

THE ROSEBERY

A celebration of craft and care, every detail at The Rosebery reflects dedication — from the finest seasonal ingredients and the skill of our chefs to the team who bring the experience to your table. This year, our Winter Afternoon Tea is presented in partnership with De Beers, who share our commitment to excellence and craftsmanship. Inspired by the flavours of South Africa, where their first diamonds were discovered, the De Beers Winter Afternoon Tea combines bold taste and exquisite presentation, infusing every bite with the spirit of celebration and artistry that makes the experience truly unforgettable.

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 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

served with savouries

2016 Moët & Chandon, Grand Vintage, 100ml

served with scones

Ruinart Rosé, 100ml

served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml

supplement 31

First glass of Ruinart Rosé, 125ml

supplement 31

First glass of Dom Pérignon Brut 2013, 125ml

supplement 59

SPARKLING TEA PAIRING 32

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml

served with savouries

Saicho Jasmine, Floral Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

BEER PAIRING 22

A selection of three beer varieties from England and Belgium

Five Points Lager, 330ml

served with savouries

Delirium Red, 330ml

served with scones

Fuller's Black Cab, London Stout, 500ml

served with pastries

SAKE PAIRING 27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml

served with savouries

Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml

served with scones

Ume No Yado - Aragoshi Umeshu, 75ml

served with pastries

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

DE BEERS WINTER AFTERNOON TEA

79

SANDWICHES

Smoked Salmon and Rooibos Mackerel Pâté

Piquanté peppers, pink peppercorn and coriander spread with spinach on beetroot bread

Slow Cooked Hereford Beef

Cornichons with herbs, honey mustard sauce and watercress on onion bread

Grilled Corn-Fed Chicken Sosaties with Chakalaka Roasted Peppers

Dry apricots with curry-marinated chicken on tumeric bread

Sautéed Prawns with South African Cucumber Sambal

Pickled onions, chilli and lemon cream on herb bread

Clarence Court Finest Cotswold Egg and Black Truffle

Wiltshire black truffle and mayonnaise on white bread

Light Goat Cheese with Preserved Fig

Roasted macadamia nuts on malbran bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream,

loganberry, crystallised ginger and apple jams

PRE-DESSERT

Warm Malva Pudding

Caramel vanilla sponge soaked in toffee served with custard

HAND-CRAFTED PASTRIES

Milk Tart and 1888 De Beers Te Jelly

Apricot compote, condensed milk mouseline

Winter Fan

Whipped white chocolate ganache with naartjie satsuma curd and sable.

Mango and Passion Fruit Parfait

Honey and coconut sponge, guava gel

Hazelnut and Madagascan Dark Chocolate Quenelle

Chocolate mousse and shortbread, hazelnut praline

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

DE BEERS WINTER AFTERNOON TEA VEGETARIAN

79



SANDWICHES

Coronation Chickpea Salad

Chickpeas, curried mayonnaise, mango chutney, coriander and raisins on tumeric bread

Clarence Court Finest Cotswold Egg and Black Truffle

Mayonnaise and Wiltshire black truffle on white bread

Courgette and Olive Tapenade

Tomato compote, grilled courgette, olive spread and baby spinach on herb bread

Roasted Vegetables and Artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress
on beetroot bread

Light Goat Cheese with Preserved Figs

Roasted macadamia nuts on malbran bread

Cucumber and Herbs

Labneh, dill, mint and preserved lemon on onion bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream, loganberry, crystallised ginger and apple jams

PRE-DESSERT

Warm Malva Pudding

Caramel vanilla cake soaked in toffee served with custard

HAND-CRAFTED PASTRIES

Milk Tart and 1888 De Beers Tea Jelly

Apricot compote, condensed milk mousseline

Winter Fan

Whipped white chocolate ganache with naartjie satsuma curd

Mango and Passion Fruit Parfait

Honey and coconut sponge, guava gel

Hazelnut and Madagascan Dark Chocolate

Chocolate mousse and shortbread, hazelnut praline

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

DE BEERS WINTER AFTERNOON TEA VEGAN

79

SANDWICHES

Coronation Chickpea Salad

Chickpeas, curried vegan mayonnaise, mango chutney, coriander and raisins on turmeric bread

Tofu and Black Truffle

Scrambled tofu and vegan mayonnaise with black truffle on white bread

Courgette and Olive Tapenade

Tomato compote, grilled courgette, olive spread and rocket leaves on herb bread

Roasted Vegetables and Artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress on beetroot bread

Roasted Butternut Squash and Chestnut

Caramelised onions with chestnut and sage spread on malbran bread

Cucumber and Herbs

Coconut yoghurt, dill, mint and preserved lemon on onion bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by coconut cream, loganberry, crystallised ginger and apple jams

