

# THE ROSEBERRY

Step out of the cold and into the heart of Bavarian warmth with this year's Festive Afternoon Tea which promises to take you on a delightful journey through the flavours and traditions of Germany's most charming winter landscapes. Drawing inspiration from Bavaria's inviting hospitality, this indulgent experience combines rich notes of cinnamon, apple, orange, and gingerbread to transport you to a world of snow-capped mountains, enchanted forests, and close-knit villages. Meticulously crafted by our talented chefs Francisco Hernandez and Emmanuel Bonneau, the Festive Afternoon Tea brings a cozy German twist to our iconic hotel, infusing the winter season with vibrant flavours and timeless traditions. Every bite evokes the festive spirit, making it the perfect way to celebrate the season.

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

## KRUG COLLECTION

Krug 'Grand Cuvee' Brut, Reims, 125ml   750ml	£59   £360
Krug Rosé 28 <sup>th</sup> Edition, Reims, 125ml   750ml	£106   £635
Krug Vintage 2011, Reims, 125ml   750ml	£116   £695

## CHAMPAGNE PAIRING £65

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml	served with savouries
2015 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 £28
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

Samuel Smith's Organic Lager, 355ml	served with savouries
Market Porter, Rich Porter, 330ml	served with scones
Delirium Red, 330ml	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

## NON-ALCOHOLIC PAIRING £20

A selection of non-alcoholic drinks from Germany, Japan and Austria

Noughty Alcohol-Free Sparkling Wine, 125ml	served with savouries
Nooh by Château La Coste Sparkling Rosé, 125ml	served with scones
Wachstum König Pear Juice, 200ml	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

## FESTIVE AFTERNOON TEA

£98

### APPETISER

Chicken Sausage Roll  
Apple and walnut ketchup

### SANDWICHES

Scottish Smoked and Poached Salmon Rilette  
Pickled cucumber, dill cream, Granny Smith apple and  
trout roe on beetroot bread

Curried Crayfish  
Chives and diced pickled celery on brioche mini bun

Chicken and Confit Gressingham Duck  
Orange and cranberry relish and chervil spread on brown bread

Homemade Pastrami Sandwich  
Marinated beef brisket with onion marmalade,  
sauerkraut and tartare sauce on onion bread

Clarence Court Finest Cotswold Egg and Black Truffle  
Mayonnaise on white bread

Smoked Applewood Cheddar and Quince  
Roasted walnut on wholemeal and white bread

### FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

### HANDMADE PASTRIES

Black Forest Yule Log  
Cherry jelly and 64% dark chocolate crèmeux

Apple Strudel Profiterole  
Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble  
Almond sponge, mandarin, yoghurt and mascarpone mousse

Christmas Tree Gingerbread  
Gingerbread cookies, white chocolate ganache and candied ginger

Bavarian 'Rote Grütze' Trifle  
Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau



# THE ROSEBERRY

## FESTIVE AFTERNOON TEA

### VEGETARIAN

£98

#### APPETISER

Seasonal Vegetables Sausage Roll

Apple and walnut ketchup

#### SANDWICHES

Avocado Guacamole

Tomato, sweet corn, lime, coriander, and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Mayonnaise on wholemeal and white bread

Semi-dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on white bread

Smoked Applewood Cheddar and Quince

Roasted walnuts on wholemeal and white bread

#### FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

#### HANDMADE PASTRIES

Black Forest Yule Log

Cherry jelly, Millot dark chocolate cremeux and chocolate genoise

Apple Strudel Tartlet

Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble

Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse

Christmas Tree Gingerbread

Gingerbread cookies, white chocolate ganache and candied ginger

Bavarian 'Rote Grütze' Trifle

Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

# THE ROSEBERRY

## FESTIVE AFTERNOON TEA

### VEGAN

£98

#### APPETISER

Seasonal Vegetables Sausage Roll  
Apple and walnut ketchup

#### SANDWICHES

Avocado Guacamole  
Tomato, sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables  
Hummus on brown bread

Cucumber and Wakame Seaweed  
Mayonnaise on wholemeal and white bread

Semi-dried Tomatoes  
Basil pesto and rocket on white bread

Tofu & Truffle  
Scrambled tofu with black truffle on white bread

Marinated Artichokes  
Black olive tapenade and roasted peppers on wholemeal and white bread

#### FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by vegan clotted cream and British seasonal jams

#### HANDMADE PASTRIES

Black Forest Yule Log  
Cherry jelly, Millot dark chocolate cremeux and chocolate genoise


Apple Strudel Tartlet  
Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble  
Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse

Christmas Tree Gingerbread  
Gingerbread cookies, white chocolate ganache with candied ginger

Bavarian 'Rote Grütze' Trifle  
Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau



# THE ROSEBERRY

## FESTIVE AFTERNOON TEA

### GLUTEN-FREE

£98

#### APPETISER

Chicken Sausage Roll  
Apple and walnut ketchup

#### SANDWICHES

Scottish Smoked and Poached Salmon Rilette  
Pickled cucumber, dill cream, Granny Smith apple and trout roe on beetroot bread

Curried Crayfish  
Chives & diced pickled celery on brioche mini bun

Chicken and Confit Gressingham Duck  
Orange and cranberry relish and chervil spread on brown bread

