

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 Stateman 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.



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 liquer, maple and apricot & grape soda	l
mandarin classic cocktails	
Mandarin Martini Mandarin Oriental Hyde Park Gin, Lillet blanc, yellow Chartreuse, angostura orange bitter	23
Hyde Park Paloma Mijenta blanco tequila, mandarin liquer, yuzu cordial, spicy agave, mandarin & bergamot soda	23
Cosmo 75 Fair vodka infused with orange, Fair passion fruit, rose cordial, Moët & Chandon 2016	24
Oriental Negroni Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & earl grey	23
Mango Mai-Tai Brugal 1888 rum, Briottet d'ananas, mango cordial, orgeat syrup	22
Corn Ol'Fashioned Glenfiddich 15 yrs solera whisky, Nixta, maple syrup, miso distillate	23
Mandarin Manhattan The Macallan double cask 12 year old, Mancino chinato, green Chartreuse, cherry Heering, angostura	22
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

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' Pablo Fallabrino, Canelones, Uruguay	16.5	45	85
2024 Sauvignon Estate, Clos Henri Malborough, New-Zealand	19	55	110
2022 Chablis 1er Cru 'Montmains', Domaine Besson Burgundy, France	24.5	75	145
2023 Pouilly-Fuissé 1er Cru 'Sur la Roche' Domaine Barraud, Burgundy, France	29	87	175
rosé wine			
2024 Whispering Angel, Caves d'Esclans Cotes du Provence, France	18.5	55	95
red wine		W	,
2022 Pinot Noir Menetou-Salon, Domaine de Beaurepaire, Languedoc, France	18	45	90
2022 Rioja Tempranillo, Sierra de Toloño Rioja, Spain	19	55	105
2020 Malbec, 'Seleccion', Finca Buenaventura Uco Valley, Argentina	24.5	72	145
2021 Barbaresco, La Ganghija Piedmont, Italy	27	81	162
2018 Pavillon de Leoville Poyferré Saint-Julien, Bordeaux, France	40	120	240

THE ROSEBERY Junch 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	
Kombu Citrus Cured Scottish Salmon (GF)	21
Nori powder, green jalapeño sauce and marinated radishes 345 kcal	
Iberico Ham Croquetas	19
Melon & espelette pepper gel 418 kcal	
Butter Chicken	21
Crispy chicken skin, raita, coriander, naan bread 781 kcal	

rosebery classics

All sandwiches are served with French fries or seasonal salad
Lightly Smoked Yorkshire Celeriac Velouté (V GF) 18
Wild mushroom, roasted walnut and truffle, with honey reduction 258 kcal
Rosebery Caesar Salad 30
Cantabrian anchovy, baby cos, brioche croûton, Grana Padano cheese 509 kcal
with Chicken 609 kcal or Prawns 596 kcal 40 42
Badger Flame Beetroot and Labneh Tart (v) 24
Mandarin gel, nasturtium, pistachio dukkha 410 kcal
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
Pumpkin & Ricotta Tortelloni (V) 34
Aurora sauce, semi-dried tomatoes, caramelised almonds, Grana Padano
and watercress 752 kcal
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 choi and coriander
Served with fragrant jasmine Thai rice 597 kcal 703 kcal 752 kca
Slow Braised Grass-fed Hereford Beef Cheek (GF) 49
Truffle mash potato, heirloom baby carrots, jus and crispy cracker 645 kcal
Pan Roasted Scottish Salmon Fillet Stone Bass Fillet (GF)
Trout caviar and caper beurre noisette sauce with sea herbs, potatoes and carrots Parisen,
saffron sherry vinegar reduction 699 kcal

V - Vegetarian VG - Vegan GF - gluten-free

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

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

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

sweets	18
Warm Pear and Bitter Chocolate Moelleux (v)	
Caramelised almond ice cream 585 kcal	
Roasted Plum Cheesecake (v)	
Vanilla and olive oil ice cream 520 kcal	
Millefeuille with Wildflower Honey Diplomate (v)	
Pecan praliné and brown butter ice cream 610 kcal	
Cinnamon Crème Brûlée (v)	
Apple jelly, poached orchard fruits 495 kcal	
Sticky Toffee Pudding (v)	
Salted caramel, Tahitian vanilla ice cream 710kcal	
cheese	22
Selection of artisan cheeses, served with chutney, grapes and crackers 1193 kcal	22
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
Almond and Seasonal Fruit Tart (v)	
Almond cream and vanilla diplomat	
Opéra (VG GF)	
Coconut joconde, white chocolate ganache	
Coffee Paris-Brest (v)	
Coffee infused mascarpone chantilly	
Caramelised Apple Tart (v)	
White chocolate whipped ganache	
Matcha Cheesecake (v)	
Mixed Berries	
Hazelnut Fleur Tart (v)	
Praline profiterole and diplomat	

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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.

dinner 4pm to 9pm

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	d sea salt
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Produced after 8 years, Oscietra has an earthy and vegetable flavour	
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Vegetable Crudités (vg GF)	16
Roasted pumpkin hummus, sumac 279 kcal	
Saffron Arancini	17
St Helena cheese, tomato compote 406 kcal	
Burratina and Artichoke (V GF)	23
Fennel pollen, dill flower, topinambour chips, fennel and citrus salsa 410 k	ccal
Prawn & Cheese Empanadas	17
Winter tomato salsa 420 kcal	
Tuna Tacos	19
Shiso, avocado, fermented chilli emulsion, trout roe 314 kcal	
Kombu Citrus Cured Scottish Salmon (GF)	21
Nori powder, green jalapeño sauce and marinated radishes 345 kcal	
Wagyu Short Rib, Truffle & Brioche	25
30 hrs slow cooked wagyu short rib, sautéed mushrooms, teriyaki glaze l 7	720 kcal
Iberico Ham Croquetas	19
Melon & espelette pepper gel 418 kcal	
Butter Chicken	21
Crispy chicken skin, raita, coriander, naan bread 781kcal	
soups & salads	
Lightly Smoked Yorkshire Celeriac Velouté (V GF)	18
Wild mushroom, roasted walnut and truffle, with honey reduction 258 kcal	
Rosebery Caesar Salad	30
Cantabrian anchovy, baby cos, brioche croûton, Grana Padano cheese 5091	kcal
with Chicken 609 kcal or Prawns 596 kcal	40 42
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Mandarin gel, nasturtium, pistachio dukkha 410 kcal	
Healthy Bowl (VG)	
Royal quinoa, avocado, pickled vegetables, wakame, and edamame	

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with Cured Salmon 447 kcal, Tuna 392 kcal or Crispy Tofu (VG) 403 kcal

sandwiches & burgers

All sandwiches are served with French fries or seasonal salad

Club Sando	32
Hokkaido bread, chicken katsu, streaky bacon, gochujang mayo, tomato and lettuce 👀	2 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, br	rioche
bun and burger sauce. 945 kcal	
Mandarin Truffle Burger	49
30 days aged Suffolk grass fed beef,, truffle mayonnaise, Sommerset brie, grated fresh t	truffle,
lettuce and confit onion 997 kcal	
rosebery classics	
Pumpkin & Ricotta Tortelloni (v)	34
Aurora sauce, semi-dried tomatoes, caramelised almonds, Grana Padano	
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Thai Green Curry with Vegetables, Chicken or Prawn 30 3	36 38
Aubergine, bamboo shoots, courgettes, baby corn, bok choi and coriander	
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Trout caviar and caper beurre noisette sauce with sea herbs, potatoes and carrots Paris	en,
saffron sherry vinegar reduction 699 kcal	
Slow Braised Grass-fed Hereford Beef Cheek (GF)	49
Truffle mash potato, heirloom baby carrots, jus and crispy cracker 645 kcal	,
Salt Marsh Cannon of Lamb (GF)	49
Mint and parsley crust, polenta, parsnip puree, kalettes and mint jus 710 kcal	
Grilled Dry-Aged Grass-Fed Hereford Rib Eye (250g) Fillet (200g) 🕪 🥕 5	3 58
Tomato Provencal, wild mushroom quenelle, broccolini and red wine sauce. 850 kcal	W
Grilled Spatchcock Corn-fed Baby Chicken (GF)	48
Lemon marinated, red wine sauce 780 kcal	W

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

French Fries (VG) 241 kcal | Truffle & Parmesan Fries (V) 353 kcal Chunky Chips (VG) 171 kcal | Mashed Potatoes (V) 423 kcal

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White chocolate whipped ganache	
Matcha Cheesecake (v)	
Mixed Berries	
Hazelnut Fleur Tart (v)	
Praline profiterole and diplomat	

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		oolong teas	
Espresso	7	Alishan, Chiay, Taiwan	12
Double Espresso	7	Alishan Nong Xiang (Roasted), Chiay, Taiwan	12
Cappuccino	8	Duck Sh*t (Ya Shi Dan Cong), Guangdong, China	13
Latte	8	Da Hong Pao, (Empress Oolong), Fujian, China	21
French Press	8	Pomelo Flower Honey (Single Bush),	30
Drip Filter	8	Da An Village, Guangdong, China	
Americano	8	black teas	
Greek Frappé	12	Breakfast Blend, Kenya, Rwanda, India, China	9
Matcha Latte	12	Earl Grey, Ceylon and China Blend	9
Karak Tea	12	Sticky Toffee, Sahyadri Mountains, Southern India	10
Saffron Tea	12	Lychee Rose Noir, Yunnan Province, China	9
Iced Matcha Latte	13	Ancient Haze, Yunnan, China	11
Blueberry Peach Sesame Strawberry		Darjeeling First Flush, Namring Garden, India	11
Pistachio Latte	13	Darjeeling Second Flush, Namring Garden, India	9
Hojicha Latte	15	Assam Second Flush, Hattiali Garden, India	9
Chai Latte	12	Lapsang Souchong, Tong Mu Village, Fujian, China	10
Speciality Hot Chocolate	10		
Valhrona Classic Ginger Mint		English Breakfast Decaf, Uva District, Sri Lanka	9
green teas		Rosebery Blend, Yan Zi Ke, Wuyi, Fujian, China	9
Dragonwell, Zhejiang, China	9	pu-erh teas	12
Jasmine Pearls, Fujian, China	10	Mini Tuo Cha 2012, De Hong, Yunnan, China	
Exotic Green, Fujian, China	9	Black Yunnan Tuo 1996, Fengqing, Yunnan, China	
Saekari Kabusecha, Koka, Shiga, Japan	10		1
Organic Genmaicha, Japan	9	tisanes (caffeine - free)	9
Hojicha, Shizuoka, Japan	10	Revitazest	
Master's Matcha, Uji, Japan	16	Lemongrass, dry ginger, orange peel	
white teas		Mandarin Garden Osmanthus, chrysanthenum, rose	
Apricot White, Fujian, China	10	jasmine and lavender	
Silver Needles, Jinggu, Yunnan, China	10	Chamomile, Lemon Verbena, Peppermint, Rooibos,	
Flowering Tea, Fujian, China	10	Berry Hibiscus, Rosebebuds	
Sticky Rice, Laos, China	14	Fresh Mint	
Flourishing Beautea, Rosebery Bespoke Blend	10	Fresh Ginger	-19

water

sparkling

Nordag Fresh, 500ml 750ml	5 7
San Pellegrino, 750ml	8

still

Still		
Nordaq Fresh, 500ml 750ml	4	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.



