

· ROSE ELECTRA HARRIS ART AFTERNOON TEA ·

As a Pastry Chef, I'm always curious and try to draw inspiration from things that surround me.

London is a vibrant city with an incredibly energetic art scene. Rosewood London's quirky interiors reflect the British capital's history, culture and sensibilities, featuring the works of some of the world's most renowned artists, with contemporary pieces complemented by more traditional art throughout the hotel.

MARK PERKINS

Executive Pastry Chef

Experience the vibrant world of London-based artist Rose Electra Harris through an exclusive Art Afternoon Tea this Valentine's Day.

From 13 to 15 February, Executive Pastry Chef Mark Perkins brings Harris' distinctive artistic vision to life within the elegant Mirror Room. Each creation reflects her vivid palette, unexpected colour pairings, and dreamlike aesthetic that transforms the ordinary into the extraordinary.

Discover Harris' artwork displayed throughout the hotel, where culinary artistry and creative expression come together.

Art Afternoon Tea

80

Wild Idol 0% Art Afternoon Tea

90

Cocktail Art Afternoon Tea

97

Billecart-Salmon 'Le Réserve' Brut Art Afternoon Tea

106

Billecart-Salmon 'Le Rosé' Art Afternoon Tea

115

LE RESERVE ART EXPERIENCE

Including Half Bottle Billecart-Salmon
'Le Réserve' Brut Champagne

170

Including Half Bottle Billecart-Salmon
'Le Rosé' Champagne

205

· MENU ·

· SELECTION OF SANDWICHES ·

Prawn tart, baby gem lettuce, Marie Rose sauce, King's Imperial Caviar
Cucumber and cream cheese roll, horseradish, lemon zest, beetroot toast
Egg and mayo, chives, smoked eel, brioche bun
Roast Bronze turkey, coleslaw, pork stuffing, cranberry sauce, milk bun
Wiltshire ham, cornichons, piccalilli, gougère

· PLAIN & RAISIN SCONES ·

Freshly baked every day in our pastry kitchen.
Served with Cornish clotted cream, homemade lemon
curd and English strawberry jam

· ART-INSPIRED PASTRIES ·

Lemon meringue pie
Buttery shortbread biscuit

· SIGNATURE CAKES ·

In My Dream

Raspberry, rose and lychee mousse, raspberry jelly, finished on a
crunchy almond sablé biscuit

Dahlias from Etna

Lemon and almond sponge expertly pairs lemon cremeux with
Sea of Blossom whipped ganache and strawberry mousse

Walk In The Clouds

Flourless chocolate sponge delight with mango and passionfruit jelly, passionfruit
crèmeux and 40% Jivara chocolate mousse

Glass of Wild Idol 0% 20

Cocktail 21

Glass of Billecart-Salmon 'Le Réserve' Brut 26

Glass of Billecart-Salmon 'Le Rosé' 35

*A 15% discretionary service charge will be added to your final bill.
All prices are inclusive of VAT. If you have a food allergy or intolerance, please inform your server
upon placing your order*

· ROSEWOOD LONDON SIGNATURE
TEA BLENDS ·

A luxurious infusion that combines the highest quality Darjeeling tea leaves from the finest tea gardens, referred to as the 'Champagne of Teas' due to its distinctive muscatel aroma and delicate character.

Soft rose petals introduce a graceful floral note, forming a fragrant and romantic base. Elderflower imparts a light, ethereal sweetness, while hibiscus introduces a refreshing tartness. A hint of vanilla completes the blend, delivering an elegant and creamy finish.

This blend captures the essence of refined indulgence and timeless sophistication.

Savour the experience and continue the ritual at home.

Our selection of teas is available to purchase:

		Supplemented
50g	28	35
100g	42	58
150g	58	78

· TEA PAIRING ·

· SELECTION OF SANDWICHES ·

Special Ratnapura Fop

Top speciality and a real rarity pine needle-shaped leaf with many silver tops from the Sabaragamuwa province, near the city of Ratnapura. The taste is highly aromatic and spicy with a note of its own, reminiscent of mild, malty Assam teas.

· PLAIN & RAISIN SCONES ·

Sunny Passion Pear

Attractive blend of white Pai Mu Tan and Yunnan green leaves is beautifully balanced with yellow rosebuds, flakes of pineapple and mango cubes delivering a delicate, yet fresh aromatic variety. A hint of natural juicy pear flavouring enhances the characteristics of the premium tea leaves with white and fluffy tips.

· ART-INSPIRED PASTRIES ·

Sencha Aloe Vera & Pineapple

Beautifully balanced green tea blended with immune-boosting Aloe Vera, vibrant sweet ripe pineapple and cream provides a healing and soothing remedy. A delicate and refreshing cup aiding a sense of balance and composure.

