

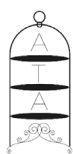


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THE ROSEBERRY

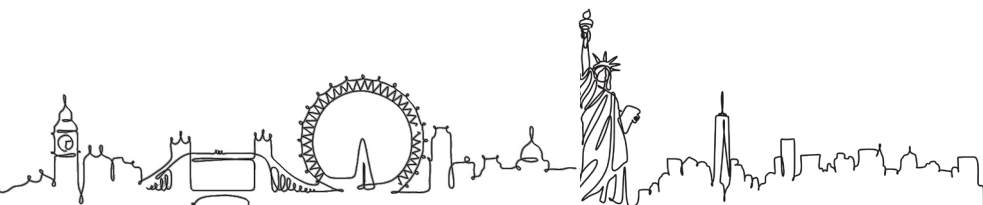
Embrace the arrival of autumn with a captivating transatlantic culinary experience that explores the essence of two iconic cities and their cherished parks. Combining the timeless charm of London with the contemporary grandeur of New York, this is a collaboration between Mandarin Oriental Hyde Park, London, and Mandarin Oriental, New York. The 346Tea menu was named after the approximate distance between the borders of both hotels and was crafted thoughtfully by both exceptionally skilled chefs. Be part of this experience and indulge in an irresistible array of sweet and savoury delights that pay homage to these global metropolises.

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.



AFTERNOONTEA
AWARDS

BEST
TRADITIONAL
AFTERNOON TEA





THE ROSEBERRY

CHAMPAGNE PAIRING £59

A selection of two Champagnes and an English Sparkling wine

Ruinart Blanc de Blancs, 100ml
Bollinger Special Cuvée, 100ml
Ruinart Rosé, 100ml

served with sandwiches
served with scones
served with pastries

SPARKLING TEA PAIRING £24.50

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 sandwiches
served with scones
served with pastries

BEER PAIRING £22

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330ml
Market Porter, Rich Porter, 330ml
Delirium Red, 330ml

served with sandwiches
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 sandwiches
served with scones
served with pastries

NON ALCOHOLIC PAIRING £19.50

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

Noughty Alcohol Free Sparkling Wine, 200ml
Noughty Rose Alcohol Free Sparkling Wine, 200ml
Wachstum Konig Pear Juice, 200ml

served with sandwiches
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 Bollinger Special Cuvée, 125ml
First glass of Krug "Grande Cuvée" Brut, 125ml

supplement £24
supplement £26
supplement £21
supplement £35



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THE ROSEBERRY

THE 346TEA

£75

SANDWICHES

Reuben Pastrami

Pastrami beef, pickled carrot, 1000 Island spread on malt brown bread

Lobster & Oscietra Caviar

Yuzu aioli, micro celery cress on brioche bun

Chicken Salad

Curry chicken salad on mini bagel

Scottish Smoked Salmon

Horseradish and fine herbs cream, marinated cucumber, and preserved lemon on beetroot bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on white bread

Yorkshire Wensleydale, Figs and Honey

Caramelised walnut and pickled celery on wholemeal and white bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly & apricot jam

HAND-MADE PASTRIES

Autumn Leaf

Hazelnut meringue, praline cream and milk chocolate mousse

Exotic Eton Mess Profiterole

Coconut Chantilly with passion fruit curd and mango

New York Style Cheesecake

Strawberry compote, Tahitian vanilla Chantilly

The Big Apple

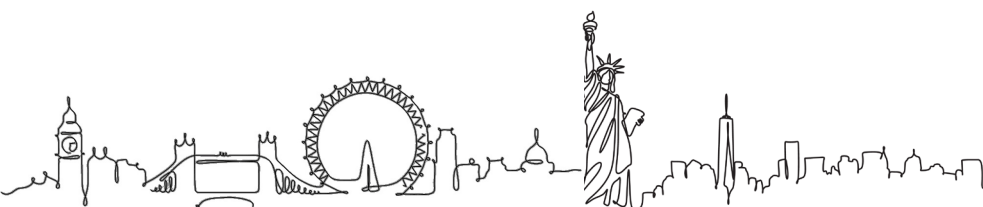
Spiced caramelised apple with yoghurt mousse and cinnamon streusel

American - British Cookie Crumble

Peanut butter ice cream and grape jelly

Mandarin Oriental Hyde Park, London Executive Chef - Francisco Hernandez

Mandarin Oriental, New York Executive Chef - Toni Robertson





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THE ROSEBERRY

THE VEGAN 346TEA

£75

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on white and brown bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Tofu and Truffle

