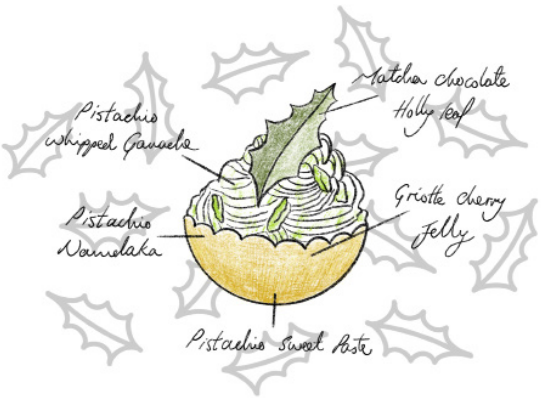
·FESTIVE AFTERNOON TEA·

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

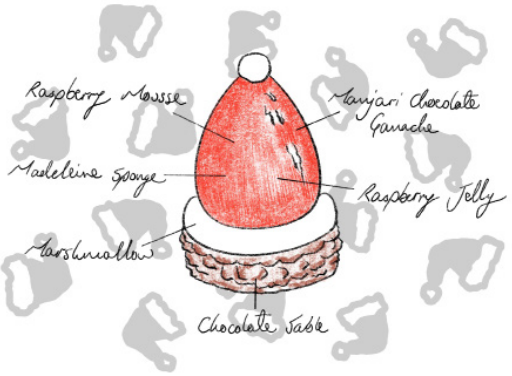


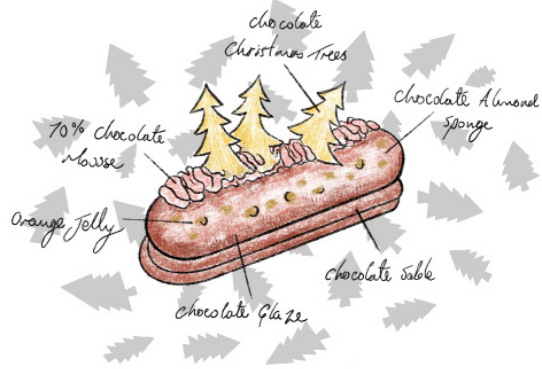
PISTACHIO CHERRY MONT BLANC

Pistachio Mont Blanc with Griottine Cherry Jelly, Pistachio Namalaka, Pistachio Ganache & Matcha Chocolate Holly Leaf

RASPBERRY CHOCOLATE TORTE

Raspberry Mousse, Chocolate Sable Biscuit filled with Manjari Chocolate Ganache, Raspberry Jelly & Marshmellow Decorations



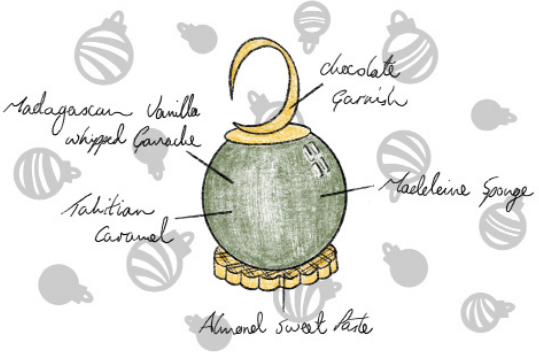


CHOCOLATE ORANGE BÛCHE DE NOËL

Chocolate Almond Sponge with Orange Jelly, Valrhona Chocolate Mousse & Orange Syrup, Chocolate Mirror Glaze & garnished with Chocolate Christmas Trees

VANILLA CARAMEL BAUBLE

Madagascan Vanilla Sponge infused with Tahitian whipped Vanilla Ganache & Salted Caramel finished on an Almond Sweet Pastry & Festive Decorations



·MENU·

·SELECTION OF SANDWICHES·

Parmesan Sablé, Stilton Mousse, Candied Walnut, Port Wine Glaze
Prawn Profiterole, Gem Lettuce, Marie Rose Sauce, King's Imperial Caviar
Egg & Mayo, Black Winter Truffle, Chervil, Brioche Bun
Roast Bronze Turkey, Red Cabbage, Pork Stuffing, Cranberry Sauce, Onion Seed Bun
Beetroot Gravlax Salmon, Cucumber, Horseradish, Keta Caviar, Brown Sourdough

·PLAIN & RAISIN SCONES·

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

Mince Pies

·FESTIVE INSPIRED PASTRIES·

Pistachio Cherry Mont Blanc
Raspberry Chocolate Torte
Chocolate Orange Bûche de Noël
Vanilla Caramel Bauble

Art Afternoon Tea 85

Wild Idol 0% Art Afternoon Tea 95

Cocktail Art Afternoon Tea 103

Billecart-Salmon 'Le Réserve' Brut 113

Billecart-Salmon 'Le Rosé' Art Afternoon Tea 121

CAVIAR RITUAL

An elegant caviar service to elevate your Art Afternoon Tea
served with traditional garnish and warm blinis

Imperial Selection	*10g*	*35*
	30g	*95*

An additional glass of Wild Idol 0% 20
An additional Cocktail 22
An additional glass of Billecart-Salmon 'Le Réserve' Brut 28
An additional glass of Billecart-Salmon 'Le Rosé' 36

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

ROSEWOOD LONDON SIGNATURE TEA BLEND

A luxurious infusion that combines the highest quality Darjeeling tea leaves from the finest tea gardens, referred to as the 'Champagne of Teas' due its distinctive muscatel aroma and delicate character.

Soft rose petals introduce a graceful floral note, forming a fragrant and romantic base. Elderflower imparts a light, ethereal sweetness, while hibiscus introduces a refreshing tartness. A hint of vanilla completes the blend, delivering an elegant and creamy finish.

This blend captures the essence of refined indulgence and timeless sophistication.

Extend the experience at home.

Our teas selection is available to purchase:

		Supplemented Teas
50g	28	35
100g	42	58

·TEA PAIRING·

·SELECTION OF SANDWICHES·

SPECIAL RATNAPURA FOP

A top speciality and a real rarity, pine needle-shaped leaf with many silver tops from the Sabaragamuwa province, near the city of Ratnapura. The taste is highly aromatic and spicy with a note of its own, reminiscent of mild, malty Assam teas.

·PLAIN & RAISIN SCONES·

SUNNY PASSION PEAR

Attractive blend of white Pai Mu Tan and Yunnan green leaves is beautifully balanced with yellow rosebuds, flakes of pineapple and mango cubes delivering a delicate, yet fresh aromatic variety. A hint of natural juicy pear flavouring enhances the characteristics of the premium tea leaves with white and fluffy tips.

·FESTIVE INSPIRED PASTRIES·

WHITE CHAI

A timeless Indian classic elevated with elegance of premium white tea.
This exquisite blend harmoniously unites the smooth and delicate character of white tea with the aromatic warmth of cinnamon, ginger and cardamom.
A beautifully balanced infusion, gently sweet, softly spiced and irresistibly comforting.

·TEA CELLAR·

·BLACK·

ENGLISH BREAKFAST

A true English classic, the original blend, which combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf and the rarest of the three teas, an Indonesian black tea, which gives a slight smoky taste.

EARL GREY

Our premium Earl Grey combines black teas from Yunnan China and Ceylon, blended with the pure bergamot oil from Calabria, Italy known to produce the finest bergamot oil in the world.

LAPSANG SOUCHONG

The riper, larger Souchong leaves are harvested from the lower sections of the tea bushes, roasted before being delicately smoked over select pine wood. This process imparts a sharp smoky flavour with a subtle spicy undertone.

MASALA CHAI

Infused with black tea and whole spices. This comforting and aromatic blend of rich, natural spices creates an irresistible heart-warming sweet and spicy infusion.

PREMIUM ASSAM MANGALAM

Malty and rich, with its large leaf and opulent golden tips, this premium single estate Assam tea is the jewel of any tea assortment. The estate takes pride to produce and offer London Tea Exchange with the finest second flush production for the past 25 years.

DARJEELING 2ND FLUSH JUNGPANA

Referred to as the champagne of teas due to the distinct muscatel characteristic.
Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea. This wonderfully smooth single estate Darjeeling leaves a hint of sweetness and fruitiness on your palate.

VANILLA SUPREME

Combining aromatic, spicy, golden-tipped Assam leaves with soft, depthful Ceylon, this high-grade blend is enriched with the delicate flavour of Bourbon Vanilla and precious, slightly spicy Vanilla pieces.