Contains lactose

· TEA CELLAR ·

· BLACK ·

English Breakfast

A true English classic, the original blend, which combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf, and the rarest of the three teas, an Indonesian black tea, which gives a slight smokiness taste.

Earl Grey

Our premium Earl Grey combines black teas from Yunnan China and Ceylon, blended with the pure bergamot oil from Calabria, Italy known to produce the finest bergamot oil in the world.

Lapsang Souchong

The riper, larger Souchong leaves are harvested from the lower sections of the tea bushes, roasted before being delicately smoked over select pine wood. This process imparts a sharp smoky flavour with a subtle spicy undertone.

Masala Chai

Infused with black tea and whole spice. This comforting and aromatic blend of rich, natural spices create an irresistible heart-warming sweet and spicy infusion.

Premium Assam Mangalam

Malty and rich, with its large leaf and golden tips, this premium single estate Assam tea is the jewel of any tea assortment. The estate takes pride to produce and offer London Tea Exchange with the finest second flush production for the past 25 years.

Darjeeling 2nd Flush Jungpana

Referred to as the champagne of teas due to the distinct muscatel characteristic. Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea. This wonderfully smooth single estate Darjeeling leaves a hint of sweetness and fruitiness on your palate.

Honey Black (Rarity)

Located in south-western China, Yunnan, The tobacco-like leaf with many golden tips yields a copper-coloured cup and a strong, spicy, malty flavour combined with the typically soft earthy Yunnan character.

Vanilla Supreme

Combining aromatic, spicy, golden-tipped Assam leaves with soft, depthful Ceylon, this high-grade blend is enriched with the delicate flavour of Bourbon Vanilla and precious, slightly spicy Vanilla pieces.

Truffle & Pistachio

A perfect combination of pistachio and truffle provides a rich taste irresistible for those who enjoy pistachio. This mild black tea makes a sweet and blissful remedy to transport you away from the stresses of life.

Contains nuts

Chocolate & Coconut

A creamy and indulgent tea with three types of Belgian chocolate, cocoa pieces and the coconut flakes adding a tropical twist to the rich and robust black tea base.

Contains lactose & soya

Orange & Cinnamon

The intense flavours of orange and cinnamon are interwoven with slightly spicy Chinese and earthy Ceylon black tea, rounded off with a hint of creamy vanilla taste, a delicious infusion that can bring festivities all year round.

Ceylon decaffeinated

Ceylon OP presents as long, wiry, and anthracite-coloured leaves, boasting a mild yet tender flavour profile. Upon brewing, it reveals a copper-coloured cup with a robust aroma accentuated by subtle hints of chocolate

· GREEN ·

Genmaicha

Legend traces this tea to the 15th century, when a servant named Genmai accidentally dropped stolen rice from his sleeve while pouring tea for his master. The result is a mild Bancha, balanced with a gently sweet, nutty caramel note.

Sencha Fuji

Considered a rarity, this top-class Japanese Gyokuro, known as “Dew of a Pearl”, this tea delivers a strong flavour with a hint of sweetness, an impressive mixture of tender mildness and an intense, highly aromatic taste.

Emperor’s Palace

Part of the prestigious Nobel Tea Chest collection curated by the London Tea Exchange, this tea was selected to represent Japan at the request of His Majesty Emperor Akihito. Typically reserved for state visits and palace guests, it remains a rare and distinctive green tea.

Emperor’s 7 Treasure

Served by successive Emperors within Beijing’s Forbidden Palace, this tea was guarded in secrecy for generations before its recipe was lost. After nearly two decades of research, the London Tea Exchange revived it and now offers it only to a select few.

Pink Tropics

The flavour of ripe fruits promises a tropical indulgence like no other. Sun-ripened fresh guava, juicy mango and crisp apple pieces come together in perfect harmony, while pink cornflower blossoms add a gentle floral touch to this sun-kissed blend. A sweet and blissful remedy that will not disappoint.

Matcha - Ceremonial (Organic)

Supplement 10

The tea of teas. A symbol of Japanese tea culture and ceremony, this is one of our finest Matcha from Uji. This ceremonial Matcha is made using the traditional stone-grinding process, pulverising the Tencha leaves with air pressure.

· **WHITE** ·

Ya Bao

Supplement 10

One of the prized teas within the London Tea Exchange Collection, limited to only two kilograms per year. The tea is famous for its special shape and unique sweet nutty aroma.

Silver Needle

Supplement 10

Hailing from the northern reaches of Fujian province, our Silver Needle White Tea enchants with its bright, slightly rose-coloured cup. Delicate and fragrant, it offers a tender, mild taste reminiscent of apricots.

