

THE ROSEBERRY

Inspired by the elegance of 18th-century European travel, The Grand Tour Afternoon Tea invites you to experience a refined tasting voyage across the continent. Curated in collaboration with Mandarin Oriental hotels in London, Paris, Barcelona, Lake Como, and Zurich, this exceptional tea experience showcases a menu that celebrates the distinctive flavours and culinary artistry of each iconic destination. Each bite evokes the charm and character of its origin, transporting you through Europe's most captivating cities, one exquisite dish at a time.

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

'R' DE RUINART 75

Brut Champagne 375ml



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.

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 GRAND TOUR AFTERNOON TEA

79

SANDWICHES

Mandarin Oriental Hyde Park, London | Sunday Roast

Surrey grass-fed roast beef with horseradish cream, roasted vegetables and gravy spread on onion bread

Mandarin Oriental, Paris | Egg & Black Truffle

Clarence Court Finest Cotswold egg, mayonnaise and black truffle on white bread

Mandarin Oriental, Barcelona | Gambas Al Pil Pil

Sautéed prawns with roasted red peppers, parsley and chilli on white bread

Mandarin Oriental, Lago Di Como | Caprese

Mozzarella, semi-dried tomatoes, rocket and basil pesto on spinach bread

Mandarin Oriental, Zurich | Zurcher-Geschnetzelte

Corn-fed chicken with roasted mushroom, herb cream and lemon mayonnaise tart

Mandarin Oriental Hyde Park, London | Scottish Smoked Salmon

Smoked salmon with dill cream sauce, trout caviar, watercress and sweet pickled gherkin on beetroot bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and strawberry jam and lemon curd

HANDMADE PASTRIES

Mandarin Oriental, Paris | Summer Opera

Opalys whipped ganache, raspberry and redcurrant jelly, almond sponge

Mandarin Oriental, Barcelona | Orange Sphere

Orange catalan custard, vanilla sponge

Mandarin Oriental, Lago di Como | Maritzo

Light brioche, sweet whipped cream, chopped pistachio

Mandarin Oriental, Zurich | Milk chocolate and Hazelnut Bar

Sable biscuit, whipped 46% bahibe chocolate cream

Mandarin Oriental Hyde Park, London | Ice Cream Lolly

Clotted cream ice cream, strawberry coulis

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

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
(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)

Blend 1843
Light, Honey, Malty
(Yunnan, Anhui, Fujian; 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

Malted Milk, Marshmallow, Parma Violets
(Alishan, Chiay, Taiwan)

Alishan Nong Xiang (Roasted)

Roasted Nuts, Crème brûlée, Pandan Leaves
(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

Earl Grey Sparkling Iced Tea

Earl Grey, Lemon Juice, Fruit Syrup, Sparkling Water

The Rosebery Iced Tea

Hibiscus, Apple, Berries, Rosehip, Liquorice, Elderflower

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, Whole Milk

Iced Matcha Latte 3 Supplement

Blueberry | Peach | Sesame | Strawberry

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 Lager England, 355ml	9
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.



THE ROSEBERRY

THE GRAND TOUR AFTERNOON TEA - VEGETARIAN

79

SANDWICHES

Mandarin Oriental Hyde Park, London | Coronation Chickpea Salad
Chickpea, mayonnaise, curry powder, mango chutney, coriander, raisins

Mandarin Oriental, Paris | Egg & Black Truffle
Clarence Court Finest Cotswold egg, mayonnaise and black truffle

Mandarin Oriental, Barcelona | Escalivada
Roasted peppers and onions, aubergine spread

Mandarin Oriental, Lago Di Como | Caprese
Mozzarella, semi-dried tomatoes, rocket and basil pesto

Mandarin Oriental, Zurich | Mini Quiche
Mushroom, caramelised onion, cream cheese

Mandarin Oriental Hyde Park, London Cucumber & Herbs
Greek yoghurt, dill, mint, marigold and preserved lemon

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream and strawberry jam and lemon curd

HANDMADE PASTRIES

Mandarin Oriental, Paris | Summer Opera
Opalys whipped ganache, raspberry and redcurrant jelly, almond sponge

Mandarin Oriental, Barcelona | Orange Sphere
Orange catalan custard, vanilla sponge