TRUFFLE & PISTACHIO

A perfect combination of pistachio and truffle provides a rich taste irresistible to those who enjoy pistachio. This mild black tea makes a sweet and blissful remedy to transport you away from the stresses of life.

Contains nuts

CHOCOLATE & COCONUT

A creamy and indulgent tea with three types of Belgian chocolate, cocoa pieces and coconut flakes adding a tropical twist to the rich and robust black tea base.

Contains lactose & soya

ORANGE & CINNAMON

The intense flavours of orange and cinnamon are interwoven with slightly spicy Chinese and earthy Ceylon black tea, rounded off with a hint of creamy vanilla taste, a delicious infusion that can bring festivities all year round.

PEACH & APRICOT

The intense flavours of orange and cinnamon are interwoven with slightly spicy Chinese and earthy Ceylon black tea, rounded off with a hint of creamy vanilla taste, a delicious infusion that can bring festivities all year round.

ORGANIC BENIFUKI

Cultivated with care beneath the rolling hills of Japan, Organic Benifuuki is a rare and exquisite Japanese black tea, grown from a hybrid variety of the Assamica and Sinensis tea shrubs. This unique blend imparts a rich, full-bodied flavour with delicate floral and fruity notes, complemented by the distinctive taste of ripe plum and a touch of honeyed sweetness.

CEYLON DECAFFEINATED

Ceylon OP presents as long, wiry, and anthracite-coloured leaves, boasting a mild yet tender flavour profile. Upon brewing, it reveals a copper-coloured cup with a robust aroma accentuated by subtle hints of chocolate.

· GREEN ·

SENCHA FUJI

Considered a rarity, this top class Japanese Gyokuro, known as “Dew of a Pearl”, has a deep green, slightly shining colour and gives off a noble, strong flavour with a hint of sweetness, an impressive mixture of tender mildness and an intense, highly aromatic taste.

EMPEROR'S PALACE

As part of the prestigious Nobel Tea Chest collection curated by the London Tea Exchange, this tea was specially selected to represent Japan at the behest of His Majesty Emperor Akihito. Typically reserved only for state visits or guests at the Emperor's palace, it remains a rarity, savoured by very few. Renowned for its unparalleled taste and distinctive character, this green tea is unlike any other.

EMPEROR'S 7 TREASURE

This tea was served by successive Emperors within the Forbidden Palace in Beijing (China). The tea was kept secret over generations and was seen as one of the true mysteries of ancient China. The recipe of this tea was lost for hundreds of years. London Tea Exchange spent almost two decades in research and development in unearthing the secret.
Due to the historic nature of this tea London Tea Exchange only offers it to a select few families globally.

PINK TROPICS

The flavour of ripe fruits promises a tropical indulgence like no other.
Sun-ripened fresh guava, juicy mango and crisp apple pieces come together in perfect harmony, while pink cornflower blossoms add a gentle floral touch to this sun-kissed blend.
A sweet and blissful remedy that will not disappoint.

SENCHA ALOE VERA & PINEAPPLE

Beautifully balanced green tea blended with immune-boosting Aloe Vera, vibrant sweet ripe pineapple and cream provides a healing and soothing remedy. A delicate and refreshing cup aiding a sense of balance and composure.

Contains lactose

GENMAICHA

Legend has it that the origins of the tea date back to the 15th century when a servant (Genmai) accidentally dropped a few grains of stolen rice hidden up his sleeve as he was pouring tea for his master.
The incomparable taste is characterised by the mildness of the Bancha and is ideally complemented by the pleasant, slightly sweet and nutty caramel note.

MATCHA - CEREMONIAL (ORGANIC) *Supplement 10*

The tea of teas. A symbol of Japanese tea culture and ceremony, this is one of our finest Matcha from Uji. This ceremonial Matcha is made using the traditional stone-grinding process, pulverising the Tencha leaves with air pressure.

·WHITE·

YA BAO *Supplement 10*

One of the prized teas within the London Tea Exchange Collection, limited to only two kilograms per year. The tea is famous for its special shape and unique sweet nutty aroma.

SILVER NEEDLE *Supplement 10*

Hailing from the northern reaches of Fujian province, our Silver Needle White Tea enchants with its bright, slightly rose-coloured cup.
Delicate and fragrant, it offers a tender, mild taste reminiscent of apricots.

·YELLOW·

KEKECHA

A privilege for the members of the Royal Courts and close associates of the palace including high ranking Buddhist monks throughout history. The taste is mild with a hint of papaya and an underlying spiciness.

