

THE ROSEBERY

The Rosebery, named after Lord Rosebery, was once a stylish tea room in the early 1920s regularly frequented by the ambitious British Prime Minister and Liberal Statesman between 1889 and 1929. Ninety years later, following an extensive renovation, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea and Champagne cocktails. The interior design captures the room's Victorian origins, blended with contemporary touches, and makes full use of the expansive space and height of the room and its abundance of natural light. A beautiful fireplace is a central feature, together with specially commissioned one-of-a-kind art pieces.

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
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 £31
First glass of Ruinart Rosé, 125ml	supplement £33
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 £35

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

Noughty Alcohol-Free Sparkling Wine, 125ml	served with savouries
Noughty Rosé Alcohol Free Sparkling Wine, 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

WINTER AFTERNOON TEA

£89

SANDWICHES

Slow-Cooked Grass-fed Hereford Beef
Gherkins, herbs, mustard tartare sauce and watercress,
on malbran bread

Prawn Bloody Mary
Tomato, celery, and espelette pepper, on semidried tomato bread

Clarence Court Finest Cotswold Egg & Black Truffle
Mayonnaise, on Viennese white bread

Cucumber & Herbs
Greek yoghurt, dill, mint, marigold, and preserved lemon,
on spinach bread

Scottish Smoked Salmon
Salmon rilette, pickled fennel, horseradish, and yuzu cream,
on beetroot bread

Corn-fed Chicken Caesar
Caesar dressing, Parmesan, caviar, and chives, tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Pear & Caramelised White Chocolate
Caramelised pears, oat shortbread

Pistachio Mille-Feuille
66% Caraïbe chocolate layer, pistachio crèmeux

Candied Chestnuts & Mascarpone Fan
Blueberry jelly

Spiced Plum Profiterole
Diplomat cream, Victoria plum compote

Orange & Chocolate Cake
Pecan Joconde, 40% Jivara ganache

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

WINTER AFTERNOON TEA VEGETARIAN

£89

SANDWICHES

Avocado Guacamole

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

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on Viennese white bread

Cucumber & Herbs

Greek yoghurt, dill, mint, marigold and preserved lemon, on spinach bread

Grilled Mediterranean Vegetables

Hummus, on malbran bread

Semi-dried Tomatoes

Basil pesto and rocket, on tomato bread

Marinated Artichoke

Black olive tapenade, roasted peppers, on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Pear and White Chocolate

Caramelised pears, shortbread

Pistachio Mille-Feuille

66% Caraïbe chocolate layer, pistachio crèmeux

Candied Chestnuts and Cream Cheese Fan

Blueberry jelly

Spiced Plum Profiterole

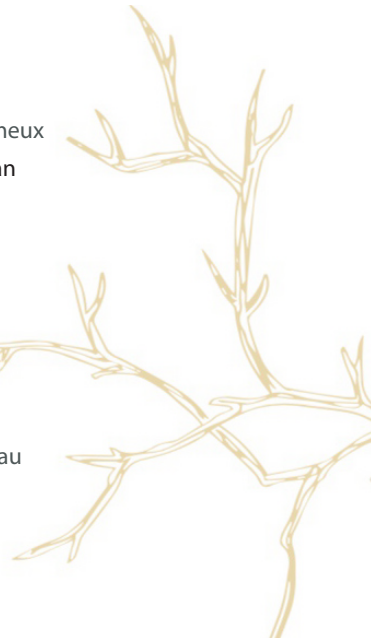
Diplomat cream, Victoria plum confit

Orange and Chocolate Cake

Pecan sponge, 40% Jivara ganache

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

WINTER AFTERNOON TEA

VEGAN

£89

SANDWICHES

Avocado Guacamole

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

Grilled Mediterranean Vegetables

Hummus, on malbran bread

Cucumber with Wakame Seaweed

Mayonnaise, on spinach bread

Semi-dried Tomatoes

Basil pesto and rocket, on tomato bread

Tofu & Truffle

Scrambled tofu with black truffle, on Viennese white bread

Marinated Artichokes

Black olive tapenade and roasted peppers, on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by plant-based cream and British seasonal jams

HANDMADE PASTRIES

Pear and White Chocolate

Caramelised pears, shortbread

Pistachio Mille-feuille

70% Milllot chocolate layer, pistachio crémeux

Candied Chestnuts and Cream Cheese Fan

Blueberry jelly

Spiced Plum Trifle

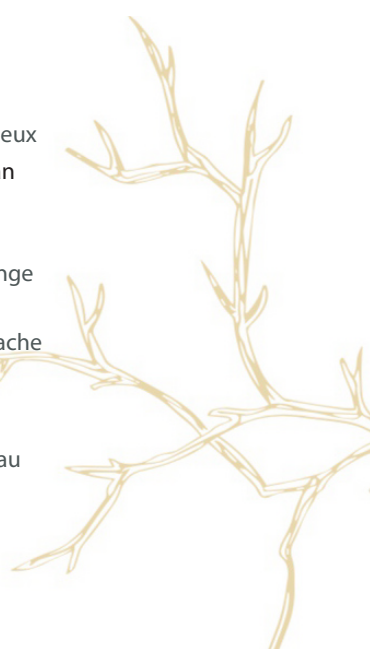
Diplomat cream, confit plum, coconut sponge

Orange and Chocolate Cake

Pecan sponge, 46% Amatika chocolate ganache

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

WINTER AFTERNOON TEA

GLUTEN-FREE

£89

SANDWICHES

Slow-Cooked Grass-fed Hereford Beef

Gherkins, herbs, mustard tartar sauce, and watercress, on white bread

Prawn Bloody Mary

Tomato, celery, and espelette pepper, on brown bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise, on white bread

Cucumber & Herbs

Greek yoghurt, dill, mint, marigold, and preserved lemon, on white bread

Scottish Smoked Salmon

Salmon rilette, pickled fennel, horseradish, and yuzu cream, on brown bread

Corn-fed Chicken Caesar

Caesar dressing, Parmesan, caviar, and chives, on tartlet

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Pear & White Chocolate

Caramelised pears, shortbread

Pistachio Mille-Feuille

70% Millot chocolate layer, pistachio crémeux

Candied Chestnuts & Cream Cheese Fan

Blueberry jelly

Spiced Plum Trifle

Diplomat cream, Victoria plum confit, coconut sponge

Orange & Chocolate Cake

Pecan sponge, 46% Amatika chocolate ganache

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau



THE CHILDREN'S WINTER AFTERNOON TEA £49

SANDWICHES

Turkey Ham and Cheddar Cheese
Philadelphia Cream Cheese with Cucumber
Peanut Butter and Strawberry Jam
Nutella Spread, Banana and Cookies

RAISIN AND PLAIN SCONES

Accompanied by clotted cream and
seasonal British jams

HAND-MADE PASTRIES

Pear & Caramelised White Chocolate
Caramelised pears, oat shortbread
Pistachio Mille-Feuille
Pistachio crèmeux
Jaffa Cake Pops
Pecan Joconde, 40% Jivara ganache
Chocolate Coated Marshmallow
Sable biscuit

HOT DRINKS

Roobos 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)

THE ROSEBERRY

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
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
Noughty Sparkling Rosé	£16.00	£65.00

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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THE ROSEBERRY

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:

