

THE ROSEBERRY

Embrace the arrival of autumn with a captivating culinary journey that bridges two iconic cities and their beloved parks. The 346Tea, returning this season with a new look, offering a unique transatlantic experience combining the timeless elegance of London with the modern vibrancy of New York. A collaboration between Mandarin Oriental Hyde Park, London, and Mandarin Oriental, New York, this exclusive menu takes its name from the approximate distance in miles between the two hotels. Thoughtfully crafted by our talented chefs Francisco Hernandez and Emmanuel Bonneau, The 346Tea menu invites you to savour an irresistible selection of sweet and savoury delights that honours the culinary traditions of these global metropolises.

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 £65

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

2015 Moët & Chandon, Grand Vintage, 100ml

Ruinart Rosé, 100ml

served with savouries

served with scones

served with pastries

SPARKLING TEA PAIRING £25

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml

Saicho Jasmine, Floral Green Tea, 200ml

Saicho Darjeeling, Musky Black Tea, 200ml

served with savouries

served with scones

served with pastries

BEER PAIRING £22

A selection of three beer varieties from England and Belgium

Samuel Smith's Organic Lager, 355ml

Market Porter, Rich Porter, 330ml

Delirium Red, 330ml

served with savouries

served with scones

served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml

Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml

Ume No Yado - Aragoshi Umeshu, 75ml

served with savouries

served with scones

served with pastries

NON-ALCOHOLIC PAIRING £20

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

Noughty Alcohol Free Sparkling Wine, 125ml

Noughty Rose Alcohol Free Sparkling Wine, 125ml

Wachstum Konig Pear Juice, 200ml

served with savouries

served with scones

served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml

First glass of Ruinart Rosé, 125ml

First glass of Krug "Grande Cuvée" Brut, 125ml

supplement £28

supplement £31

supplement £49

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

THE 346TEA

£85

APPETISER

Prawn Cocktail

Platinum caviar, tomato, crème fraîche and pickled cucumber

SANDWICHES

Reuben Pastrami

Marinated home-made beef brisket with onion marmalade, sauerkraut and tartare sauce on onion bread

Native Lobster Roll

Bisque mayo, chevril and citrus on brioche mini bun

Corn-fed Chicken Salad

Chicken, caramelised pecan, apple and pickled celery on mini bagel

Scottish Smoked Salmon

Horseradish and fine herbs cream, marinated cucumber and preserved lemon on beetroot bread

Clarence Court Finest Cotswold Egg and Black Truffle

Mayonnaise on white bread

Yorkshire Wensleydale Figs and Honey

Roasted walnut on wholemeal and white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

The Big Green Apple

Spiced confit apple, yoghurt mousse and chocolate streusel

New York Cheesecake

Fresh strawberries and crunchy caramelised biscuit

Cherry Profiterole

Compote of poached cherries, orange custard and pistachios

Golden Treacle Tart

Madagascar vanilla Chantilly and poached plum

Autumn Leaf Cake

Caraiibe 66% chocolate ganache and hazelnut sponge

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

THE 346TEA VEGETARIAN £85

APPETISER

Heritage Beetroot Salad
Salt-baked, raw and pickled heirloom beetroot

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

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

Yorkshire Wensleydale Figs and Honey
Roasted walnut on wholemeal and white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES
Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

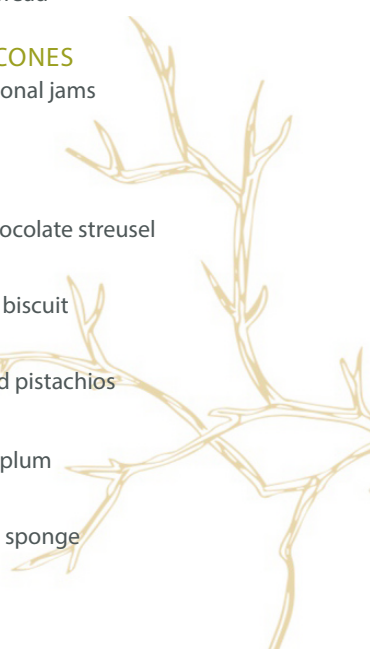
The Big Green Apple
Spiced confit apple, coconut yoghurt mousse and chocolate streusel

New York Cheesecake
Fresh strawberries and crunchy caramelised biscuit

Cherry Profiterole
Compote of poached cherries, orange custard and pistachios

Golden Treacle Tart
Madagascar vanilla Chantilly and poached plum

Autumn Leaf Cake
Caraïbe 66% chocolate ganache and hazelnut sponge



THE ROSEBERY

THE 346TEA GLUTEN-FREE

£85

APPETISER

Prawn Cocktail

Plaitnum caviar, avocado purée, crème fraîche and pickled cucumber

SANDWICHES

Reuben Pastrami

Marinated home-made beef brisket with onion marmalade, sauerkraut and tartare sauce on white bread