HUANG YA

Exclusively sourced for London Tea Exchange, the production method of the huang ya is a closely guarded secret. Only three yellow teas survive today.
Out of the three the rarest of them all is the Huang Ya Yellow Tea.
Typically sweet with notes of roasted nuts, herbs and honey.

Yellow tea is an increasingly rare variaty of tea.
The process of making yellow tea has an added step of encasing & sweltering giving the leaves a slightly yellow colour.

· OOLONG ·

JASMINE OOLONG

Grown in the mountains of southeast China. The leaves are mixed up to six times with fresh, delicately smelling jasmine blossoms, then sieved and rolled by hand to produce the Oolong. The leaf encloses the fine jasmine aroma and only sets it free during brewing.

MILK OOLONG

Probably one of the most unusual tea specialities in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. Immediately after withering the still moist leaves are placed in an enclosed room where milk water (whey) is steamed. The steam conserves the pretty, lightly olive-green leaf and cup colour and invokes the distinct creamy scent and taste.

Contains lactose

BUTTERFLY OOLONG

Exclusive to the Taiwanese highlands, it reveals a vibrant spectrum of colours, from intense green to deep brown. With a subtle black tea character, it delights the palate with a pleasant sweetness and a hint of doughiness.

FLOWER OF ASIA

Fragrant and aromatic, this high quality Taiwanese oolong is expertly blended with fresh ripe passion fruit, apples, pink rosebuds, chamomile and sweet flowery lychee tea.

· FLORAL ·

SEA OF BLOSSOM

Made from 100 types of flower blossoms from 22 different countries.
This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb and cherries.

· HERBAL ·

ROOIBOS

The unique caffeine-free infusion Rooibos tea can be identified by its ruby colour and the soft, sweet, characteristic and aromatic taste.

CHAMOMILE

Sourced from the River Nile region, our high-quality Egyptian Chamomile boasts full buds enriched by the unique environment, retaining compelling nectar. As a caffeine-free option, this dried blossom yields a robust beverage suitable for any season.

NANA MINT

Harvested from the pristine Atlas Mountains, our mint possesses an unparalleled sweetness cultivated at such elevations. The infusion delivers a refreshing and invigorating spearmint flavour, absent of fruity notes, ensuring a delightfully revitalizing experience.

PEPPERMINT

This is a refreshing caffeine-free drink that has a pure, refreshing and menthol-like character.

· FRUIT ·

FOREST FRUIT

A delicious and warming fruit infusion.
The intense blend of berries with the light, sweet fruity flavour is wonderful and refreshing, balanced by light, sweet nuances.

BORA BORA

Tantalising combination of sweet strawberries blended harmoniously with tropical papaya. Close your eyes while the aroma transports you to the paradise islands of French Polynesia. Enriched with shining blue and yellow blossoms, the sweet and tangy flavours of red and yellow fruits complement one another extremely well.

· SELECTED CHAMPAGNES ·

Billecart-Salmon 'Le Réserve' Brut NV 145

Billecart-Salmon 'Le Rosé' NV 205

Billecart-Salmon 'Le Blanc de Blancs' NV 210

Billecart-Salmon 'Le Sous Bois' NV 220

NV Pol Roger, Brut Reserve 165

Taittinger NV Brut Reserve 180

Bollinger, Special Cuvée Brut 198

Veuve Clicquot, Reserve Brut 2012 265

Perrier-Jouët Belle Epoque 2014 470

Dom Pérignon, Brut 2013 495

Wild Idol 0% NV 80

· COCKTAIL ·

SNOW BALL .75

Patrón El Alto Tequila, Martini Ambrato, Citrus, Champagne

EGGNOG

PAngels Envy Bourbon, Whole Egg, Cream, Demerara

WASSAIL

Aberfeldy 12yr, Martini Rubino, Kentish Apple Cider, Christmas Spices

THE JEREZ REFLECTION

The Maccallan 12yr, Raisin, Valdespino Vermouth, Orange, Labdanum

· MOCKTAIL ·

Zen

Seedlip Garden, Martini Floreale, Lemon Oil

· GIFTS EXPERIENCE ·

William Edwards Rosewood Tea Cup and Saucer 58

The Ultimate Gift Card From 50

Festive Afternoon Tea Experience for two 170