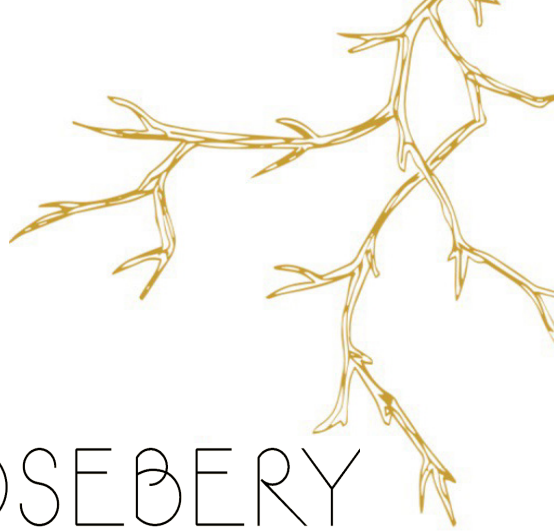




THE ROSEBERY

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 Statesman 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.



THE ROSEBERRY

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 liqueur, maple and apricot & grape soda

mandarin classic cocktails

Mandarin Martini

23

Mandarin Oriental Hyde Park Gin, Lillet blanc, yellow Chartreuse, angostura orange bitter

Hyde Park Paloma

23

Mijenta blanco tequila, mandarin liqueur, yuzu cordial, spicy agave, mandarin & bergamot soda

Cosmo 75

24

Fair vodka infused with orange, Fair passion fruit, rose cordial, Moët & Chandon 2016

Oriental Negroni

23

Silent Pool gin, Campari, house blend sweet vermouth infused with citrus & earl grey

Mango Mai-Tai

22

Brugal 1888 rum, Briottet d'ananas, mango cordial, orgeat syrup

Corn Ol'Fashioned

24

Dalmore 12 year old, Nixta, maple syrup, miso distillate

Mandarin Manhattan

22

The Macallan double cask 12 year old, Mancino chinato, green Chartreuse, cherry Heering, angostura

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

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
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
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red wine

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 ROSEBERRY

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

Wagyu Short Rib, Truffle & Brioche 25

30 hrs slow cooked wagyu short rib, sautéed mushrooms, teriyaki glaze 720 kcal

salads & soups

Rosebery Caesar Salad 30

Cantabrian anchovy, baby cos, brioche croûton, Grana Padano cheese 509 kcal

with Chicken 609 kcal or Prawns 596 kcal 41

Healthy Bowl (VG) 34 | 32 | 30

Royal quinoa, avocado, pickled vegetables, wakame, and edamame

with Cured Salmon 447 kcal, Tuna 392 kcal or Crispy Tofu (VG) 40

Lightly Smoked Yorkshire Celeriac Velouté 19

Wild mushroom, roasted walnut and truffle with honey reduction 258kcal

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.

THE ROSEBERRY

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 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	
Mandarin Truffle Burger	49
30 days aged Suffolk grass fed beef,, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion 997 kcal	

rosebery classics

Thai Green Curry with Vegetables, Chicken or Prawn	36
Aubergine, bamboo shoots, courgettes, baby corn, bok choi and coriander Served with fragrant jasmine Thai rice 597 kcal 703 kcal 752 kcal	
Pan Roasted Scottish Salmon Fillet Stone Bass Fillet (v)	49
Trout caviar and caper beurre noisette sauce with sea herbs, potatoes and carrots Parisen, saffron sherry vinegar reduction 699kcal	
Slow Braised Grass-fed Hereford Beef Cheek (GF)	49
Truffle mash potato, heirloom baby carrots, jus and crispy cracker 645 kcal	
Pumpkin & Ricotta Tortelloni (v)	29
Aurora sauce, semi-dried tomatoes, caramelised almonds, shaved Parmesan and watercress 752kcal	
Grilled Dry-Aged Grass-Fed Hereford Rib Eye (250g) Fillet (200g) (GF)	53 58
Tomato Provencal, wild mushroom quenelle, broccolini and red wine sauce. 850 kcal	
Steamed Vegetables (VG GF) 70 kcal Green Leaves Salad (VG GF) 26 kcal	9
French Fries (VG) 241 kcal Truffle & Parmesan Fries (V) 353 kcal	
Chunky Chips (VG) 171 kcal Mashed Potatoes (V) 423 kcal	

