

• K U S A M A A R T A F T E R N O O N T E A •

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.

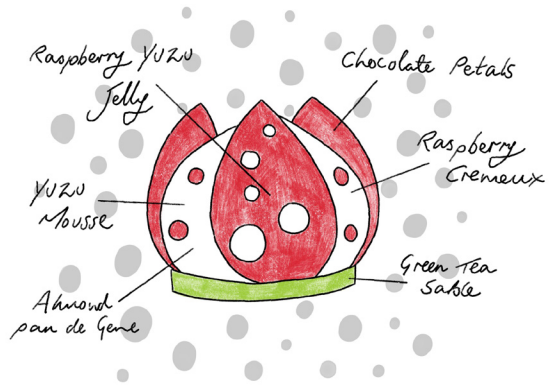
Here are my latest creations inspired by Yayoi Kusama.

MARK PERKINS

Executive Pastry Chef

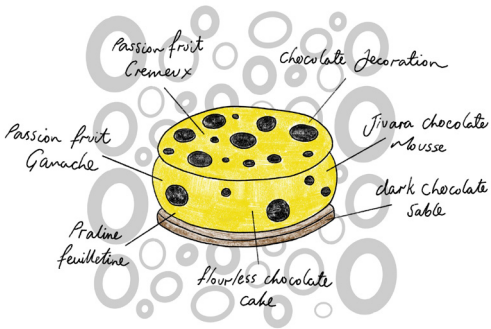
·ALL MY LOVE FOR TULIPS·

Representing the artist's preoccupation with creating visceral art to draw in viewers, the shape of the dotted petals create depth. This pastry features a citrusy yuzu mousse, raspberry yuzu jelly, almond pan de gene, green tea sable, raspberry cremeux and chocolate petals.



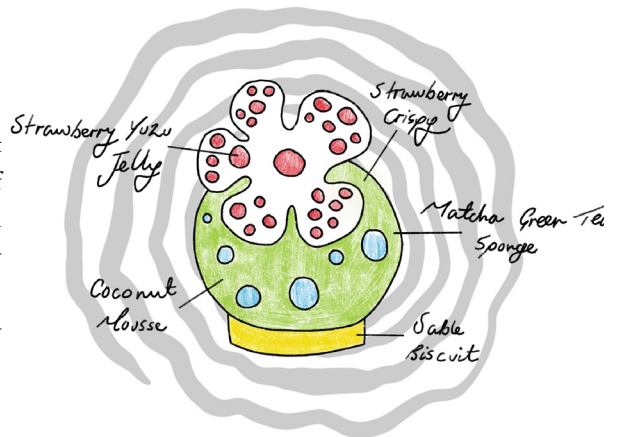
·DOTS OBSESSION SOUL OF PUMPKIN·

During her childhood, Kusama recalled a pumpkin speaking to her during harvest on her family's farm. Perkins' cake contains a dark chocolate sable, punchy passion fruit cremeux, rich jivara chocolate mousse, flourless chocolate cake, praline feuilletine, passionfruit ganache and chocolate decorations.



·FLOWERS THAT BLOOM AT MIDNIGHT·

Inspired by Kusama's 'Flowers that bloom at Midnight' (2010), this pastry will evoke images of a midnight sci-fi garden. The cake is made with tropical coconut mousse, strawberry yuzu jelly for a flash of tartness, matcha green tea sponge, strawberry crisps for added texture and an earthy sable biscuit.



LA GRANDE DAME

Veuve Clicquot

x

Yayoi Kusama

La Grande Dame Art Afternoon Tea 125

Served with
a glass of Veuve Clicquot La Grande Dame 2012
Yayoi Kusama Edition

Yayoi Kusama's outstanding creation for La Grande Dame 2012 spreads a message of hope and optimism to the world.

Veuve Clicquot and iconic Japanese artist Yayoi Kusama are sending the world a cheerful message with a unique and colorful creation celebrating the House's new vintage, La Grande Dame 2012. The original creation is Yayoi Kusama's vibrant tribute to "La Grande Dame" of Champagne, Madame Clicquot.

Yayoi Kusama has designed the La Grande Dame 2012 case and bottle using her iconic symbols, flowers, and polka dots.

	125ML	BTL
Veuve Clicquot La Grande Dame 2012 Yayoi Kusama Edition	72	360

A tribute to Madame Clicquot and a showcase of the House's excellence.

It perfectly expresses its love for Pinot Noir, which dominates

• M E N U •

• S E L E C T I O N O F F E S T I V E S A N D W I C H E S •

Red onion marmalade tart, rosary goats cheese, spiced pear and walnut
Cucumber, pink peppercorn cream cheese, white bread
Salmon gravlax, beetroot creme fraiche, paprika bread
Roasted bronze turkey, mayonaise, cranberries, brown bread
Roasted Scottitsh beef, horseradish relish, watercress, granary bread

• P L A I N & R A I S I N S C O N E S •

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

• K U S A M A A R T I N S P I R E D P A S T R I E S •

Peach & jasmin macaroon
Caramel & tonka chocolate coupe
Cherry blossom cheesecake tartlet

All my love for tulips
Dots obsession soul of pumpkin
Flowers that bloom at midnight

Festive Kusama Art Afternoon Tea 70
Festive R de Ruinart or So Jennie 0% Kusama Art Afternoon Tea 80
Festive Ruinart Rosé Kusama Art Afternoon Tea 85

An additional glass of R de Ruinart or So Jennie 0% 22
An additional glass of Ruinart Rosé 25

A 12.5% 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.