White Chai

A timeless Indian classic elevated with elegance of premium white tea. This exquisite blend harmoniously unites the smooth and delicate character of white tea with the aromatic warmth of cinnamon, ginger and cardamom. A beautifully balanced infusion, gently sweet, softly spiced and irresistibly comforting.

· **YELLOW** ·

Keke Cha

A privilege for the members of the Royal Courts and close associates of the palace including high-ranking Buddhist monks throughout history. The taste is mild with a hint of Papaya and an underlying spiciness.

Huang Ya

Exclusively sourced for London Tea Exchange, the production method of the Huang Ya is a closely guarded secret. Only three yellow teas survive today. Out of the three the rarest of them all is the Huang Ya Yellow Tea. Typically sweet, with notes of roasted nuts, herbs and honey.

*Yellow tea is an increasingly rare variety of tea.
The process of making yellow tea has an added step of encasing and sweltering
giving the leaves a slightly yellow colour.*

• O O L O N G •

Jasmine Oolong

Grown in the mountains of southeast China. The leaves are mixed up to six times with fresh, delicately smelling jasmine blossoms, then sieved and rolled by hand to produce the Oolong. The leaf encloses the fine jasmine aroma and only sets it free during brewing.

Milk Oolong

Probably one of the most unusual tea specialities in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. Immediately after withering the still moist leaves are placed in an enclosed room where milk water (whey) is steamed. The steam conserves the pretty, lightly olive-green leaf and cup colour and invokes the distinct creamy scent and taste.

Contains lactose

Butterfly Oolong

Exclusive to the Taiwanese highlands, it reveals a vibrant spectrum of colours, from intense green to deep brown. With a subtle black tea character, it delights the palate with a pleasant sweetness and a hint of doughiness

Flower of Asia

Fragrant and aromatic, this high quality Taiwanese oolong is expertly blended with fresh ripe passion fruit, apples, pink rosebuds, chamomile and sweet flowery lychee tea.

• F L O R A L •

Sea of Blossom

Made from 100 types of flower blossoms from 22 different countries. This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb and cherries.

• HERBAL •

Rooibos

The unique caffeine free infusion Rooibos tea can be identified by its ruby colour and the soft, sweet, characteristic and aromatic taste.

Chamomile

Sourced from the River Nile region, our high-quality Egyptian Chamomile boasts full buds enriched by the unique environment, retaining compelling nectar.

As a caffeine-free option, this dried blossom yields a robust beverage suitable for any season.

Nana Mint

Harvested from the pristine Atlas Mountains, our mint possesses an unparalleled sweetness cultivated at such elevations. The infusion delivers a refreshing and invigorating spearmint flavour, absent of fruity notes, ensuring a delightfully revitalising experience.

Peppermint

This is a refreshing caffeine free drink, has a pure, refreshing, menthol like character.

• FRUIT •

Forest Fruit

A delicious and warming fruit infusion.

The intense blend of berries with the light, sweet fruity flavour is wonderful and refreshing, balanced by light, sweet nuances.

Bora Bora

Tantalising combination of sweet strawberries blended harmoniously with tropical papaya. Close your eyes while the aroma transports you to the paradise islands of French Polynesia. Enriched with shining blue and yellow blossoms, the sweet and tangy flavours of red and yellow fruits complement one another extremely well.

• **SELECTED CHAMPAGNES** •

Billecart-Salmon 'Le Réserve' Brut NV
145

Billecart-Salmon 'Le Rosé' NV 205

Billecart-Salmon, 'Le Blanc de Blancs'
NV 210

Billecart-Salmon 'Le Sous Bois' NV 220

Taittinger NV Brut Reserve 180

Bollinger, Special Cuvée Brut 198

Veuve Clicquot, Reserve Brut 2012
265

Perrier-Jouët Belle Epoque 2014
470

Wild Idol 0% NV

• **COCKTAILS** •

Christmas Carol
Champagne, Cointreau, Wild Raspberry, Orange Bitters

Sour of Two Cities
Bombay Sapphire Gin, Mandarin, Americano Cocchi, Lemon

The Pickwick Papers
Jameson Whiskey, Pale Ale Cordial, Angostura, Soda Water

The Old Curiosity Chestnut
Bacardi 8, Sweet Vermouth, Chestnut, Orange & Angostura Bitters

• **MOCKTAIL** •

Zen

Seedlip Garden, Martini Floreale, CBD Oil,

• **GIFTS EXPERIENCE** •

William Edwards Rosewood tea cup and saucer 58

The ultimate gift card – From 50

Art Afternoon Tea experience for two 160