V - Vegetarian VG - Vegan GF - gluten-free

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.

sweets

18

Warm Pear and Bitter Chocolate Moelleux (V)

Caramelised almond ice cream 585kcal

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 495kcal

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

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

Chocolate Panettone (V)

Panettone layered with chocolate ganache, covered with vanilla mousse and confit fruits

Profiteroles Jivara and Clementine (V)

Chocolate crumble, clementine gel

Pineapple and Almond Tart (V)

Almond sponge, pineapple dome

Candied Chestnuts and Blackcurrent Opera (VG | GF)

Blackcurrant gel, coconut sponge and candied chestnuts

Traditional Vanilla Cheesecake (V)

Poached rhubarb

Raspberry and Hazelnut Fleur Tart (V)

Whipped cream and raspberry gel, hazelnut tartlette

THE ROSEBERRY

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

Espresso	7
Double Espresso	7
Cappuccino	8
Latte	8
French Press	8
Drip Filter	8
Americano	8
Greek Frappé	12
Matcha Latte	12
Karak Tea	12
Saffron Tea	12
Apple Crumble Matcha Latte	13
Pistachio Latte	13
Hojicha Latte	15
Chai Latte	12
Speciality Hot Chocolate	10
Valrhona Classic Ginger Mint	

green teas

Dragonwell, Zhejiang, China	9
Jasmine Pearls, Fujian, China	10
Exotic Green, Fujian, China	9
Saekari Kabusecha, Koka, Shiga, Japan	10
Organic Genmaicha, Japan	9
Hojicha, Shizuoka, Japan	10
Master's Matcha, Uji, Japan	16

white teas

Apricot White, Fujian, China	10
Silver Needles, Jinggu, Yunnan, China	10
Flowering Tea, Fujian, China	10
Sticky Rice, Laos, China	14
Flourishing Beautea,	10
Roseberry Bespoke Blend	

oolong teas

Milky Oolong Nantou Region, Taiwan	13
Duck Sh*t (Ya Shi Dan Cong), Guangdong, China	13
Da Hong Pao, (Empress Oolong), Fujian, China	21
Pomelo Flower Honey (Single Bush),	30
Da An Village, Guangdong, China	

black teas

Breakfast Blend, Kenya, Rwanda, India, China	9
Earl Grey, Ceylon and China Blend	9
Sticky Toffee, Sahyadri Mountains, Southern India	10
Ancient Haze, Yunnan, China	11
Darjeeling First Flush, Namring Garden, India	11
Darjeeling Second Flush, Namring Garden, India	9
Assam Second Flush, Hattiali Garden, India	9
Lapsang Souchong, Tong Mu Village, Fujian, China	10
Mango Noir, Yunnan, China	10
English Breakfast Decaf, Uva District, Sri Lanka	9
Rosebery Blend, Yan Zi Ke, Wuyi, Fujian, China	9

pu-erh teas

Mini Tuo Cha 2012, De Hong, Yunnan, China	12
Hip Cuddler, Menghai, Yunnan, China	15

tisanes (caffeine - free)

Revitazest	9
Lemongrass, dry ginger, orange peel	
Mandarin Garden	
Osmanthus, chrysanthemum, rose	
jasmine and lavender	
Chamomile, Lemon Verbena, Peppermint, Rooibos,	
Berry Hibiscus, Rosebuds	
Fresh Mint	
Fresh Ginger	

THE ROSEBERRY

water

sparkling

Nordaq Fresh, 500ml | 750ml

San Pellegrino, 750ml

5 | 7

8

still

Nordaq Fresh, 500ml | 750ml

Evian, 750ml

5 | 7

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.

