

THE ROSEBERY

A celebration of craft and care, every detail at The Rosebery reflects dedication, from the finest seasonal ingredients and the skill of our chefs to the team who bring the experience to your table. This year, our Festive Afternoon Tea is presented in partnership with De Beers London, who share our passion for excellence and artistry.

Inspired by the unique origins of the De Beers House, quintessentially British with roots in southern Africa — the De Beers Festive Afternoon Tea brings together craftsmanship, flavour, and design in a celebration of refined indulgence.

Our ingredients are sourced from the finest producers 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. Each supplier is chosen for their commitment to sustainability, ensuring that every element of the experience reflects responsibility as well as refinement.

Complementing the menu is the De Beers London exclusive 1888 Fortnum & Mason Royal Blend black tea, created especially for the House — a fragrant reflection of heritage, warmth, and understated indulgence.

DE BEERS
L O N D O N

To discover our collections and book an appointment





THE ROSEBERRY



CHAMPAGNE PAIRING 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml
2016 Moët & Chandon, Grand Vintage, 100ml
Ruinart Rosé, 100ml

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 Dom Pérignon brut 2013, 125ml

supplement 31
supplement 33
supplement 59



SPARKLING TEA PAIRING 32

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
Delirium Red, 330ml
Fuller's black cab, London stout, 500ml

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



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



DE BEERS FESTIVE AFTERNOON TEA

130

SELECTION OF SANDWICHES

Smoked salmon & rooibos mackerel pâté

Piquanté peppers, pink peppercorn and coriander spread with spinach
on beetroot bread

Slow-cooked Hereford beef

Cornichons with herbs and honey-mustard sauce and watercress on onion bread

Grilled corn-fed chicken "sosaties" with chakalaka roasted peppers

Dried apricots with curry-marinated chicken on turmeric bread

Sautéed prawns with South African cucumber sambal

Pickled onions, chilli and lemon cream on herb bread

Clarence Court finest Cotswold egg & black truffle

Wiltshire truffle and mayonnaise on white bread

Light goat's cheese with preserved fig

Roasted macadamia nuts on Malbran bread



SCONES


Freshly baked raisin & plain scones

Accompanied by Cornish clotted cream, strawberry,
crystallised ginger and apple jams

PRE-DESSERT

Warm Christmas malva pudding

Caramel vanilla cake, soaked in toffee and served with custard



HAND-CRAFTED PASTRIES

Traditional South African milk tart

Candied chestnuts, condensed milk and cinnamon

Golden fan

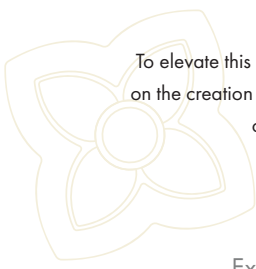
Whipped white chocolate ganache with naartjie satsuma curd

'1888 Tea blend' Christmas bauble


Mango and honey ginger sponge, black tea and cornflower jelly

Peppermint crisp & Madagascan dark chocolate

Chocolate mousse and sable, peppermint gel and chocolate diamond



To elevate this menu, De Beers London have partnered with Fortnum & Mason
on the creation of the 1888 Blend - a signature black tea capturing the essence
of heritage, warmth, and understated indulgence.



Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

VEGETARIAN AFTERNOON TEA



130

SELECTION OF SANDWICHES

Coronation chickpea salad

Chickpeas, curry mayonnaise, mango chutney, coriander, raisins on turmeric bread

Clarence Court finest Cotswold egg & black truffle

Mayonnaise and Wiltshire black truffle on white bread

Courgette & olive tapenade

Roasted peppers chakalaka, grilled courgette, olive spread and baby spinach on herb bread

Roasted vegetables & artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress on beetroot bread

Light goat's cheese with preserved fig

Roasted macadamia nuts on Malbran bread

Cucumber & herbs


Labneh, dill, mint, and preserved lemon, on onion bread



SCONES

Freshly baked raisin & plain scones

Accompanied by Cornish clotted cream, strawberry, crystallised ginger and apple jams



PRE-DESSERT

Warm Christmas malva pudding

Caramel vanilla cake, soaked in toffee and served with custard

HAND-CRAFTED PASTRIES

Traditional South African milk tart

Candied chestnuts, condensed milk and cinnamon

Golden fan

Whipped white chocolate ganache with naartjie satsuma curd

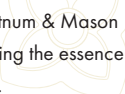
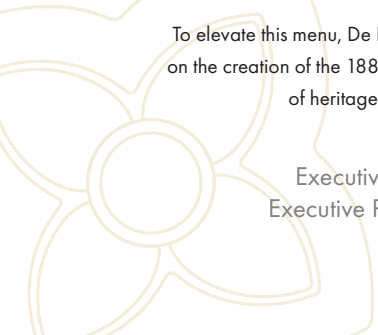
'1888 Tea blend' Christmas bauble

