



# 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 award-winning Afternoon Tea. 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, berries 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

## botanical gin menu

23

### Peach & Bloom

Mandarin Oriental Hyde Park Gin, elderflower cordial, white peach & jasmine soda

### Rose Garden Fizz

Mandarin Oriental Hyde Park Gin, rose cordial, crème framboise, jasmine tea soda

### The Golden Spice

Mandarin Oriental Hyde Park Gin infused with cinnamon and chai tea, ginger liqueur, maple and apricot & grape soda

## mandarin classic cocktails

### Mandarin Martini

23

Mandarin Oriental Hyde Park Gin, Lillet blanc, yellow Chartreuse, angostura orange bitter

### Hyde Park Paloma

23

Mijenta blanco tequila, mandarin liqueur, yuzu cordial, spicy agave, mandarin & bergamot soda

### Cosmo 75

24

Fair vodka infused with orange, Fair passion fruit, rose cordial, Moët & Chandon 2016

### Oriental Negroni

23

Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & earl grey

### Mango Mai-Tai

22

Brugal 1888 rum, Briottet d'ananas, mango cordial, orgeat syrup

### Corn Ol'Fashioned

24

Dalmore 12 year old, Nixta, maple syrup, miso distillate

### Mandarin Manhattan

22

The Macallan double cask 12 year old, Mancino chinato, green Chartreuse, cherry Heering, angostura

## non-alcoholics

15

### Wave Of Joy

Lyre's Italian spritz, Everleaf marine, Saicho jasmine sparkling tea

### Sunrise

Everleaf mountain, berries cordial, white peach & jasmine soda

### Daisy

Everleaf forest, chamomile cordial, yuzu puree, apricot & white grape soda

# THE ROSEBERRY

## champagne

|  | glass | carafe | bottle |
|--|-------|--------|--------|
| 2016 Moët & Chandon, Grand Vintage       | 28.5  |        | 165    |
| NV Ruinart Blanc de Blancs Brut          | 34    |        | 185    |
| NV Ruinart Rosé Brut                     | 34    |        | 185    |
| MV Krug "Grande Cuvée" Brut              | 59    |        | 360    |
| 2015 Dom Pérignon                        | 69    |        | 390    |
| NV CH Prosecco Superiore DOCG Della Vite |       |        | 80     |
| Louis Roederer Cuvée 243                 |       |        | 135    |
| NV Billecart – Salmon Brut Rosé          |       |        | 210    |

## white wine

|  | glass | carafe | bottle |
|--|-------|--------|--------|
| 2023 Gewurztraminer-Chardonnay-Moscato 'Estival'<br>Pablo Fallabrino, Canelones, Uruguay | 16.5  | 45     | 85     |
| 2024 Sauvignon Estate, Clos Henri<br>Malborough, New-Zealand                             | 19    | 55     | 110    |
| 2022 Chablis 1er Cru 'Montmains', Domaine Besson<br>Burgundy, France                     | 24.5  | 75     | 145    |
| 2023 Pouilly-Fuissé 1er Cru 'Sur la Roche'<br>Domaine Barraud, Burgundy, France          | 29    | 87     | 175    |

## rosé wine

|   |      |    |    |
|---|------|----|----|
| 2024 Whispering Angel, Caves d'Esclans<br>Cotes du Provence, France | 18.5 | 55 | 95 |
|---|------|----|----|

## red wine

|   |      |     |     |
|---|------|-----|-----|
| 2022 Pinot Noir Menetou-Salon,<br>Domaine de Beaurepaire, Languedoc, France | 18   | 45  | 90  |
| 2022 Rioja Tempranillo, Sierra de Toloño<br>Rioja, Spain                    | 19   | 55  | 105 |
| 2020 Malbec, 'Seleccion', Finca Buenaventura<br>Uco Valley, Argentina       | 24.5 | 72  | 145 |
| 2021 Barbaresco, La Ganghija<br>Piedmont, Italy                             | 27   | 81  | 162 |
| 2018 Pavillon de Leoville Poyferré<br>Saint-Julien, Bordeaux, France        | 40   | 120 | 240 |

Please note that all prices include VAT at the local stipulated rate.  
A discretionary service charge of 15% will be added to your bill.

# THE ROSEBERRY

lunch 12pm until 4pm

## caviar

With egg mimosa, chives, shallots and crème fraîche

King's Beluga Caviar 79 kcal | 131 kcal 30gr 390 | 50gr 695

Considered the king of caviar, Beluga is creamy, with notes of walnuts and sea salt

King's Oscietra Caviar 79 kcal | 131 kcal 30gr 170 | 50gr 285

Produced after 8 years, Oscietra has an earthy and vegetable flavour

## rosebery sharing

Vegetable Crudités (VG | GF) 16

Roasted pumpkin hummus, sumac 279 kcal

Burratina and Artichoke (V | GF) 23

Fennel pollen, dill flower, topinambour chips, fennel and citrus salsa 410 kcal

Prawn & Cheese Empanadas 17

Winter tomato salsa 420 kcal

Tuna Tacos 19

Shiso, avocado, fermented chilli emulsion, trout roe 314 kcal

Iberico Ham Croquetas 19

Melon & espelette pepper gel 418 kcal

Butter Chicken 21

Crispy chicken skin, raita, coriander, naan bread 781 kcal

V - Vegetarian VG - Vegan GF - gluten-free

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Adults need around 2000 kcal a day.