PRE-DESSERT

Warm Malva Pudding

Caramel vanilla cake soaked in toffee served with custard

HAND-CRAFTED PASTRIES

Milk Tart and 1888 De Beers Tea Jelly

Apricot compote, condensed milk mousseline

Winter Fan

Whipped Amatika white chocolate ganache with naartjie satsuma curd

Mango and Passion Fruit Parfait

Maple and coconut sponge, guava gel

Hazelnut and Millot Dark Chocolate Quenelle

Chocolate mousse and sable, hazelnut praline

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

DE BEERS WINTER AFTERNOON TEA

GLUTEN FREE

79

SANDWICHES

Smoked Salmon and Rooibos Mackerel Pâté

Piquanté peppers, pink peppercorn and coriander spread with spinach

Slow Cooked Hereford Beef

Cornichons with herbs, honey mustard sauce and watercress

Grilled Corn-Fed Chicken Sosaties with Chakalaka Roasted Peppers

Dry apricots with curry-marinated chicken

Sautéed Prawns with South African Cucumber Sambal

Pickled onions, chilli and lemon cream

Clarence Court Finest Cotswold Egg and Black Truffle

Wiltshire black truffle and mayonnaise

Light Goat Cheese with Preserved Fig

Roasted macadamia nuts

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, loganberry, crystallised ginger and apple jams

PRE-DESSERT

Warm Malva Pudding

Caramel vanilla cake soaked in toffee served with custard

HAND-CRAFTED PASTRIES

Milk Tart and 1888 De Beers Tea Jelly

Apricot compote, condensed milk mousseline

Winter Fan

Whipped Amatika white chocolate ganache with naartjie satsuma curd

Mango and Passion Fruit Parfait

Maple and coconut sponge, guava gel

Hazelnut and Millot Dark Chocolate Quenelle

Chocolate mousse and sable, hazelnut praline

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

All our teas are sustainably selected 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)

Silver Needles
Floral, Velvety, Sweet
(Jinggu, Yunnan, China)

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

WHITE AND GREEN TEA

Flourishing 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)

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
(Wazuka, Japan)



THE ROSEBERY

BLACK TEA

Breakfast Blend
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

BLACK TEA - Scented
Earl Grey
Natural Bergamot Oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Sticky Toffee
Black Tea, Caramel, Toffee, Cocoa
(Sahyadri Mountains, Southern India)

Mango Noir
Black tea, Natural Mango Scent
Mango, Caramel, Malty
(Yunnan Province, 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)

Darjeeling First Flush 2 supplement
Floral, Mineral, Rhubarb
(Selimbong Tea Garden, Darjeeling, India)

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

Milky Oolong

Creamy, Sweet, Buttery
(Nantou Region, Taiwan)

Duck Sh*t (Ya Shi Dan Cong) 4 supplement
Butter Cookies, Magnolia, Cherry Blossom
(Peng Keng Tou Village, Guangdong, China)

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, Foral
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012

Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Hip Cuddler
Cooked (Shu), Caramel, Nutty, Sandalwood
(Menghai, 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

BARISTA SPECIALS

Mandarin Saffron Tea 2 Supplement
Black Tea, Cardamon, Rose Water, Saffron

Mandarin Karak Tea 2 Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Condensed Milk

Chai Latte 2 Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

Pistachio Latte 3 Supplement
Pistachio Paste, Shot of Espresso, Oat Milk

Matcha Latte 2 Supplement
Matcha tea powder, almond milk

Hojicha Latte 4 Supplement
Hojicha Tea Powder, Maple Syrup, Oat Milk

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
2016 Moët & Chandon, Grand Vintage	28.5	165
NV Ruinart Blanc de Blancs Brut	34	185
NV Ruinart Rosé Brut	34	185
MV Krug "Grande Cuvée" Brut	59	360
2013 Dom Pérignon	69	390
NV CH Prosecco Superiore DOCG Della Vite		80
Louis Roederer Cuvée 243		135
NV Billecart – Salmon Brut Rosé		210



BEERS

Noam, Bavarian Lager	9.5
Germany, 330ml	
Five Points Lager	9
England, 330ml	
Five Points Pale Ale	9
England, 330ml	
Delirium Red	12.5
Fruit Beer, Belgium, 330ml	
Fuller's Black Cab, London Stout	12
England, 500ml	

SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	15	40
Saicho Hojicha, Japan	15	40
Saicho Darjeeling, India	15	40

JUICES

Fruit Juice	11
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	13

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SOFT DRINKS

Coca-Cola	6.5
Coke Zero	6.5
Diet Coke	6.5
Lemonade	6
Soda Water	6
Tonic Water	6
Slimline Tonic	6
Ginger Ale	6
Ginger Beer	6
Red Bull	7

WATER

SPARKLING

Nordaq Fresh, 500ml / 750ml	5 / 7
San Pellegrino, 750ml	8

STILL

Nordaq Fresh, 330ml / 750ml	5 / 7
Evian, 750ml	8

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.

