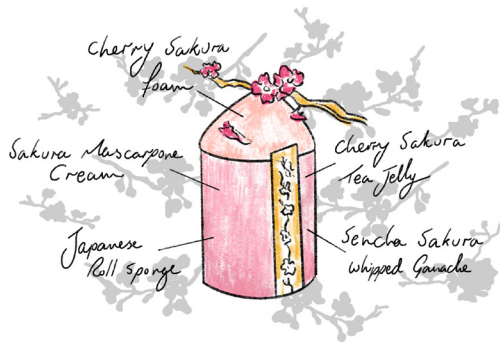


• HOKUSAI INSPIRED ART AFTERNOON TEA •

As a Pastry Chef, I'm always curious and try to draw inspiration from things that surround me.

London is a vibrant city with an incredibly energetic art scene. Rosewood London's quirky interiors reflect the British capital's history, culture and sensibilities, featuring the works of some of the world's most renowned artists, with contemporary pieces complemented by more traditional art throughout the hotel.

MARK PERKINS
Executive Pastry Chef



Cherry Blossom & Warbler (1827)

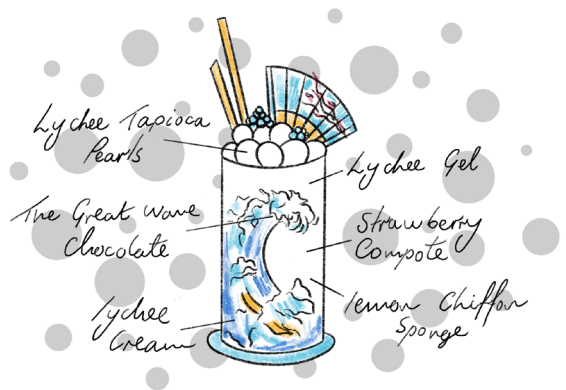
Cherry Blossoms and Warbler (Sakura to uguisu) is an oil painting belonging to the Ukiyo-e art movement highlighting the transient beauty of nature. Hokusai masterfully captures the delicate interplay between nature and life.

A Japanese Roll Cake made of Sakura Cherry Jelly, Sencha-Infused Ganache & Yuzu Chocolate

The Great Wave Off Kanagawa (1831)

Under the Wave off Kanagawa (Kanagawa oki nami ura), also known as The Great Wave, from the series Thirty-six Views of Mount Fuji (Fugaku sanjurokkei). This woodblock print ensures Hokusai's reputation as an icon in the world of art playing with perspective to make Japan's grandest mountain appear small within the hollow of the cresting wave.

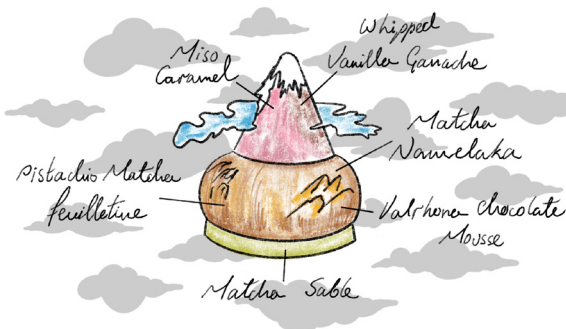
This Lemon Chiffon Cake expertly pairs White Chocolate with Strawberry Compote & Lychee Vanilla Cream



Thunderstorm Beneath The Summit (1830-1834)

Storm below Mount Fuji (Sanka no haku u), from the series Thirty-six Views of Mount Fuji (Fugaku sanjurokkei). This is one of Hokusai's most celebrated works. A thunderstorm, indicated by a bolt of red lightning dramatises the sudden changes of a cloud-filled summer sky.

Crafted with Matcha Namelaka & Matcha Pistachio Feuilletine, this cake features 64% Chocolate Mousse & Miso Caramel



夕映えに
未知の道ゆく
芽吹く希望

‘SUNSETS PAINT THE SKY,
UNCHARTED PATH FINDS ITS WAY,
NATURE'S HOPE REBORN’

HAIKU POEM FROM OUR NEWLY OPENED
SISTER PROPERTY, ROSEWOOD MIYAKOJIMA.

Nestled within the serene embrace of
Miyakojima's deep blue waters and gentle breeze,
Rosewood Miyakojima invites discerning cultural
explorers to immerse themselves in the essence of
the Ryukyu Island spirit, crafting an unparalleled
voyage of self-discovery and rejuvenation.

• M E N U •

• S E L E C T I O N O F S A N D W I C H E S •

Japanese BBQ Beef Brisket, Wasabi Coleslaw, Milk Bun
Sake Marinated Smoked Salmon, Yuzu Kosho Mayo, Caviar, Dill
Yuzu & Ponzu Marinated Scallop Crudo, Lime Zest, Coriander, Fresh Wasabi
Soy Marinated Tofu Tart, Sesame Seeds, Cucumber, Pickled Ginger
Japanese Style Egg Sandwich

• P L A I N & R A I S I N S C O N E S •

Freshly baked every day in our pastry kitchen.
Served with Cornish clotted cream, homemade lemon
curd and English strawberry jam.

Paired with Japanese Yuzu Cheesecake

• A R T - I N S P I R E D P A S T R I E S •

Cherry Blossoms & Warbler
The Great Wave Off Kanagawa
Thunderstorm Beneath The Summit

Art Afternoon Tea 80

Wild Idol 0% Art Afternoon Tea 90

Cocktail Art Afternoon Tea 97

Billecart-Salmon 'Le Réserve' Brut 106

Billecart-Salmon 'Le Rosé' Art Afternoon Tea 115

Le Réserve Art Experience

Including Half Bottle Billecart-Salmon
'Le Réserve' Brut Champagne 170

Including Half Bottle Billecart-Salmon
'Le Rosé' Champagne 205

An additional glass of Wild Idol 0% 20

An additional Cocktail 21

An additional glass of Billecart-Salmon 'Le Réserve' Brut 26

An additional a glass of Billecart-Salmon 'Le Rosé' 35

A 15% discretionary service charge will be added to your final bill.

All prices are inclusive of VAT.

If you have a food allergy or intolerance, please inform your server upon placing your order

• T E A P A I R I N G •

• S E L E C T I O N O F S A N D W I C H E S •

O R G A N I C R O A S T E D K U K I C H A

A rich and aromatic indulgence, from the tranquil tea fields of Uji, Kyoto. Despite its distinctive appearance, its flavor is subtly refined, unveiling nutty notes of coffee and dark chocolate. With its smooth, roasted profile, the tea offers a soothing and satisfying experience. A sophisticated twist on traditional twig tea, it is elegantly balanced with a warm, comforting finish.

• P L A I N & R A I S I N S C O N E S •

S E N C H A S A K U R A

This masterfully blended tea with delicious cherry blossom is a Japanese classic. The tea is beautifully embellished with rose petals and enriched with a delicious cherry flavour. Delicate in terms of taste and aesthetics.

• A R T - I N S P I R E D P A S T R I E S •

S E N C H A F U J I

Harvested from fields beneath the serene gaze of Mount Fuji, this exquisite blend offers a harmonious balance of fresh, verdant notes and a subtle sweetness, reflecting the artistry of Japanese tea craftsmanship. Light and soothing, it delivers an aromatic and elegant cup, perfect for moments of serene indulgence.

• T E A C E L L A R •

• B L A C K •

E N G L I S H B R E A K F A S T

A true English classic, the original blend, which combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf, and the rarest of the three teas, an Indonesian black tea, which gives the slight smokiness taste.

E A R L G R E Y

Our premium Earl Grey combines black teas from Yunnan China and Ceylon, blended with the pure bergamot oil from Calabria, Italy known to produce the finest bergamot oil in the world.

L A P S A N G S O U C H O N G

The riper, larger Souchong leaves are harvested from the lower sections of the tea bushes, roasted before being delicately smoked over select pine wood. This process imparts a sharp smoky flavour with a subtle spicy undertone.