# THE ROSEBERRY

## roseberry classics

All sandwiches are served with French fries or seasonal salad

**Roseberry Caesar Salad** 30

Cantabrian anchovy, baby cos, brioche croûton, Grana Padano cheese 509 kcal

with Chicken 609 kcal or Prawns 596 kcal 40 | 42

**Healthy Bowl** (VG)

Royal quinoa, avocado, pickled vegetables, wakame, and edamame

with Cured Salmon 447 kcal, Tuna 392 kcal or Crispy Tofu (VG) 403 kcal 32 | 34 | 30

**Club Sando** 32

Hokkaido bread, chicken katsu, streaky bacon, gochujang mayo, tomato and lettuce 802 kcal

**Scottish Lobster Roll** 42

Lobster coral mayo, fennel, celery, confit lemon and cresses 753 kcal

**Mandarin Hereford Beef Burger** 38

30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce. 945 kcal

**Thai Green Curry with Vegetables, Chicken or Prawn** 30 | 36 | 38

Aubergine, bamboo shoots, courgettes, baby corn, bok choy and coriander

Served with fragrant jasmine Thai rice 597 kcal | 703 kcal | 752 kcal

**Slow Braised Grass-fed Hereford Beef Cheek** (GF) 49

Truffle mash potato, heirloom baby carrots, jus and crispy cracker 645 kcal

**Spring Vegetables** (VG | GF) 70 kcal | **Green Leaves Salad** (VG | GF) 26 kcal 9

**French Fries** (VG) 241 kcal | **Truffle & Parmesan Fries** (V) 353 kcal | **Chunky Chips** (VG) 171 kcal

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## sweets

18

**Warm Pear and Bitter Chocolate Moelleux** (V)

Caramelised almond ice cream 585kcal

**Cinnamon Crème Brûlée** (V)

Apple jelly, poached orchard fruits 495kcal

**Sticky Toffee Pudding** (V)

Salted caramel, Tahitian vanilla ice cream 710kcal

## festive sweets

19

**Montblanc Millefeuille with Cassis**

White chocolate ice cream, cocoa nib tuille 639kcal

**Exotic Eton Mess**

Pistachio ice cream, clementine nage 450kcal

**Sticky Toffee Christmas Pudding**

Brandy caramel sauce, Tahitian vanilla ice cream 767kcal

## cheese

22

Selection of artisan cheeses, served with chutney, grapes and crackers 1193 kcal

## ice creams & sorbets

(scoop) 5

**Ice Cream Selection**

Vanilla 108kcal, Chocolate 154kcal and Pistachio 157kcal

**Sorbet Selection** (VG)

Strawberry 163kcal, Mango 118kcal, and Lemon 126kcal

## MO cake shop

13

**Chocolate Panettone**

Panettone layered with chocolate ganache, covered with vanilla mousse and confit fruits

**Mandarin and Milk Chocolate Éclair** (V)

Chocolate crumble, mandarin gel

**Mango Festive Tart** (V)

Almond sponge and mango dome

**Montblanc Yule Log** (VG | GF)

Blackcurrant gel, coconut sponge and candied chestnuts

**Matcha Cheesecake** (V)

Mixed berries

**Raspberry and Hazelnut Tart** (V)

Whipped cream and raspberry gel, hazelnut tartlette

# THE ROSEBERRY

dinner 4pm to 9pm

## caviar

With egg mimosa, chives, shallots and crème fraîche

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30gr 390 | 50gr 695

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23

Fennel pollen, dill flower, topinambour chips, fennel and citrus salsa 410 kcal

**Prawn & Cheese Empanadas**

17

Winter tomato salsa 420 kcal

**Tuna Tacos**

19

Shiso, avocado, fermented chilli emulsion, trout roe 314 kcal

**Wagyu Short Rib, Truffle & Brioche**

25

30 hrs slow cooked wagyu short rib, sautéed mushrooms, teriyaki glaze 720 kcal

**Iberico Ham Croquetas**

19

Melon & espelette pepper gel 418 kcal

**Butter Chicken**

21

Crispy chicken skin, raita, coriander, naan bread 781 kcal

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## sandwiches & burgers

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30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce. 945 kcal

Mandarin Truffle Burger 49

30 days aged Suffolk grass fed beef,, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion 997 kcal

