

# 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. Indulge in our Festive Afternoon Tea, where bold flavours and exquisite decoration come together in every bite. Each moment is imbued with the spirit of celebration and the artistry that makes the experience truly unforgettable.

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 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml

served with savouries

2016 Moët & Chandon, Grand Vintage, 100ml

served with scones

Ruinart Rosé, 100ml

served with pastries

## GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml

supplement 31

First glass of Ruinart Rosé, 125ml

supplement 31

First glass of Dom Pérignon Brut 2013, 125ml

supplement 59

## SPARKLING TEA PAIRING 32

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

Saicho Hojicha, Roasted Green Tea, 200ml

served with savouries

Saicho Jasmine, Floral Green Tea, 200ml

served with scones

Saicho Darjeeling, Musky Black Tea, 200ml

served with pastries

## BEER PAIRING 22

A selection of three beer varieties from England and Belgium

Samuel Smith's Organic Lager, 355ml

served with savouries

Delirium Red, 330ml

served with scones

Fuller's Black Cab, London Stout, 500ml

served with pastries

## SAKE PAIRING 27

A selection of three different Japanese sakes

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

served with savouries

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

served with scones

Ume No Yado - Aragoshi Umeshu, 75ml

served with pastries

## NON-ALCOHOLIC PAIRING 35

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

Noughty Alcohol-Free Sparkling Wine, 125ml

served with savouries

Noughty Rosé Alcohol Free Sparkling Wine, 125ml

served with scones

Wachstum König Pear Juice, 200ml

served with pastries

Please note that all prices include VAT at the local stipulated rate.

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Please feel free to ask us for more detailed information.

# THE ROSEBERRY

## CHRISTMAS AFTERNOON TEA

130

### SANDWICHES

Smoked Salmon & Rooibos Mackerel Pâté

Piquanté peppers, pink peppercorn, coriander emulsion and spinach  
on beetroot bread

Sauteed Prawns with Cucumber Sambal

Pickled onions, chilli and lemon cream on herb bread

Grilled Corn-Fed Chicken Skewers with Spiced Roasted Peppers

Dry apricots with curry-marinated chicken on tumeric bread

Slow Cooked Hereford Beef Terrine

Cornichons and herbs with honey mustard on onion bread

Clarence Court Finest Cotswold Egg and Black Truffle

Wiltshire black truffle and mayonnaise on white bread

Light Goat Cheese with Preserved Fig

Roasted macadamia nuts on malbran bread

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, crystallised ginger and apple jam

### PRE-DESSERT

Warm Christmas Malva Pudding

Caramel vanilla sponge soaked in toffee served with custard

### HANDMADE PASTRIES

Milk Tart

Candied chestnuts, condensed milk and cinnamon

The Fan

Whipped white chocolate ganache with naartjie satsuma curd

Mango and Rooibos Christmas Bauble

Honey and ginger sponge, rooibos tea jelly

Peppermint Crisp and Madagascan Dark Chocolate

Chocolate mousse and sable, peppermint gel, white chocolate diamond

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

# THE ROSEBERRY

## FESTIVE AFTERNOON TEA

98

### SANDWICHES

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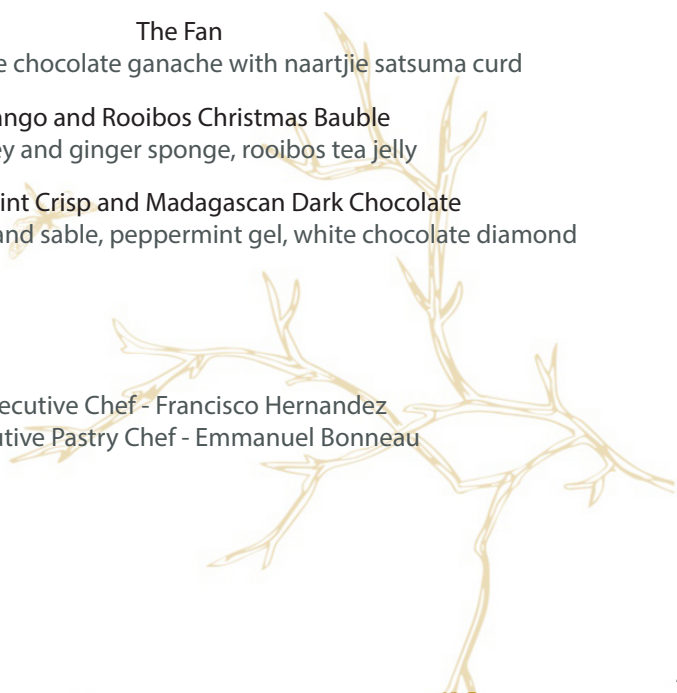
Honey and ginger sponge, rooibos tea jelly