M A S A L A C H A I

Infused with black tea and whole spices. This comforting and aromatic blend of rich, natural spices creates an irresistible heart- warming sweet and spicy infusion.

P R E M I U M A S S A M M A N G A L A M

Malty and rich, with its large leaf and opulent golden tips, this premium single estate Assam tea is the jewel of any tea assortment. The estate takes pride to produce and offer London Tea Exchange with the finest second flush production for the past 25 years

D A R J E E L I N G 2 N D F L U S H M A K A I B A R I

Referred to as the champagne of teas due to the distinct muscatel characteristic. Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea. This wonderfully smooth single estate Darjeeling leaves a hint of sweetness and fruitiness on your palate.

HONEY BLACK (RARITY)

Located in south-western China, Yunnan, The tobacco-like leaf with many golden tips yields a copper-coloured cup and a strong, spicy, malty flavour combined with the typically soft earthy Yunnan character.

VANILLA SUPREME

Combining aromatic, spicy, golden-tipped Assam leaves with soft, depthful Ceylon, this high-grade blend is enriched with the delicate flavour of Bourbon Vanilla and precious, slightly spicy Vanilla pieces.

TRUFFLE & PISTACHIO

A perfect combination of pistachio and truffle provides a rich taste irresistible for those who enjoy pistachio. This mild black tea makes a sweet and blissful remedy to transport you away from the stresses of life.

Contains nuts

ORGANIC BENIFUKI

Cultivated with care beneath the rolling hills of Japan, Organic Benifuuki is a rare and exquisite Japanese black tea, grown from a hybrid variety of the Assamica and Sinensis tea shrubs. This unique blend imparts a rich, full-bodied flavor with delicate floral and fruity notes, complemented by the distinctive taste of ripe plum and a touch of honeyed sweetness.

CEYLON DECAFFEINATED

Ceylon OP presents as long, wiry, and anthracite-coloured leaves, boasting a mild yet tender flavor profile. Upon brewing, it reveals a copper-coloured cup with a robust aroma accentuated by subtle hints of chocolate.

• G R E E N •

GENMAICHA

Legend has it that the origins of the tea dates back to the 15th century when a servant (Genmai) accidentally dropped a few grains of stolen rice hidden up his sleeve as he was pouring tea for his master.

The incomparable taste is characterised by the mildness of the Bancha and is ideally complemented by the pleasant, slightly sweet and nutty caramel note.

GYOKURO ASAHI

Supplement 10

Considered a rarity, this top class Japanese Gyokuro, known as “Dew of a Pearl”, has a deep green, slightly shining colour and gives off a noble, strong flavour with a hint of sweetness, an impressive mixture of tender mildness and an intense, highly aromatic taste.

EMPEROR'S PALACE

As part of the prestigious Nobel Tea Chest collection curated by the London Tea Exchange, this tea was specially selected to represent Japan at the behest of His Majesty Emperor Akihito. Typically reserved only for state visits or guests at the Emperor's palace, it remains a rarity, savoured by very few. Renowned for its unparalleled taste and distinctive character, this green tea is unlike any other.

EMPEROR'S 7 TREASURE

This tea was served by successive Emperors within the Forbidden Palace in Beijing (China). The tea was kept secret over generations and was seen as one of the true mysteries of ancient China. The recipe of this tea was lost for hundreds of years. London Tea Exchange spent almost two decades in research and development in unearthing the secret. Due to the historic nature of this tea London Tea Exchange only offers it to a select few families globally.

KOREAN WOJJEON

Coming from the volcanic island of Jeju, the volcanic layers of rock act like a natural filter for the rainwater. The glowing, bottle green cup treats us with an aromatic, grassy and slightly nutty taste experience that is truly unique.

MATCHA - CEREMONIAL (ORGANIC) *Supplement 10*

The tea of teas. A symbol of Japanese tea culture and ceremony, this is one of our finest Matcha from Uji. This ceremonial Matcha is made using the traditional stone-grinding process, pulverising the Tencha leaves with air pressure.