• M E N U •

KUSAMA ART AFTERNOON TEA WITH TEA PAIRING. SUPPLEMENT 17

• SELECTION OF FESTIVE SANDWICHES •

LUNG CHING HIGH MOUNTAIN

This premier harvest is realised at the dawn of spring time; the first buds are plucked one by one and then quickly heated in the family's atelier. The care applied to each step of the process helps concentrate the aromatic richness of the leaves nourished by an exceptional terroir. Please allow a brewing time of 3 minutes

• JAPANESE-INSPIRED PASTRIES •

• PLAIN & RAISIN SCONES •

JAVA BLUE

Delicately rolled by hand, its almond-green leaves tinted azure offer a deep, crystalline infusion in bright Venetian yellow. Warm, gourmet notes of brioche and a dash of toasted pistachios unfurl – honeyed and woody – complimented by hints of kumquat and Muscat grape. This bold cru, persistent and elegant, is the living image of the island and its terroir: luxurious and smiling. Please allow a brewing time of 6 minutes

• KUSAMA-INSPIRED PASTRIES •

ORIENTAL BEAUTY SUPREME

Luscious, elegant leaves draped in a downy, coppery sheen offer hypnotizing aromas of orange flower and longan embraced by a wave of ripe apple and diamond-dusted vanilla. The luminous, amber liquor of this grand Blue Tea™ gently opens on a plush note of white flowers, fresh and invigorating, before a hint of delightful candied fruits appear. Please allow a brewing time of 5 minutes

• T E A C E L L A R •



• B L A C K •

E N G L I S H B R E A K F A S T

This full-bodied British blend is strong in colour and aroma.
Please allow a brewing time of 3 minutes

E A R L G R E Y I M P É R I A L

A fragrant, light black tea with the exquisite flavours of bergamot.
Please allow a brewing time of 5 minutes

Q U E E N V I C T O R I A

The outstanding quality of this Darjeeling blend makes it a signature.
It is a refined, fragrant tea, perfect for the morning.
Please allow a brewing time of 5 minutes

R A T N A P U R A O P C E Y L A N

This tea is a top-speciality FOP (finest orange pekoe) and a true rarity. It comes from the low growing region of Sabaragamuwa District of Sri Lanka, and has fine needle-shaped leaves with many silvery tips. The taste is highly aromatic and spicy with a unique quality similar to a malty Assam. The cup is dark red with a spicy bouquet.
Please allow a brewing time of 5 minutes

C H A Ï C H A N D E R N A G O R

Mariage Frères' tribute to the renowned French trading post in India.
Here black tea welcomes a plethora of imperial spices: cloves, cinnamon, ginger, cardamom and pepper make for a warming, piquant brew.
Please allow a brewing time of 5 minutes

F E U D E T H É

A perfectly balanced blend of black teas with a delicate smoky taste.
Please allow a brewing time of 5 minutes

M A R C O P O L O

A marvellous fruity & floral black tea, Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories.
Please allow a brewing time of 5 minutes

D É T H É I N É

Delicate and flavoursome whole leaf Ceylon tea, 100% theine-free.
Please allow a brewing time of 5 minutes

• T E A C E L L A R •

• B L U E •

MAORI BLUE

SUPPLEMENT 15

Harvested in the district of Waikato in New Zealand, known for its ecological diversity, the dark green leaves have a pronounced aroma of clover, honey, sandalwood and a dash of vanilla. The shimmering gold liquor is a faraway grand cru, unique and magnificent.

Please allow a brewing time of 6 minutes

GRAND OOLONG

Perfect for late afternoon and evening, this oolong tea has a very aromatic and delicate flavour.

Please allow a brewing time of 4 minutes

• G R E E N •

LUNG CHING

Found on the summit of the Tieh Mu Mountain a classic but elegant Chinese green tea.

Please allow a brewing time of 3 minutes

SENCHA YAME

Harvested in the Fukuoka region, the leaves have a grassy nose and gentle texture.

Please allow a brewing time of 3 minutes

MATCHA

SUPPLEMENT 7

This tea, recognised by its bright green colour produced using the finest Tencha leaves, is used in the famous Cha No Yu ceremony. Sweet and deep in flavour.

Please allow a brewing time of 5 minutes

• W H I T E •

BRUME DE JASMIN

Jasmine flowers with opened buds, blended with Pai Mu Tan from Fujian. The nose, heady with the fragrance of jasmine, is carried along by woody notes.

Please allow a brewing time of 6 minutes

• H E R B A L •

ROUGE OPÉRA

This infusion blends the melodious fragrance of red fruits and precious spices crowned by vanilla and the soft, sweet nuances of Roiboos tea.

Naturally theine-free.

Please allow a brewing time of 3 minutes

• S E L E C T E D C H A M P A G N E S •

NV 'R' de Ruinart, Brut 95	Dom Ruinart, Brut Rosé 2009 470
NV Pol Roger, Brut Reserve 105	Veuve Clicquot La Grande Dame 2012 360
NV Ruinart Brut Rosé 125	Yayoi Kusama Edition
NV Ruinart, Blanc de Blancs, Brut 150	NV Bollinger Brut 110
Dom Pérignon, Brut, 2010 300	NV Taittinger Brut 98
	So Jennie 0% 65

• G I F T S S E L E C T I O N •

William Edwards Rosewood Mug 18
William Edwards Rosewood Tea Strainer 34
William Edwards Rosewood Tea Cup and Saucer 58
Marco Polo tea jelly jar, 240 gr 14
Marco Polo tea canister, 100gr 26
Veuve Clicquot La Grande Dame 2012 420
Yayoi Kusama Gift Box



Rosewood London has collaborated with Silestone® by Cosentino to provide bespoke trays for the vitrine presentation of the Art Afternoon Tea.