Scrambled tofu with black truffle on white bread

Marinated Artichokes

Black olive tapenade and roasted peppers on wholemeal white bread

FRESHLY BAKED VEGAN RAISIN AND PLAIN SCONES

Accompanied by vegan cream, strawberry jam,
rose petal jelly & apricot jam

HAND-MADE PASTRIES

Autumn Leaf

Hazelnut meringue, praline cream and milk chocolate mousse

Exotic Eton Mess Profiterole

Coconut Chantilly with passion fruit curd and mango

New York Style Cheesecake

Vanilla with strawberry compote

The Big Apple

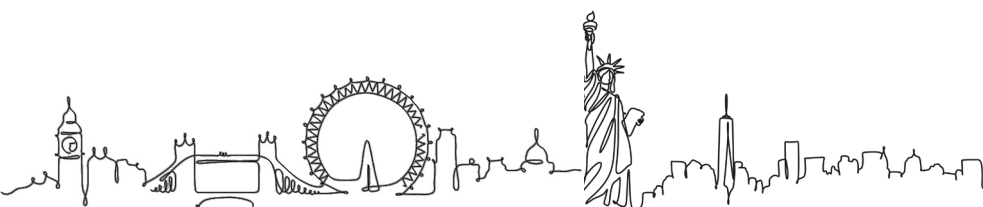
Spiced caramelised apple, yoghurt mousse and streusel

American - British Cookie Crumble

Peanut butter ice cream and grape jelly

Mandarin Oriental Hyde Park, London Executive Chef - Francisco Hernandez

Mandarin Oriental, New York Executive Chef - Toni Robertson





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THE ROSEBERRY

THE GLUTEN FREE 346TEA

£75

SANDWICHES

Reuben Pastrami

Pastrami beef, pickled carrot, 1000 Island spread on gluten free bread

Lobster & Oscietra Caviar

Yuzu aioli, micro celery cress on gluten free bread

Chicken Salad

Curry Chicken salad on gluten free bread

Scottish Smoked Salmon

Horseradish and fine herbs cream, marinated cucumber, and preserved lemon on gluten free bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on gluten free bread

Yorkshire Wensleydale, Figs and Honey

Caramelised walnut and pickled celery on gluten free bread

FRESHLY BAKED GLUTEN FREE RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly & apricot jam

HAND-MADE PASTRIES

Autumn Leaf

Hazelnut meringue, praline cream and milk chocolate mousse

Exotic Eton Mess Panna Cotta

Coconut Chantilly with passion fruit curd and mango

New York Style Cheesecake

Vanilla with strawberry compote

The Big Apple

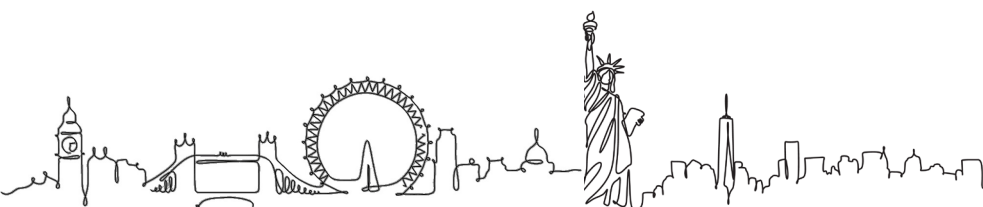
Spiced caramelised apple, yoghurt mousse and gluten free streusel

American - British Gluten Free Cookie Crumble

Peanut butter ice cream grape jelly

Mandarin Oriental Hyde Park, London Executive Chef - Francisco Hernandez

Mandarin Oriental, New York Executive Chef - Toni Robertson





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THE ROSEBERRY

THE VEGETARIAN 346TEA

£75

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Vegan mayonnaise on white and brown bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on white bread

Yorkshire Wensleydale, Figs and Honey

Caramelised walnut and pickled celery on wholemeal and white bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly & apricot jam