• W H I T E •

Y A B A O

Supplement 10

One of the prized teas within the London Tea Exchange Collection, limited to only two kilograms per year. The tea is famous for its special shape and unique sweet nutty aroma.

S I L V E R N E E D L E

Supplement 10

Hailing from the northern reaches of Fujian province, our Silver Needle White Tea enchants with its bright, slightly rose-coloured cup. Delicate and fragrant, it offers a tender, mild taste reminiscent of apricots.

• Y E L L O W •

K E K E C H A

A privilege for the members of the Royal Courts and close associates of the palace including high ranking Buddhist monks throughout history. The taste is mild with a hint of Papaya and an underlying spiciness.

H U A N G Y A

Exclusively sourced for London Tea Exchange, the production method of the huang ya is a closely guarded secret. Only three yellow teas survive today. Out of the three the rarest of them all is the Huang Ya Yellow Tea. Typically sweet, with notes of roasted nuts, herbs and honey.

*Yellow tea is a increasingly rare variety of tea.
The process of making yellow tea has an added step of encasing & sweltering giving the
leaves a slightly yellow colour.*

• O O L O N G •

J A S M I N E O O L O N G

Grown in the mountains of southeast China. The leaves are mixed up to six times with fresh, delicately smelling jasmine blossoms, then sieved and rolled by hand to produce the Oolong. The leaf encloses the fine jasmine aroma and only sets it free during brewing.

M I L K O O L O N G

Probably one of the most unusual tea specialities in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. Immediately after withering the still moist leaves are placed in an enclosed room where milk water (whey) is steamed. The steam conserves the pretty, lightly olive-green leaf and cup colour and invokes the distinct creamy scent and taste.

Contains lactose

B U T T E R F L Y O O L O N G

Exclusive to the Taiwanese highlands, it reveals a vibrant spectrum of colours, from intense green to deep brown. With a subtle black tea character, it delights the palate with a pleasant sweetness and a hint of doughiness.

• H E R B A L •

R O O I B O S

The unique caffeine free infusion Rooibos tea can be identified by its ruby colour and the soft, sweet, characteristic and aromatic taste.

C H A M O M I L E

Sourced from the River Nile region, our high-quality Egyptian Chamomile boasts full buds enriched by the unique environment, retaining compelling nectar. As a caffeine-free option, this dried blossom yields a robust beverage suitable for any season.

N A N A M I N T

Harvested from the pristine Atlas Mountains, our mint possesses an unparalleled sweetness cultivated at such elevations. The infusion delivers a refreshing and invigorating spearmint flavour, absent of fruity notes, ensuring a delightfully revitalizing experience.

P E P P E R M I N T

This is a refreshing caffeine free drink, has a pure, refreshing, menthol like character.

• F L O R A L •

S E A O F B L O S S O M

Made from 100 types of flower blossoms from 22 different countries. This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb and cherries.

• S E L E C T E D C H A M P A G N E S •

Billecart-Salmon 'Le Réserve' Brut NV 145	Dom Pérignon, Brut 2013 410
Billecart-Salmon 'Le Rosé' NV 205	Perrier-Jouët Belle Epoque 2014 470
Billecart-Salmon 'Le Sous Bois' NV 180	NV Pol Roger, Brut Reserve 150
Billecart-Salmon, 'Le Blanc de Blancs' NV 195	Bollinger Brut NV 198
Dom Ruinart, Blanc de Blancs 2010 580	Taittinger NV Brut Reserve 180
Wild Idol 0% NV 80	

• C O C K T A I L •

The Lantern Ghost

Roku Gin, Yuzu, Strawberry, Umesbu, Orange Blossom, Citrus

• M O C K T A I L •

Zen

Seedlip Garden, Martini Floreale, CBD Oil, Lemon Oil

• G I F T S E X P E R I E N C E •

William Edwards Rosewood Tea Cup and Saucer 58

The Ultimate Gift Card – From 50

Art Afternoon Tea Experience for two 160