Native Lobster Roll

Bisque mayo, chevril and citrus on brioche mini bun

Corn-fed Chicken Salad

Chicken, caramelised pecan, apple and pickled celery on mini bagel

Scottish Smoked Salmon

Horseradish and fine herbs cream, marinated cucumber and preserved lemon on brown bread

Clarence Court Finest Cotswold Egg and Black Truffle

Mayonnaise on white bread

Yorkshire Wensleydale Figs and Honey

Roasted walnut on brown bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

The Big Green Apple

Spiced confit apple, coconut yoghurt mousse and chocolate streusel

New York Cheesecake

Fresh strawberries and crunchy caramelised biscuit

Cherry Pannacotta

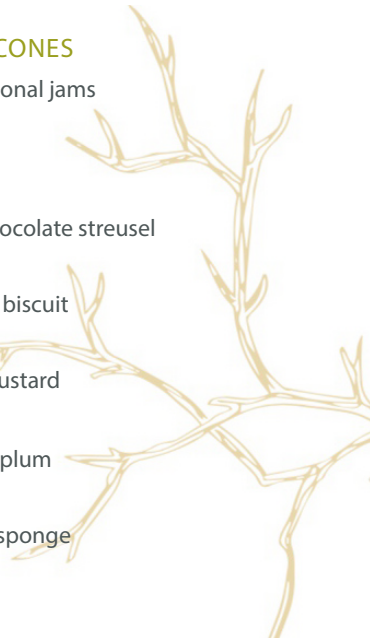
Compote of poached cherries and orange custard

Golden Treacle Tart

Madagascar vanilla Chantilly and poached plum

Autumn Leaf Cake

Millot 74% chocolate ganache and hazelnut sponge



THE ROSEBERY

THE 346TEA

VEGAN

£85

APPETISER

Heritage Beetroot Salad

Salt-baked, raw and pickled heirloom beetroot

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 white and brown bread

Semi-dried Tomatoes

Basil pesto and rocket on white bread

Tofu and Black Truffle

Tofu with black truffle on white bread

Marinated Artichoke

Black olive tapenade and roasted peppers on wholemeal and white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Vegan clotted cream and British seasonal jams

HANDMADE PASTRIES

The Big Green Apple

Spiced confit apple, coconut yoghurt mousse and chocolate streusel

New York Cheesecake

Fresh strawberries and crunchy caramelised biscuit

Cherry Pannacotta

Compote of poached cherries and orange custard

Golden Treacle Tart

Madagascar vanilla Chantilly and poached plum

Autumn Leaf Cake

Millot 74% chocolate ganache and hazelnut sponge



THE CHILDREN'S 346TEA

£49

SANDWICHES

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



PLAIN AND RAISIN SCONES

Accompanied by clotted cream and British seasonal jams

HAND-MADE PASTRIES

New York Cheesecake
Fresh strawberries and crunchy caramelised biscuit
Golden Treacle Tart
Madagascar vanilla Chantilly and poached plum
Autumn Leaf Cake Pop
Caraïbe 66% chocolate ganache and hazelnut sponge



HOT DRINKS

Rooibos, Chamomile
Apricot White, Mango Noir
Decaffeinated Breakfast Tea
Hot Chocolate with Marshmallows



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
(Jingju, Yunnan, China)

Moonlight

Sweet, Honey, Vanilla, Hay
(Jinggu, Yunnan, China)

Sticky Rice (Limited Edition) £5 supplement

Vegetal, Rice
(Laos, China)

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)

Matcha £10 supplement

Traditionally brewed
Full-bodied, Sweet, Vegetal
(Uji, Japan)

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)

Mango Noir
Black Tea, Natural Mango Scent
(Yunnan, China)

Lychee Rose Noir
Lychee Fruit Essence, Rose Petals
Sweet, Floral
(Yunnan, China)

Rose Berry Blend
Rosebery Bespoke Blend
Goji Berries, Red Dates, Pink Roses
Sweet, Fruity, Aromatic
(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 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)

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 96

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

Fresh Mint

Fresh Ginger

BARISTA SPECIALS

Valrhona Hot Chocolate

Roseberry Iced Tea

Berry Hibiscus, Lemon and Honey

Iced Fruit Earl Grey

Lemon, Peach, Raspberry and Sparkling Water

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

Iced Sesame Matcha Latte £3 Supplement

Matcha Tea with Maple Syrup, Sesame and Oat Milk

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
2015 Moët & Chandon, Grand Vintage	£26.00	£135.00
NV Ruinart Blanc de Blancs Brut	£34.00	£180.00
NV Ruinart Rosé Brut	£36.00	£185.00
MV Krug "Grande Cuvée" Brut	£59.00	£355.00
2013 Dom Pérignon	£65.00	£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

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

ALCOHOL FREE

SPARKLING WINE

	125ml	375ml
Noughty Sparkling Chardonnay	£10.00	£55.00
Noughty Sparkling Rosé	£10.00	£55.00

SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	£10.00	£32.00
Saicho Hojicha, Japan	£10.00	£32.00
Saicho Darjeeling, India	£10.00	£32.00

JUICES

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