Peppermint Crisp and Madagascan Dark Chocolate

Chocolate mousse and sable, peppermint gel, white chocolate diamond

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# 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)

### 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  
Roseberry 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

Roseberry 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)

Lychee Rose Noir  
Black Tea, Lychee, Rose Petals  
Floral, Fruity, Sweet  
(Yunnan Province, China)

## 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 ROSEBERY

## OOLONG TEA

### Alishan

Creamy, Vegetal, Mineral  
(Alishan, Chiay, Taiwan)

### Alishan Nong Xiang (Roasted)

Nutty, Creamy, Earthy  
(Alishan, Chiay, 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, Foral  
(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, Cardamon, Rose Water, Saffron

### Mandarin Karak Tea 2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, Condensed Milk

### Chai Latte 2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,  
Black Pepper, Cardamon, 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 Tea Powder, Maple Syrup, Oat Milk

# 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	9.5
Samuel Smith's Organic Pale Ale England, 355ml	9
Delirium Red Fruit Beer, Belgium, 330ml	12.5
Fuller's Black Cab, London Stout England, 500ml	12

## ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty Sparkling Chardonnay	16	65
Noughty Sparkling Rosé	16	65

## SPARKLING TEA

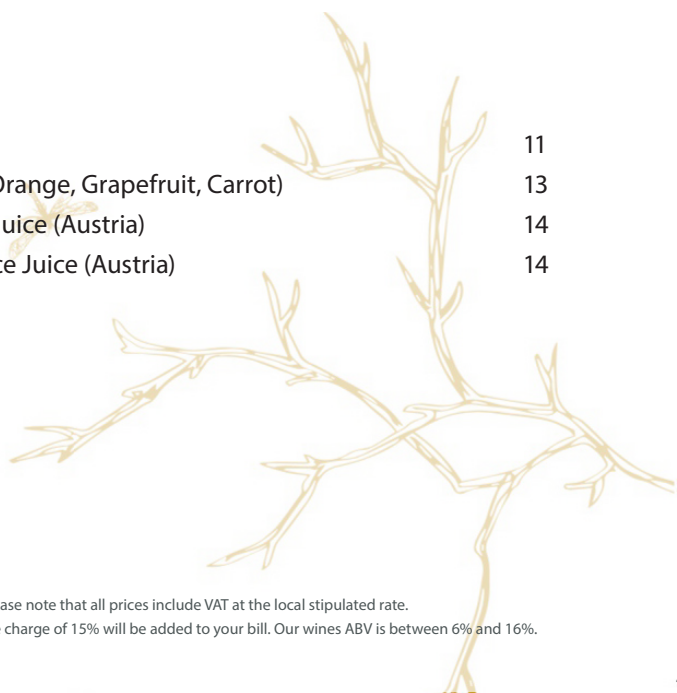
	200ml	750ml
Saicho Jasmine, China	15	40
Saicho Hojicha, Japan	15	40
Saicho Darjeeling, India	15	40

## JUICES

Fruit Juice	11
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	13
Wachstum König Pear Juice (Austria)	14
Wachstum König Quince Juice (Austria)	14

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## 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

Nordaq Fresh, 500ml / 750ml	5 / 7
San Pellegrino, 750ml	8

### STILL

Nordaq Fresh, 330ml / 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.



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## FESTIVE SPECIALS

### starters

Lightly Smoked Yorkshire Celeriac Velouté	17
Wild mushroom, roasted walnut and truffle quenelle, with manuka honey	
Kombu and Citrus Cured Scottish Salmon	29
Nori powder, green jalapeño sauce, lemon-marinated radishes and herb cream	
Corn-Fed Chicken and Pistachio Terrine	28
Heritage carrot rémoulade and fig chutney with mixed cress salad and toasted sourdough	

### mains

Roasted Bronze Turkey with Chestnut and Sage Stuffing	39
Roasted potatoes, Brussels sprouts, glazed carrots, parsnip purée, with pigs in blankets and turkey jus, served with cranberry and bread sauce	
Scottish Salmon Fillet (v)	39
Sea herbs and trout caviar in a white wine sauce, with root vegetables and cucumber wakame salad	
Pumpkin & Ricotta Tortelloni (v)	29
Aurora sauce, semi-dried tomatoes, caramelised almonds, shaved Parmesan and watercress	

### sweets

Montblanc Millefeuille with Cassis	19
White chocolate ice cream, cocoa nib tuille	
Exotic Eton Mess	
Pistachio ice cream, clementine nage	
Sticky Toffee Christmas Pudding	
Brandy caramel sauce, Tahitian vanilla ice cream	