Mango and honey ginger sponge, black tea and cornflower jelly

Peppermint crisp & Madagascan dark chocolate

Chocolate mousse and sable, peppermint gel and chocolate diamond

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THE ROSEBERRY



VEGAN AFTERNOON TEA

130

SELECTION OF SANDWICHES

Coronation chickpea salad

Chickpeas, curried vegan mayonnaise, mango chutney, coriander, raisins on turmeric bread

Tofu & black truffle

Wiltshire black truffle and vegan mayonnaise on white bread

Courgette & olive tapenade

Roasted peppers chakalaka, grilled courgette, olive spread and baby spinach on herb bread

Roasted vegetables & artichoke

Smoked aubergine purée, toasted pumpkin seeds and watercress on beetroot bread

Roasted butternut squash & chestnut

Caramelised onions with chestnut and sage spread on Malbran bread

Cucumber & herbs

Coconut yoghurt, dill, mint and preserved lemon on onion bread



SCONES

Freshly baked raisin & plain scones

Accompanied by coconut cream, strawberry, crystallised ginger and apple jams

PRE-DESSERT

Warm Christmas malva pudding

Caramel vanilla cake, soaked in toffee and served with custard



HAND-CRAFTED PASTRIES

Traditional South African milk tart

Candied chestnuts, condensed milk and cinnamon

Golden fan

Whipped Amatika white chocolate ganache with naartjie satsuma curd

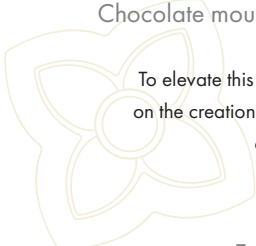
'1888 Tea blend' Christmas bauble

Mango and maple ginger sponge, black tea and cornflower jelly

Peppermint crisp & Madagascan dark chocolate

Chocolate mousse and sable, peppermint gel and chocolate diamond

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Executive Pastry Chef - Emmanuel Bonneau





THE ROSEBERRY



GLUTEN FREE AFTERNOON TEA

130

SELECTION OF SANDWICHES

Clarence Court finest Cotswold egg & black truffle
Wiltshire truffle and mayonnaise

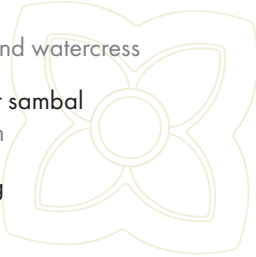
Smoked salmon & rooibos mackerel pâté
Piquanté peppers, pink peppercorns with coriander spread and spinach

Grilled corn-fed chicken "sosaties" with chakalaka roasted peppers
Dried apricots with curry-marinated chicken

Slow-cooked Hereford roasted beef
Cornichons with herbs and honey-mustard sauce and watercress

Sautéed prawns with South African cucumber sambal
Pickled onions, chilli and lemon cream

Light goat's cheese with preserved fig
Roasted macadamia nuts



SCONES

Freshly baked raisin & plain scones
Accompanied by Cornish clotted cream, strawberry,
crystallised ginger and apple jams



PRE-DESSERT

Warm Christmas malva pudding
Caramel vanilla cake, soaked in toffee and served with custard


HAND-CRAFTED PASTRIES

Traditional South African milk tart
Candied chestnuts, condensed milk and cinnamon

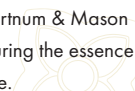
Golden fan
Whipped Amatika white chocolate ganache with naartjie satsuma curd

'1888 Tea blend' Christmas bauble
Mango and maple ginger sponge, black tea and cornflower jelly

Peppermint crisp & Millot dark chocolate
Chocolate mousse and sable, peppermint gel and chocolate diamond



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THE ROSEBERRY



OO LONG TEA

Milky Oolong

Creamy, sweet, buttery
(Nantou Region, Taiwan)

Duck Sh*t (Ya Shi Dan Cong) 4 supplement

Butter cookies, magnolia, cherry blossom
(Peng Keng Tou village, Guangdong, China)

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



Mandarin saffron tea 2 Supplement

Black tea, cardamom, rose water, saffron

Mandarin karak tea 2 Supplement

Black tea, cinnamon, chilli flakes, star anise, cloves,
black pepper, cardamom, condensed milk

Chai latte 2 Supplement

Black tea, cinnamon, chilli flakes, star anise, cloves,
black Pepper, cardamom, oat milk, sugar syrup

Pistachio latte 3 Supplement

Pistachio paste, shot of espresso, oat milk

Matcha latte 2 Supplement

Matcha tea powder, almond milk

Hojicha latte 4 Supplement

Hojicha powder, maple syrup, oat milk





THE ROSEBERRY



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.