Homemade Pastrami Sandwich  
Marinated beef brisket with onion marmalade,  
sauerkraut and tartare sauce on onion bread  
Clarence Court Finest Cotswold Egg and Black Truffle  
Mayonnaise on white bread

Smoked Applewood Cheddar and Quince  
Roasted walnuts on wholemeal and white bread

#### FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

#### HANDMADE PASTRIES

Black Forest Yule Log  
Cherry jelly, Millot dark chocolate cremeux and chocolate genoise  
Apple Strudel Tartlet  
Caramelised apple with cinnamon, vanilla custard and caramelised filo  
The Bauble  
Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse  
Christmas Tree Gingerbread  
Gingerbread cookies, white chocolate ganache and candied ginger  
Bavarian 'Rote Grütze' Trifle  
Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez  
Executive Pastry Chef - Emmanuel Bonneau



**THE CHILDREN'S  
FESTIVE AFTERNOON TEA  
£49**

**APPETIZER**

Chicken Sausage Roll with Ketchup

**SANDWICHES**

Turkey Ham and Cheese  
Cucumber and Cream Cheese  
Peanut Butter and Strawberry Jam  
Chocolate Nutella, Banana and Chocolate  
Cookies

**PLAIN AND CRANBERRY SCONES**

Accompanied by clotted cream and  
British seasonal jams

**HAND-MADE PASTRIES**

Christmas Milk Chocolate Lollies  
Milk chocolate jivara ganache, chocolate sponge  
The Bauble  
Almond sponge, mandarin, coconut yoghurt  
and vegan cream cheese mousse  
Christmas Tree Gingerbread Man  
Gingerbread cookies and white  
chocolate ganache  
Bavarian 'Rote Grütze' Trifle  
Light orange blossom cream and ladyfinger

**HOT DRINKS**

Roibos Tea  
Chamomile Tea  
Chocolate & Vanilla Tea  
Decaffeinated Breakfast Tea  
Hot Chocolate  
with Marshmallows



All prices include VAT at the local stipulated rate. A discretionary service charge of 15% will be added to your bill.  
We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.  
Kindly note that our dishes are not produced in an entirely allergen free environment.



# 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)

### Oriental Delight

Rose, Red Dates & Lemongrass  
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

### Autumn 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)

**Blend 1843**  
Light, Honey, Malty  
(Yunnan, Anhui, Fujian; 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)

**Chocolate & Vanilla**  
Black Tea, Cocoa Nibs  
Vanilla Pods, Malty  
(China, Yunnan, Madagascar, Perú)

**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)

**Golden Monkey (Jin Mao Hou)**  
Fruity, Buttery, Cocoa  
(Fujian, 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)

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## OOLONG TEA

### Alishan

Malted Milk, Marshmallow, Parma Violets  
(Alishan, Chiay, Taiwan)

### Alishan Nong Xiang (Roasted)

Roasted Nuts, Crème brûlée, Pandan Leaves  
(Alishan, Chiay, Taiwan)

### 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

### Speciality Hot Chocolates Valrhona Chocolate

Classic | Mint | Ginger

### Mandarin Karak Tea £2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Condensed Milk

### Mandarin Saffron Tea £2 Supplement

Black Tea, Cardamon, Rose Water, Saffron

### Matcha Latte £2 Supplement

Matcha Tea with Almond Milk

### Hojicha Latte £2 Supplement

Hojicha Tea powder, Maple syrup, Oat Milk

### Chai Latte £2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

### Sesame Matcha Latte £3 Supplement

Matcha Tea with Maple Syrup, Sesame and Oat Milk

# THE ROSEBERRY

## CHAMPAGNE

	Glass	Bottle
2015 Moët & Chandon, Grand Vintage	£28.50	£165.00
NV Ruinart Blanc de Blancs Brut	£34.00	£185.00
NV Ruinart Rosé Brut	£36.00	£185.00
MV Krug "Grande Cuvée" Brut	£59.00	£360.00
2013 Dom Pérignon	£69.00	£390.00
Krug Rosé 28th Edition	£106.00	£635.00
Krug Vintage 2011	£116.00	£695.00
NV CH Prosecco Superiore DOCG Della Vite		£80.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£180.00

## BEERS

Noam, Bavarian Lager Germany, 330ml		£9.50
Samuel Smith's Organic Lager England, 355ml		£9.00
Samuel Smith's Organic Pale Ale England, 355ml		£9.00
Market Porter England, 330ml		£9.50
Delirium Red Fruit Beer, Belgium, 330ml		£12.50

## ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty Sparkling Chardonnay	£16.00	£65.00
Nooh by Château La Coste Sparkling Rosé	£22.00	£95.00

## SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	£15.00	£40.00
Saicho Hojicha, Japan	£15.00	£40.00
Saicho Darjeeling, India	£15.00	£40.00

## JUICES

Fruit Juice		£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)		£13.00
Wachstum König Pear Juice (Austria)		£14.00
Wachstum König Quince Juice (Austria)		£14.00

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## SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
Diet Coke	£6.50
Lemonade	£6.00
Soda Water	£6.00
Tonic Water	£6.00
Slimline Tonic	£6.00
Ginger Ale	£6.00
Ginger Beer	£6.00
Red Bull	£7.00

## WATER

### SPARKLING

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

### STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£5.00 / £8.00

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.

To learn more about our sustainability efforts, please scan:

