



Jacqueline

Marius Dufay, Executive Pastry Chef

Afternoon tea at Jacqueline is created by Executive Pastry Chef Marius Dufay. Guided by seasonality and a respect for classic technique, his pâtisseries offer an elegant expression of British afternoon tea, beautifully finished and served with care. Before joining The Chancery Rosewood, Marius refined his craft in leading pâtisseries and three-Michelin-starred kitchens, including Pierre Gagnaire, Alain Ducasse, Christophe Bacquié, Pierre Hermé, and Mirazur, where he was named Best Pastry Chef by Gault & Millau. In 2023, he received the Michelin Passion Dessert Award.

Partners in Provenance

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. The Chancery Rosewood partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

THE ART OF TEA

Our representation of the timeless British ritual

85 per guest

A sensory exploration of the world of tea begins the experience, guided by our Tea Sommelier and unveiled through three infusions.

The ritual continues with a curated selection of finger sandwiches, warm scones, and delicate pastries, each thoughtfully crafted to honour tradition.

PAIRINGS

Selection of three Champagnes – 70

Selection of three Sparkling Teas – 30

GLASS OF CHAMPAGNE

Pol Roger Brut Réserve NV – 25

Pol Roger Blanc de Blancs Vintage 2015 – 34

Guy de Forez Les Riceys Blanc de Noirs NV – 28

Gosset Grand Rosé NV – 30

SANDWICHES

Egg and Black Winter Truffle
Montgomery cheddar cheese on brown bread

Lambton & Jackson Smoked Salmon
caper leaf and dill cream on rye bread

Compressed English Cucumber
mint and cream cheese on white bread

Coronation Chicken
coriander and sun-dried apricots on garam masala bread

SCONES

Plain and Raisin
*served with Devonshire clotted cream, strawberry and rose essence jam
and Seville bitter orange marmalade*

PASTRIES

Hazelnut Religieuse
with praline cream

Mocha Parfait
Guanaja chocolate ganache and cocoa nib crunch

Yorkshire Rhubarb
hibiscus flower custard and Victoria sponge

Menton Lemon Tart
French meringue and bergamot

Signature Blend

The Chancery Rosewood Blend

*Crafted exclusively for The Chancery Rosewood. Inspired by the
American heritage of this iconic building, with rich, sweet smokiness
of American barbecue.*

Black Tea

BREAKFAST TEA	Assam		Yunnan
	Ceylon		House Kenya
EARL GREY	Large Leaf Earl Grey		Lords Tea <i>black tea, bergamot, safflower</i>
SINGLE ORIGINE	Jersey Black Tea	24	Sam Bodhi F.O.P
	<i>Jersey, United Kingdom</i>		<i>Nuwara Eliya, Sri Lanka</i>
	Thurbo Darjeeling 1st Flush		Smoky Lapsang Souchong
	<i>Darjeeling, India</i>		<i>Fujian, China</i>
	Barnesbeg Darjeeling 1st Flush		Cocoa Malt Queen – Jin Jun Mei
	<i>Darjeeling, India</i>		<i>Fujian, China</i>
	Darjeeling Plum Muscatel		Golden Peony
	2nd Flush 2023		<i>Fujian, China</i>
	<i>Darjeeling, India</i>		Grand Yunnan Impérial
	Darjeeling Spring Flowery	5	<i>Yunnan, China</i>
	1st Flush 2025		Honey Black 2024
	<i>Darjeeling, India</i>		<i>Nantou, Taiwan</i>
	Organic Himalayan Flower		Cherry Black 2024
	<i>Darjeeling, India</i>		<i>Gokase, Japan</i>
	Assam Malt 2nd Flush 2024		Dong Fang Black Tea
	<i>Assam, India</i>		<i>Chiang Rai, Thailand</i>
	Imperial Black 2022	5	Jukro Malcha
	<i>Hile, Nepal</i>		<i>powder from black tea from Korea</i>
	Kalapani Ujeli		Jukro
	<i>Panchthar, Nepal</i>		<i>Hadong, South Korea</i>
	Mai Tea Sabhang Celebration		Amphora
	<i>Ilam, Nepal</i>		<i>Guria, Georgia</i>
BLEND	Misty Mountains		
	<i>Nepal</i>		
	Chocolate Velvet Tea		Arabian Saffron Chai
	<i>black tea, oolong, chocolate,</i>		<i>black tea, spices, saffron, dates</i>
	<i>raspberry, caramel</i>		