WHITE TEA

Apricot white

Mango, peach & rose
Fruity, floral
(Fujian, China)

Flowering tea 2 supplement

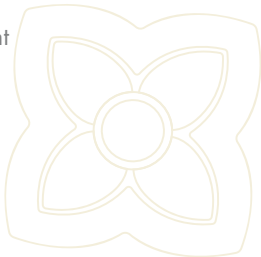
Floral, delicate
(Taimu, Fujian, China)

Silver needles

Floral, velvety, sweet
(Jingu, Yunnan, China)

Sticky rice (Limited edition) 5 supplement

Vegetal, rice
(Laos, China)




WHITE AND GREEN TEA

Flourishing 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)

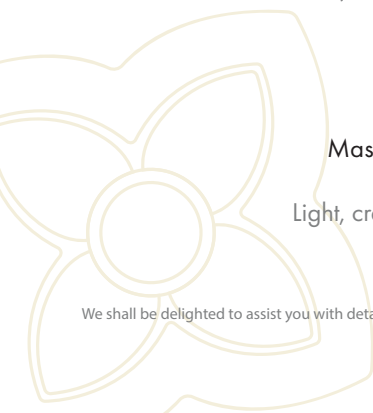


Hojicha

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)

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)

Mango noir

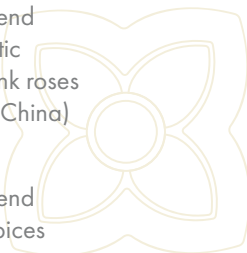
Black tea, natural mango scent
Mango, caramel, malty
(Yunnan Province, China)

Rose berry blend

Rosebery bespoke blend
Sweet, fruity, aromatic
Goji berries, red dates, pink roses
(Yan Zi Ke, Wuyi, Fujian, China)

Amber spice tea

Rosebery bespoke blend
Orange peel, winter spices



BLACK TEA - Single estate

Ancient haze

Muscatel, orange, citrus, sweet
(Fengqing, Yunnan, 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)

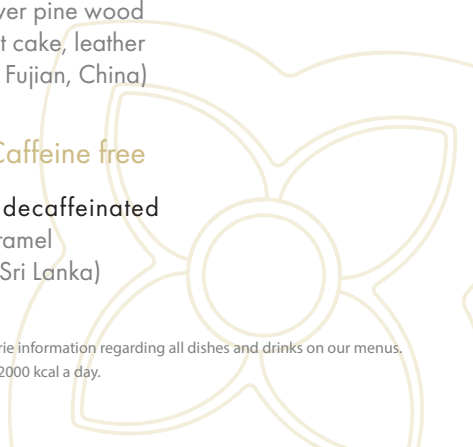
Lapsang Souchong

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

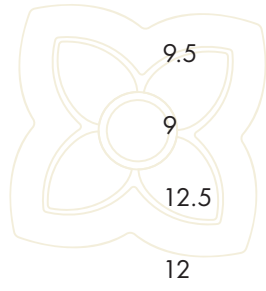
CHAMPAGNE

	Glass	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
2013 Dom Pérignon	69	390
NV CH Prosecco Superiore DOCG Della Vite		80
Louis Roederer Cuvée 243		135
NV Billecart – Salmon Brut Rosé		210



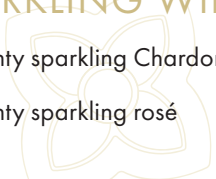
BEERS

- Noam, Bavarian lager
Germany, 330ml
- Samuel Smith's Organic pale ale
England, 355ml
- Delirium Red
Fruit Beer, Belgium, 330ml
- Fuller's Black Cab, London stout
England, 500ml



ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty sparkling Chardonnay	16	65
Noughty sparkling rosé	16	65

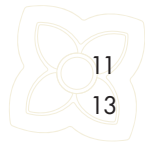


SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	15	40
Saicho Hojicha, Japan	15	40
Saicho Darjeeling, India	15	40

JUICES

- Fruit juice
- Freshly pressed juice (Orange, grapefruit, carrot)



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THE ROSEBERRY

SOFT DRINKS

Coca-Cola	6.5
Coke Zero	6.5
Diet Coke	6.5
Lemonade	6
Soda water	6
Tonic water	6
Slimline tonic	6
Ginger ale	6
Ginger beer	6
Red Bull	7

WATER

SPARKLING

	500ml	750ml
Nordaq Fresh	5	7
San Pellegrino		8

STILL

	330ml	750ml
Nordaq Fresh	5	7
Evian		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.



