

# 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 Festive Afternoon Tea is presented in partnership with

De Beers London, who share our passion for excellence and artistry.

Inspired by the unique origins of the De Beers House, quintessentially British with roots in southern Africa — the De Beers Festive Afternoon Tea brings together craftsmanship, flavour, and design in a celebration of refined indulgence.

Our ingredients are sourced from the finest producers 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.

Each supplier is chosen for their commitment to sustainability, ensuring that every element of the experience reflects responsibility as well as refinement.

Complementing the menu is the De Beers London exclusive 1888 Fortnum & Mason

Royal Blend black tea, created especially for the House

— a fragrant reflection of heritage, warmth, and understated indulgence.

DE BEERS  
L O N D O N

To discover our collections and book an appointment





# THE ROSEBERRY



## CHAMPAGNE PAIRING 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

2016 Moët & Chandon, Grand Vintage, 100ml

Ruinart Rosé, 100ml

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 Dom Pérignon brut 2013, 125ml

supplement 31

supplement 33

supplement 59

## SPARKLING TEA PAIRING 32

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

Delirium Red, 330ml

Fuller's black cab, London stout, 500ml

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



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 ROSEBERY

## VEGETARIAN AFTERNOON TEA



98

### SELECTION OF SANDWICHES

#### Coronation chickpea salad

Chickpeas, curry mayonnaise, mango chutney, coriander, raisins on turmeric bread

#### Clarence Court finest Cotswold egg & black truffle

Mayonnaise and Wiltshire black truffle on white bread

#### Courgette & olive tapenade

Roasted peppers chakalaka, grilled courgette, olive spread and baby spinach on herb bread

#### Roasted vegetables & artichoke

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

#### Light goat's cheese with preserved fig

Roasted macadamia nuts on Malbran bread

#### Cucumber & herbs


Labneh, dill, mint, and preserved lemon, on onion bread



### SCONES

#### Freshly baked raisin & plain scones

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



### PRE-DESSERT

#### Warm Christmas malva pudding

Caramel vanilla cake, soaked in toffee and served with custard

### HAND-CRAFTED PASTRIES

#### Traditional South African milk tart

Candied chestnuts, condensed milk and cinnamon

#### Golden fan

Whipped white chocolate ganache with naartjie satsuma curd

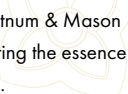

#### '1888 Tea blend' Christmas bauble

Mango and honey ginger sponge, black tea and cornflower jelly

#### Peppermint crisp & Madagascan dark chocolate

Chocolate mousse and sable, peppermint gel and chocolate diamond

To elevate this menu, De Beers London have partnered with Fortnum & Mason on the creation of the 1888 Blend - a signature black tea capturing the essence of heritage, warmth, and understated indulgence.



Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau



# THE ROSEBERY



## VEGAN AFTERNOON TEA

98

### SELECTION OF SANDWICHES

#### Coronation chickpea salad

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

#### Tofu & black truffle

Wiltshire black truffle and vegan mayonnaise on white bread

#### Courgette & olive tapenade

Roasted peppers chakalaka, grilled courgette, olive spread and baby spinach on herb bread

#### Roasted vegetables & artichoke

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

#### Roasted butternut squash & chestnut

Caramelised onions with chestnut and sage spread on Malbran bread

#### Cucumber & herbs

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



### SCONES

#### Freshly baked raisin & plain scones

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

### PRE-DESSERT

#### Warm Christmas malva pudding

Caramel vanilla cake, soaked in toffee and served with custard



### HAND-CRAFTED PASTRIES

#### Traditional South African milk tart

Candied chestnuts, condensed milk and cinnamon

#### Golden fan

Whipped Amatika white chocolate ganache with naartjie satsuma curd


#### '1888 Tea blend' Christmas bauble

Mango and maple ginger sponge, black tea and cornflower jelly

#### Peppermint crisp & Madagascan dark chocolate

Chocolate mousse and sable, peppermint gel and chocolate diamond

To elevate this menu, De Beers London have partnered with Fortnum & Mason on the creation of the 1888 Blend - a signature black tea capturing the essence of heritage, warmth, and understated indulgence.