Green Tea

SINGLE ORIGINE	Jersey Green Tea <i>Jersey, United Kingdom</i>	24	Saemidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Long Jing Imperial <i>Zhejiang, China</i>		Kabuse Cha Midori <i>Japan</i>	
	Huang Shan Mao Feng <i>Anhui, China</i>		Handpicked Gyokuro 2025 <i>Shibushi, Japan</i>	26
	Batabatacha <i>Niigata, Japan</i>		Sencha Ariake <i>Japan</i>	
	Craft Hojicha <i>Kyoto, Japan</i>		Tamaryokucha Imperial <i>Japan</i>	
	Kuki Hojicha <i>Roasted Stems Green Tea</i>		Jejudo Imperial <i>Jeju Island, Korea</i>	
	Okumidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5	Jin Xuan Green Tea <i>Java, Indonesia</i>	
BLEND	Green of London <i>green tea, bergamot</i>		Premium Genmaicha <i>sencha, roasted rice</i>	
	Sakura Fruit & Floral Green Tea <i>sencha, cherry blossom, pineapple</i>		Moroccan Mint <i>green tea, peppermint</i>	
	Jasmine Pearls <i>green tea, jasmine</i>		Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	
	Sahara Tea <i>green tea, rose, yellow fruits</i>			

Oolong

SINGLE ORIGINE	Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	5	Dong Pian <i>Chiang Rai, Thailand</i>
	Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	5	Gao Shan Cha <i>Nantou, Taiwan</i>
	Shan Lin Xi Oolong <i>Nantou, Taiwan</i>		Wang's Jin Xuan <i>Nantou, Taiwan</i>
	Qing Xin Oolong from 24/22/20/15 <i>Jade Mountain, Taiwan in 2024, 2022, 2010 and 2015</i>	12/16/21/48	Tie Guan Yin <i>Nantou, Taiwan</i>
	Kyoto Oolong 2023 <i>Kyoto, Japan</i>		Bao Zhong <i>Pinglin, Taiwan</i>
	Milky Oolong <i>Mae Salong, Thailand</i>		
BLEND	Blue Aurora Blend <i>milky oolong, lilac flower, apple</i>		

White Tea

SINGLE ORIGINE	Heirloom Silver Needle <i>Fujian, China</i>	17	Celestial Buds <i>Chiang Mai, Thailand</i>
	White Whisper – Sou Mei <i>Fujian, China</i>		Cisujen Mountains White Tea <i>Java, Indonesia</i>
	Blazing Heavens, Aged 2013 <i>Fujian, China</i>		Silver Buds 2020 <i>Kapkoros, Kenya</i>
	Wild Buds from Fengqing <i>Yunnan, China</i>	5	Silver Buds 2022 <i>Kapkoros, Kenya</i>
BLEND	Cristallo Blend <i>white tea, peach, pomegranate, rose</i>		

Dark Tea

RAW PUERH	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	
	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>		Lahu's Mao Cha <i>Chiang Mai, Thailand</i>	
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>		Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>	
	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>			
SHU PUERH	Shu Pu Erh from Mountain Tang Li <i>Tang Li Mountain, Yunnan</i>		2020 Lao Cha Tou <i>Yunnan, China</i>	
	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>		Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	49
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	5	Dao Puer <i>Vietnam</i>	
	Vintage Cooked mini cakes <i>Yunnan, China</i>		Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>	

Matcha

MATCHA	Matcha Shiro	Matcha Neko	6
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Infusion

