

THE ROSEBERY

A refined tribute to the heritage and ceremony of the British monarchy, elevated with a touch of contemporary flair, History of Royal-Tea draws inspiration from the tastes and traditions of royals past. The menu thoughtfully reimagines their favourite savouries and sweets, the ingredients long associated with them, and the iconic dishes created in their honour.

From savouries that mark defining moments in royal succession, to pastries rooted in Tudor legend, each creation tells a story. The result is a graceful celebration of pageantry, refinement and distinctly British flavour, where tradition is honoured and reinterpreted with modern elegance.

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 34
First glass of Ruinart Rosé, 125ml	supplement 31
First glass of Dom Pérignon Brut 2013, 125ml	supplement 56

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

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

HISTORY OF ROYAL-TEA AFTERNOON TEA

85

PER PERSON

SANDWICHES

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Mayonnaise on white bread

Scottish Smoked and Poached Salmon
Citrus, dill and trout caviar cream on wholemeal pain de mie

Aberdeen Herb-Marinated Roasted Beef
Celeriac and horseradish remoulade and watercress on malted brown bread

Sautéed Prawn and English Asparagus
Sea herbs and bisque mayonnaise on tomato bread

Coronation Corn-fed Chicken and Curry Leaves
Madras, mango chutney and golden raisins on turmeric pain de mie

Baron Bigod Cheese, Bramley Apple and Walnuts
Grape mustard on brown seeded sourdough

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

British Strawberries and Cream Choux Bun
Fresh strawberries infused with basil, Madagascar vanilla mousse

Russet Egremont Apple and Lady Grey Tea
Poached apple and Lady Grey tea sponge, elderflower and apple mousse

“Maid of Honour” Tart
Nutmeg-baked custard, orange marmalade and ladyfinger sponge

The Queen’s Favorite Chocolate Biscuit Cake
Digestive biscuit, Caraibe chocolate ganache, cherry gel and marshmallow

Traditional Lemon and Raspberry Battenberg
Marzipan, raspberry gel

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

HISTORY OF ROYAL-TEA VEGETARIAN AFTERNOON TEA

85

PER PERSON

SANDWICHES

Coronation Chickpea Salad and Curry Leaves

Madras, mango chutney and golden raisins on brown seeded sourdough

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle

Mayonnaise on white bread

English Asparagus & Artichoke

Lovage, dill, chives, pea purée and preserved lemon on tomato bread

Seasonal Roasted Vegetables

Horseradish mayonnaise, watercress and pumpkin seeds on malted brown bread

Baron Bigod Cheese, Bramley Apple and Walnuts

Grape mustard on brown seeded sourdough

Cucumber and Herbs

Chervil, mint, marigold, parsley and citrus cream on white bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

British Strawberries and Cream Choux Bun

Fresh strawberries infused with basil, Madagascar vanilla mousse

Russet Egremont Apple and Lady Grey Tea

Poached apple and Lady Grey tea sponge, elderflower and apple mousse

“Maid of Honour” Tart

Nutmeg baked custard, orange marmalade and ladyfinger sponge

The Queen’s Favorite Chocolate Biscuit Cake

Digestive biscuit, Caraibe chocolate ganache, cherry gel and marshmallow

Traditional Lemon and Raspberry Battenberg

Marzipan, raspberry gel

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

HISTORY OF ROYAL-TEA VEGAN AFTERNOON TEA

85

PER PERSON

SANDWICHES

Coronation Chickpea Salad and Curry Leaves

Madras, mango chutney and golden raisins on brown seeded sourdough

Tofu and Black Truffle

Scrambled tofu with black truffle emulsion on white bread

English Asparagus & Artichoke

Lovage, dill, chives, pea purée and preserved lemon on tomato bread

Seasonal Roasted Vegetables

Horseradish mayonnaise, watercress and pumpkin seeds on malted brown bread

Courgette and Tomato with Olive Tapenade

Caramelised onion purée and baby spinach on brown seeded sourdough

Cucumber and Herbs

Chervil, mint, marigold, parsley and citrus cream on white bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by coconut cream and seasonal jams

HAND-CRAFTED PASTRIES

British Strawberries and Cream Roulade

Fresh strawberries infused with basil, Madagascar vanilla mousse

Russet Egremont Apple and Lady Grey Tea

Poached apple and Lady Grey Tea sponge, elderflower and apple mousse

"Maid of Honour" Tart

Nutmeg baked custard, orange marmalade and ladyfinger sponge

The Queen's Favorite Chocolate Biscuit Cake

Digestive biscuit, Caraibe chocolate ganache, cherry gel and marshmallow

Traditional Lemon and Raspberry Battenberg

Marzipan, raspberry gel

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

HISTORY OF ROYAL-TEA GLUTEN FREE AFTERNOON TEA

85

PER PERSON

SANDWICHES

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Wiltshire black truffle and mayonnaise

Scottish Smoked & Poached Salmon
Citrus, dill cream and trout caviar

Aberdeen Herb-Marinated Roasted Beef
Celeriac and horseradish remoulade and watercress

Sautéed Prawn and English Asparagus
Sea herbs and bisque mayonnaise

Coronation Corn-fed Chicken and Curry Leaves
Madras, mango chutney and golden raisins

Baron Bigod Cheese, Bramley Apple and Walnuts
Grape mustard

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

British Strawberries and Cream Roulade
Fresh strawberries infused with basil, Madagascar vanilla mousse

Russet Egremont Apple and Lady Grey Tea
Poached apple and Lady Grey Tea sponge, elderflower and apple mousse

"Maid of Honour" Tart
Nutmeg baked custard, orange marmalade and ladyfinger sponge

The Queen's Favorite Chocolate Biscuit Cake
Digestive biscuit, Caraibe chocolate ganache, cherry gel and marshmallow

Traditional Lemon and Raspberry Battenberg
Marzipan, raspberry gel

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
(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)

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 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)

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

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	29.5	170
NV Ruinart Blanc de Blancs Brut	38	225
NV Ruinart Rosé Brut	34	215
MV Krug "Grande Cuvée" Brut	65	360
2015 Dom Pérignon	59	350
NV CH Prosecco Superiore DOCG Della Vite		80
Louis Roederer Cuvée 2463		215
NV Billecart – Salmon Brut Rosé		220

BEERS

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

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.