## rosebery classics

Thai Green Curry with Vegetables, Chicken or Prawn 30 | 36 | 38

Aubergine, bamboo shoots, courgettes, baby corn, bok choi and coriander

Served with fragrant jasmine Thai rice 597 kcal | 703 kcal | 752 kcal

Slow Braised Grass-fed Hereford Beef Cheek (GF) 49

Truffle mash potato, heirloom baby carrots, jus and crispy cracker 645 kcal

Grilled Dry-Aged Grass-Fed Hereford Rib Eye (250g) | Fillet (200g) (GF) 53 | 58

Tomato Provençal, wild mushroom quenelle, broccolini and red wine sauce. 850 kcal

Steamed Vegetables (VG | GF) 70 kcal | Green Leaves Salad (VG | GF) 26 kcal 9

French Fries (VG) 241 kcal | Truffle & Parmesan Fries (V) 353 kcal

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Mixed berries

Raspberry and Hazelnut Tart (V)

Whipped cream and raspberry gel, hazelnut tartlette

# THE ROSEBERRY

## teas & coffees

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.

### coffees & barista specials

|                                  |    |
|----------------------------------|----|
| Espresso                         | 7  |
| Double Espresso                  | 7  |
| Cappuccino                       | 8  |
| Latte                            | 8  |
| French Press                     | 8  |
| Drip Filter                      | 8  |
| Americano                        | 8  |
| Greek Frappé                     | 12 |
| Matcha Latte                     | 12 |
| Karak Tea                        | 12 |
| Saffron Tea                      | 12 |
| Apple Crumble Matcha Latte       | 13 |
| Pistachio Latte                  | 13 |
| Hojicha Latte                    | 15 |
| Chai Latte                       | 12 |
| Speciality Hot Chocolate         | 10 |
| Valrhona Classic   Ginger   Mint |    |

### green teas

|                                       |    |
|---------------------------------------|----|
| Dragonwell, Zhejiang, China           | 9  |
| Jasmine Pearls, Fujian, China         | 10 |
| Exotic Green, Fujian, China           | 9  |
| Saekari Kabusecha, Koka, Shiga, Japan | 10 |
| Organic Genmaicha, Japan              | 9  |
| Hojicha, Shizuoka, Japan              | 10 |
| Master's Matcha, Uji, Japan           | 16 |

### white teas

|                                       |    |
|---------------------------------------|----|
| Apricot White, Fujian, China          | 10 |
| Silver Needles, Jinggu, Yunnan, China | 10 |
| Flowering Tea, Fujian, China          | 10 |
| Sticky Rice, Laos, China              | 14 |
| Flourishing Beautea,                  | 10 |
| Rosebery Bespoke Blend                |    |

### oolong teas

|   |    |
|---|----|
| Milky Oolong Nantou Region, Taiwan            | 13 |
| Duck Sh*t (Ya Shi Dan Cong), Guangdong, China | 13 |
| Da Hong Pao, (Empress Oolong), Fujian, China  | 21 |
| Pomelo Flower Honey (Single Bush),            | 30 |
| Da An Village, Guangdong, China               |    |

### black teas

|   |    |
|---|----|
| Breakfast Blend, Kenya, Rwanda, India, China      | 9  |
| Earl Grey, Ceylon and China Blend                 | 9  |
| Sticky Toffee, Sahyadri Mountains, Southern India | 10 |
| Amber Spice, Rosebery Bespoke Blend               | 11 |
| Ancient Haze, Yunnan, China                       | 11 |
| Darjeeling First Flush, Namring Garden, India     | 11 |
| Darjeeling Second Flush, Namring Garden, India    | 9  |
| Assam Second Flush, Hattiali Garden, India        | 9  |
| Lapsang Souchong, Tong Mu Village, Fujian, China  | 10 |
| Mango Noir, Yunnan, China                         | 10 |
| English Breakfast Decaf, Uva District, Sri Lanka  | 9  |
| Rosebery Blend, Yan Zi Ke, Wuyi, Fujian, China    | 9  |

### pu-erh teas

|  |    |
|--|----|
| Mini Tuo Cha 2012, De Hong, Yunnan, China      | 12 |
| Black Yunnan Tuo 1996, Fengqing, Yunnan, China |    |

### tisanes (caffeine - free)

|  |   |
|--|---|
| Revitazest                                     | 9 |
| Lemongrass, dry ginger, orange peel            |   |
| Mandarin Garden                                |   |
| Osmanthus, chrysanthemum, rose                 |   |
| jasmine and lavender                           |   |
| Chamomile, Lemon Verbena, Peppermint, Rooibos, |   |
| Berry Hibiscus, Rosebuds                       |   |
| Fresh Mint                                     |   |
| Fresh Ginger                                   |   |

# THE ROSEBERRY

## water

## sparkling

Nordaq Fresh, 500ml | 750ml

5 | 7

San Pellegrino, 750ml

8

## still

Nordaq Fresh, 500ml | 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.