FLORAL INFUSION

Chamomile

Lavender

Linden

Damask Rose

5

Mallow

Red Amaranth Flower

Safflower

Violet

7

Hibiscus

HERBAL INFUSION

Mountain Mint

Lemon Thyme

Olive Leaf

Lemon Verbena

Cocoa Bean

Nettle

TISANE

Sobacha – Roasted Buckwheat Tea

Mugicha – Roasted Barley Tea

BLEND

Lords Rooibos

Golden Harvest

rooibos, bergamot

oats, cornflakes, coconut

Sweet Grains

Tahitian Rooibos

buckwheat, puffed rice, cocoa, almond

rooibos, vanilla, almond

Winter Rooibos

rooibos, cinnamon, orange peel

FRESH INFUSION

Ginger

Mint

Lemon

SPARKLING	Pol Roger Brut Réserve, Champagne, France, NV	25 / 125
	Pol Roger Blanc de Blancs Vintage, Champagne, France, 2015	34 / 195
	Pol Roger Cuvée Sir Winston Churchill, Champagne, France, 2015	475
	Gosset Grand Rosé, Champagne, France, NV	30 / 175
	Guy de Forez Les Riceys Blanc de Noirs, Champagne, France, NV	28 / 150
	Huré-Frères Brut Invitation, Montagne de Reims, France, NV	155
	Pascal Agrapart Les 7 Crus, Côte des Blancs, France, NV	165
	Bollinger Special Cuvée, Champagne, France, NV	149
	Dom Pérignon Rosé, Champagne, France, 2004	750
	Louis Roederer Cristal, Champagne, France, 2016	600
	Sugrue Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	195
	Nyetimber Classic Cuvée, West Sussex, England, NV	22 / 115
	Nyetimber 1086 Prestige Cuvée, West Sussex, England, 2013	375
	Wild Idol 0.0% Alcohol Brut, Germany, NV	65
	Wild Idol 0.0% Alcohol Brut Rosé, Germany, NV	75
WHITE	E&E Vocoret Chablis 'Bas de Chapelot', France, 2022	30 / 155
	Domaine Vacheron Sancerre 'Le Paradis', France, 2021	35 / 180
	Jean-Marie Guffens-Heynen Pouilly Fuissé 'Les Combes VV', France, 2022	35 / 180
	Alex Moreau Chassagne-Montrachet, France, 2022	55 / 275
	Domaine Lafage Chardonnay Novellum, Roussillon, France, 2024	15 / 65
	Le Soula Blanc Côtes Catalanes, France, 2019	25 / 125
	Apollo's Praise Kabinett Riesling, Finger Lakes, USA, 2023	18 / 89
ROSÉ	François Cotat Sancerre Rosé, Loire, France, 2023	35 / 175
	Rumor Rosé, Provence, France, 2024	16 / 75
RED	Méo-Camuzet Côte d'Or Cuvée Etienne, Burgundy, France 2023	30 / 165
	Domaine M. Chapoutier Côtes-du-Rhône, Rhône, France, 2023	15 / 65
	Le Soula Rouge, Rhône, France, 2021	25 / 125
	Château Marsau Côtes de Francs, Bordeaux, France, 2019	18 / 89
	Château Palmer Alter Ego de Palmer, Bordeaux, 2010	55 / 275
	Mas Mellet Chemin des Salines, Languedoc, France, 2024	18 / 89
	Mas de Daumas Gassac, Languedoc, France, 2013	295
	Tor Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	55 / 275
	Lady of the Sunshine Chene Vineyard Pinot Noir, USA, 2023	35 / 175

Drinks

COCKTAILS

Seasonal Bellini	20
<i>Capreolus perry pear, cinnamon, pear cordial,</i> <i>Eric Bordelet cider</i>	
<i>N/A option available 14</i>	
18th Century	22
<i>Diplomático Planas and Mantuano, Cadello 88,</i> <i>cacao liqueur, lime</i>	
Snow Colada	23
<i>Siete Misterios, Tapatio Reposado, Amaretto Disaronno,</i> <i>house-made date syrup, orange, cream</i>	
Jacqueline Martini	25
<i>safflower, Seventy One Gin</i>	
French Manhattan	23
<i>Remy Martin VSOP, Carpano Antica,</i> <i>DOM Benedictine, cloves</i>	
Jackie Negroni	21
<i>Tanqueray 10, Campari, Cocchi Vermouth di Torino,</i> <i>rooibos, coconut</i>	

NON-ALCOHOLIC – 14

Kir Royale	
<i>Wild Idol, house-made cassis</i>	
Cosmopolitan	
<i>Seedlip Citrus, house-made cassis, orange blossom, lime</i>	

SOFT DRINK – 6

Idyll Rhubarb	
Idyll Apple	

BEER

Soho Lager 330ml	9
Soho Pale Ale 330ml	9
Lucky Saint N/A Lager 330ml	8
Eric Bordelet Poire 750ml	72

COFFEE

Espresso	
Café Noisette	
Americano	
Latte Cappuccino	

BARISTA SPECIALS

Matcha Latte	
Hojicha Latte	
Pistachio Latte	
Koisan Rooibos Latte	
Hot Chocolate	
Signature Iced Tea	

SPARKLING TEA 200ml / 750ml

Saicho Jasmine	14 / 40
<i>Green tea from Fuding in Fujian, China</i>	
Saicho Darjeeling	14 / 40
<i>Darjeeling tea, India</i>	
Saicho Osmanthus	16 / 45
<i>Tie Guan Yin Oolong tea from Xianyou, China</i>	

125ml / 750ml

LYSEGRØN, Copenhagen	12 / 55
<i>Dragon Well & sencha teas</i>	
BLÅ, Copenhagen	12 / 55
<i>jasmine & first flush Darjeeling</i>	

JUICE

Freshly Pressed Orange Juice	9
Freshly Pressed Grapefruit Juice	9
Ironman	12
<i>pineapple, apple, carrot, beetroot, ginger</i>	
Green Magic	12
<i>apple, celery, orange, spinach, lemon, ginger</i>	

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