HAND-MADE PASTRIES

Autumn Leaf

Hazelnut meringue, praline cream and milk chocolate mousse

Exotic Eton Mess Profiterole

Coconut Chantilly with passion fruit curd and mango

New York Style Cheesecake

Vanilla with strawberry compote

The Big Apple

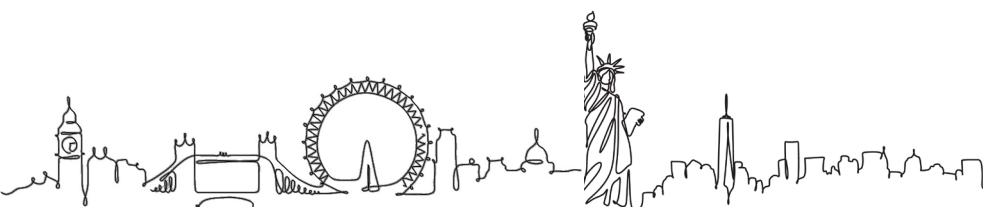
Spiced caramelised apple, yoghurt mousse and streusel

American - British Cookie Crumble

Peanut butter ice cream and grape jelly

Mandarin Oriental Hyde Park, London Executive Chef - Francisco Hernandez

Mandarin Oriental, New York Executive Chef - Toni Robertson



THE ROSEBERY

CHILDREN'S 346TEA £42

SANDWICHES

- Turkey ham and cheddar cheese
- Philadelphia cream cheese and cucumber
- Peanut butter and strawberry jam
- Nutela spread, banana and cookies

PLAIN AND RAISIN SCONES

- Cornish clotted cream, strawberry jam
- rose petal jelly and apricot jam

HAND-MADE PASTRIES

- Chocolate Hazelnut Teddy Bear
- Hazelnut meringue, praline cream and milk chocolate mousse

- New York Style Cheesecake Lollies
- Vanilla

- The Big Apple
- Spiced caramelised apple, yoghurt mousse and streusel

- American - British Cookie Crumble
- Peanut butter ice cream, grape jelly



HOT DRINKS

- Hot chocolate with marshmallow
- Mango black tea
- Decaffeinated breakfast tea
- Rooibos
- Chamomile



A discretionary service charge of 15% will be added to your bill. Please note that all prices include VAT at the local stipulated rate. We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

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

Canton Tea

Mango, Peach & Rose

Fruity, Floral

(Fujian, China)

Flowering Tea £2.00 supplement

Mei Leaf

Floral, Delicate

(Taimu, Fujian, China)

Silver Needles

Canton Tea

Floral, Velvety, Sweet

(Jingu, Yunnan, China)

Moonlight

Mei Leaf

Sweet, Honey, Vanilla, Hay

(Jinggu, Yunnan, China)

Sticky Rice (Limited Edition) £5.00 supplement

Canton Tea

Vegetal, Rice

(Laos, China)

GREEN TEA

Kabuse Sencha

Canton Tea

Sweet, Creamy, Grassy

(Wazuka, Kyoto, Japan)

Organic Genmaicha

Canton Tea

Grassy Sencha, Toasted Brown Rice

(Wazuka, Japan)

Exotic Green

Canton Tea

Sweet, Fruity, Aromatic

(Fujian, China)

Organic Dragonwell

Canton Tea

Floral, Mild Chestnut

(Long Jing, Zhejiang, China)

Jasmine Pearls

Canton Tea

Sweet, Floral

(Yunnan and Guangxi, China)

Hojicha

Mei Leaf

Roasted, Woody, Hay

(Shizuoka, Japan)

Matcha £10.00 supplement

Mei Leaf

Traditionally brewed

Full-bodied, Sweet, Vegetal

(Uji, Japan)

THE ROSEBERRY

BLACK TEA

Breakfast Blend
Canton Tea
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

Blend 1843
Canton Tea
Light, Honey, Malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA - Scented

Earl Grey
Canton Tea
Natural bergamot oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Chocolate Vanilla
Canton Tea
Smooth, Cocoa Nibs, Vanilla
(India, China, Peru, Madagascar)

Lychee Rose Noir
Canton Tea
Lychee Fruit Essence, Rose Petals
Sweet, Floral
(Yunnan, China)

BLACK TEA - Single Estate

Ancient Haze
Mei Leaf
Muscatel, Orange, Citrus, Sweet
(Fengqing, Yunnan, China)

Golden Monkey (Jin Mao Hou)
Canton Tea
Fruity, Buttery, Cocoa
(Fujian, China)

Darjeeling Second Flush
Canton Tea
Fruity, Nutty
(Namring Garden, India)

Assam Second Flush
Canton Tea
Malty, Caramel
(Assam, India)