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# THE ROSEBERRY



## OO LONG 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, floral  
(Fujian, China)


## PU-ERH TEA

### Mini Tuo Cha 2012

Raw (Sheng); tobacco, bold, earthy  
(De Hong, Yunnan, China)

### Black Yunnan Tuo 1996

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



## BARISTA SPECIALS

### Mandarin saffron tea 2 Supplement

Black tea, cardamom, rose water, saffron

### Mandarin karak tea 2 Supplement

Black tea, cinnamon, chilli flakes, star anise, cloves,  
black pepper, cardamom, condensed milk

### Chai latte 2 Supplement

Black tea, cinnamon, chilli flakes, star anise, cloves,  
black Pepper, cardamom, 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 powder, maple syrup, oat milk





# 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)

### Flowering tea 2 supplement

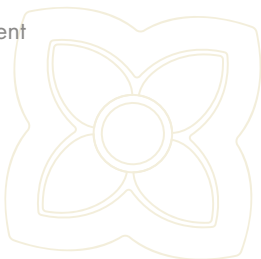
Floral, delicate  
(Taimu, Fujian, China)

### Silver needles

Floral, velvety, sweet  
(Jingu, 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)

### 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)

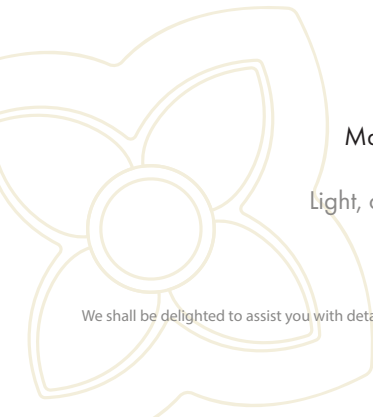


### Hojicha

Roasted, woody, hay  
(Shizuoka, Japan)

### Master's matcha 10 supplement

Traditionally brewed  
Light, creamy, peanut butter, silken tofu  
(Uji, Okumidori)



# THE ROSEBERRY



## 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

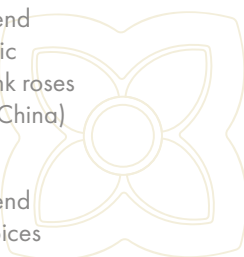
Black tea, natural mango scent  
Mango, caramel, malty  
(Yunnan Province, China)

### Rose berry blend

Rosebery bespoke blend  
Sweet, fruity, aromatic  
Goji berries, red dates, pink roses  
(Yan Zi Ke, Wuyi, Fujian, China)

### Amber spice tea

Rosebery bespoke blend  
Orange peel, winter spices



## 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

## 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



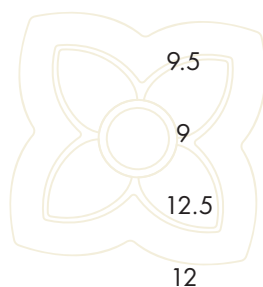
## BEERS

Noam, Bavarian lager  
Germany, 330ml

Samuel Smith's Organic pale ale  
England, 355ml

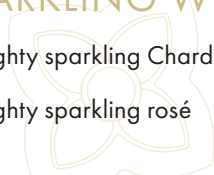
Delirium Red  
Fruit Beer, Belgium, 330ml

Fuller's Black Cab, London stout  
England, 500ml



## ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty sparkling Chardonnay	16	65
Noughty sparkling rosé	16	65



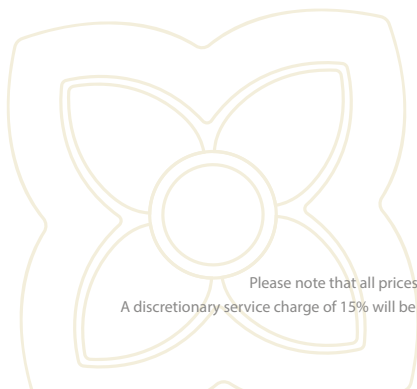
## SPARKLING TEA

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

## JUICES

Fruit juice

Freshly pressed juice (Orange, grapefruit, carrot)



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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.