Mandarin Oriental, Lago di Como | Maritzo
Light brioche, sweet whipped cream, chopped pistachio

Mandarin Oriental, Zurich | Milk chocolate and Hazelnut Bar
Sable biscuit, whipped amatika chocolate cream

Mandarin Oriental Hyde Park, London | Ice Cream Lolly
Clotted cream ice cream, strawberry coulis

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

THE GRAND TOUR AFTERNOON TEA - VEGAN

79

SANDWICHES

Mandarin Oriental Hyde Park, London | Coronation Chickpea Salad
Chickpea, curry powder, mango chutney, coriander, raisins

Mandarin Oriental, Paris | Tofu & Truffle
Tofu scrambled with black truffle

Mandarin Oriental, Barcelona | Artichoke, Romesco
Grilled artichoke, vegan romesco sauce, rocket

Mandarin Oriental, Lago Di Como | Caponata
Eggplant, tomato, olives, pine nuts

Mandarin Oriental, Zurich | Mushroom & Pickled Onion
Pickled red onions, gherkins on tart

Mandarin Oriental Hyde Park, London | Cucumber & Herbs
Vegan cream, dill, mint, marigold and preserved lemon

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by plant-based cream, strawberry jam and lemon curd

Mandarin Oriental, Paris | Summer Opera
Whipped white chocolate ganache, raspberry and redcurrant jelly, coconut sponge

Mandarin Oriental, Barcelona | Orange Sphere
Orange catalan custard, vanilla sponge

Mandarin Oriental, Lago di Como | Pistachio Roulade
Light sponge, whipped cream, pistachio praline

Mandarin Oriental, Zurich | Milk chocolate and Hazelnut Bar
Sable biscuit, whipped amatika chocolate cream

Mandarin Oriental Hyde Park, London | Ice Cream Lolly
Coconut milk ice cream, strawberry coulis

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

THE GRAND TOUR AFTERNOON TEA - GLUTEN-FREE

79

SANDWICHES

Mandarin Oriental Hyde Park, London | Sunday Roast

Surrey grass-fed roastbeef with horseradish cream, roasted vegetables and gravy spread

Mandarin Oriental, Paris | Egg & Black Truffle

Clarence Court Finest Cotswold egg, mayonnaise and black truffle

Mandarin Oriental, Barcelona | Gambas Al Pil Pil

Sautéed prawns with roasted red peppers, parsley and chilli

Mandarin Oriental, Lago Di Como | Caprese

Mozzarella, semi-dried tomatoes, rocket and basil pesto

Mandarin Oriental, Zurich | Zurcher-Geschnetzelte

Corn-fed chicken with roasted mushroom, herb cream, tart

Mandarin Oriental Hyde Park, London | Scottish Smoked Salmon

Smoked salmon with dill cream sauce, trout caviar, watercress
and sweet pickled gherkin

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by clotted cream, strawberry jam and lemon curd

Mandarin Oriental, Paris | Summer Opera

Whipped white chocolate ganache, raspberry and redcurrant jelly, coconut sponge

Mandarin Oriental, Barcelona | Orange Sphere

Orange catalan custard, vanilla sponge

Mandarin Oriental, Lago di Como | Pistachio Roulade

Light sponge, whipped cream, pistachio praline

Mandarin Oriental, Zurich | Milk chocolate and Hazelnut Bar

Sable biscuit, whipped amatika chocolate cream

Mandarin Oriental Hyde Park, London | Ice Cream Lolly

Coconut milk ice cream, strawberry coulis

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE GRAND TOUR CHILDREN'S AFTERNOON TEA

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SANDWICHES

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

RAISIN AND PLAIN SCONES

Accompanied by clotted cream, strawberry jam and lemon curd

HOMEMADE PASTRIES

Mandarin Oriental, Paris | Summer Opera
Mandarin Oriental, Barcelona | Orange Sphere
Mandarin Oriental, Zurich | Milk Chocolate and Hazelnut Bar
Mandarin Oriental Hyde Park, London | Ice Cream Lolly

HOT DRINKS

Chamomile Tea
Apricot White
Mango Noir
Decaffeinated Breakfast Tea
Hot Chocolate