Lapsang Souchong
Canton Tea
Smoked Leaves Over Pine Wood
Wood Smoke, Fruit Cake, Leather
(Tong Mu Village, Fujian, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Canton Tea
Oak, Caramel
(Uva District, Sri Lanka)



THE ROSEBERRY

OOLONG TEA

Alishan
Mei Leaf

Milky, Grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea

Honey, Orchid, Fruity, Mineral
(Guangdong, China)

Da Hong Pao £8.50 supplement
Canton Tea

Mineral, Sweet, Honey, Grassy
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012
Canton Tea

Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 96
Mei Leaf

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,

Lemon Verbena, Peppermint,

Fresh Mint, Fresh Ginger

BARISTA SPECIALS

Matcha Latte £2 supplement

Matcha Tea with Almond Milk

Mandarin Karak Tea £2 supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,

Black Pepper, Cardamon, Condensed Milk

Mandarin Hojicha Latte £2 supplement

Japanese Roasted Green Tea with Milk

Mandarin Saffron Tea £2 supplement

Black Tea, Cardamon, Rose Water, Saffron

Hot Chocolate

Valrhona Chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
Moët & Chandon, Brut Impérial	£24.50	£130.00
NV Ruinart Blanc de Blancs Brut	£34.00	£160.00
NV Ruinart Rosé Brut	£36.00	£175.00
Bollinger Special Cuvée Brut	£29.50	£175.00
MV Krug "Grande Cuvée" Brut	£59.00	£330.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore D.O.C.G. Della Vite		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£180.00
Bollinger Special Cuvée Brut (Magnum 1.5L)		£350.00
2013 Dom Pérignon		£390.00

WINE

WHITE WINE

	Glass	Carafe	Bottle
2021 Albariño 'Vineyard Select', Bodegones del Sur Canelones, Uruguay	£14.00	£40.00	£75.00
2022 Gavi di Gavi, Folli & Benato Piedmont, Italy	£16.50	£49.00	£85.00
2022 Chablis, Weingier Burgundy, France	£19.50	£55.00	£105.00
2021 Riesling 'Vom Schwarzen Schiefer', Gottelmann Nahe, Germany	£20.00	£60.00	£120.00
2021 Sancerre 'Chavignol', Pierre Martin Loire Valley, France	£25.00	£75.00	£150.00
2019 Pouilly Fuissé Premier Cru, Domaine Barraud Burgundy, France	£29.00	£87.00	£175.00

ROSÉ WINE

2022 Whispering Angel, Caves d'Esclans Provence, France	£18.50	£43.00	£85.00
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RED WINE

2020 Bordeaux blend - 'Malpère Tradition' Domaine Girard Languedoc, France	£17.00	£50.00	£90.00
2020 Rioja Sierra de Tolono Tempranillo Rioja, Spain	£19.00	£55.00	£105.00
2020 Malbec, 'Hermandad', Familia Falasco Uco Valley, Argentina	£24.50	£68.00	£125.00
2019 Barbaresco, La Ganghija Piedmont, Italy	£27.00	£81.00	£162.00
2018 Pommard Domaine Fernand & Laurent Pillot Burgundy, France	£29.00	£90.00	£175.00
2018 Cabernet Sauvignon - L'École No. 41 Washington, USA	£32.00	£96.00	£195.00
2016 Pavillon de Léoville Poyferré Bordeaux, France	£35.00	£105.00	£210.00

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%.

THE ROSEBERRY

BEERS

Stiegl Columbus Pale Ale, Austria, 330ml	£8.50
Samuel Smith's Organic Lager Lager, England, 355ml	£9.00
Market Porter Rich Porter, England, 330ml	£9.50
Delirium Red Fruit Beer, Belgium, 330ml	£12.50

ALCOHOL FREE

SPARKLING WINE

	125ml	375ml
Noughty Sparkling Chardonnay	£10.00	£55.00
Noughty Sparkling Rosé	£10.00	£55.00

JUICES

Fruit Juice	£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	£13.00
Wachstum Konig Pear Juice (Austria)	£14.00
Wachstum Konig Quince Juice (Austria)	£14.00
Freshly Pressed Juice (Pomegranate)	£16.00

SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
Diet Coke	£6.50
Lemonade	£6.00
Soda Water	£6.00
Tonic Water	£6.00
Slimline Tonic	£6.00
Ginger Ale	£6.00
Ginger Beer	£6.00
Red Bull	£7.00

WATER

SPARKLING

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£5.00 / £8.00