

• DALI INSPIRED 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.

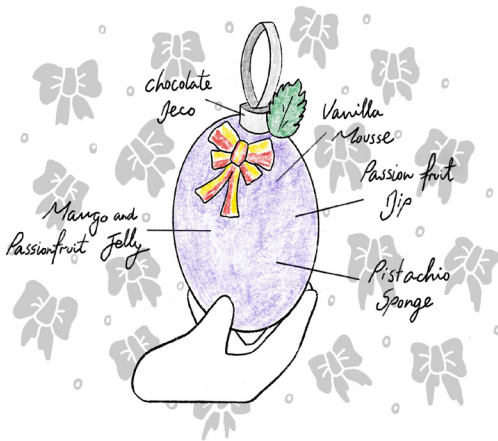
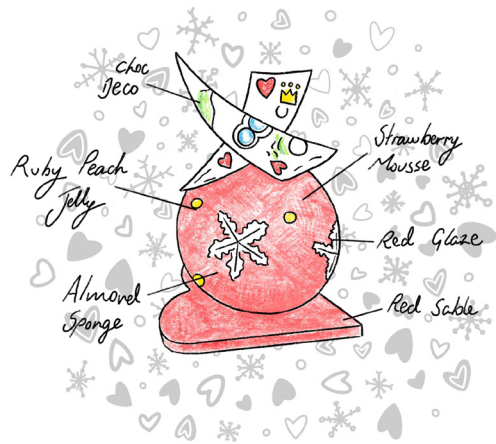
Here are my latest creations inspired by Salvador Dali.

MARK PERKINS

Executive Pastry Chef

• QUEEN OF HEARTS •

The painting is part of Dali's 'Playing Card' collection. At first glance, it looks like a regular card, but with a closer look you can find an array of traditional and non-traditional symbols and colours. This pastry features ruby peach jelly, almond sponge and glazed strawberry mousse on a red sable heart. Garnished with chocolate decorations and an edible queen of hearts playing card.

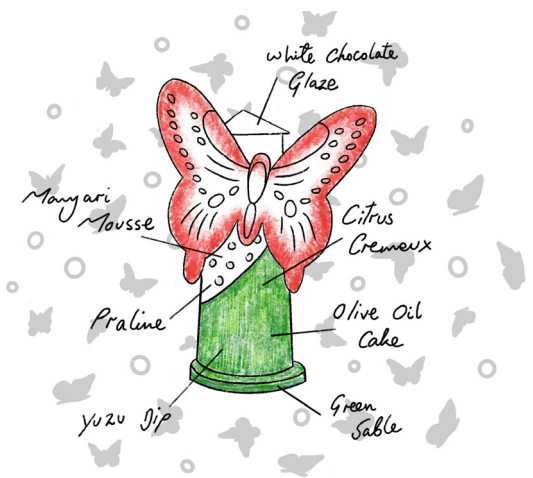


• METAMORPHOSIS OF NARCISSUS •

The Metamorphosis of Narcissus painted in 1937 is Dali's interpretation of the Greek myth of Narcissus. Focusing on the narcissus flower which begins to blossom out of Dali's egg, the flower symbolises new beginnings. Chef Perkins' cake contains a mango and passion fruit jelly, pistachio financier and vanilla mousse. Dipped in passion fruit chocolate and garnished with a sugar daffodil and chocolate leaves.

• BUTTERFLY WINDMILL •

One of Dali's most iconic depictions, the butterfly symbolises freedom, metamorphosis and transformation as part of his exploration of the unconscious. This cake is made with citrus cremeux, olive oil cake, almond and hazelnut praline. It is encased in Manjari chocolate mousse, glazed and dipped in yuzu chocolate and decorated with a chocolate and sugar butterfly.



•TRANSCEND REALITY, EMBRACE SURREALISM•

Our latest collection of Art Afternoon Tea is influenced by the surrealist painter's most notable works. For the first time we have created an immersive experience with AR (Augmented Reality) where you can take a limited edition digital token home with you in the form of our art cakes called 'NFTeas'.



Upon arrival of your final course, follow the steps below:

Step One – Scan the QR code

Step Two – Follow the steps on your phone

Step Three – Lift your phone and search for butterflies

Step Four – Click to capture a butterfly

Step Five – Discover your exclusive NFTea in your wallet

Step Six – Click to find out if you've won a prize



• M E N U •

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

Baked Camembert & Port Tart, Red Onion Confit
Crayfish & Mary Rose Choux, Smoked Caviar
Roasted Bronze Turkey, Mayonnaise & Cranberry, Saffron Bread
Free Range Eggs, Black Truffle, Brioche Bun
Cucumber, Cream Cheese, Orange Zest, Paprika 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.

• D A L I - I N S P I R E D P A S T R I E S •

The Persistence of Memory
Chocolate sphere, Crema Catalana, Caramel and Orange glaze
Lobster Telephone
Valrhona Chocolate sponge, Passion Fruit jelly

Queen Of Hearts
Metamorphosis Of Narcissus
Butterfly Windmill

Festive Art Afternoon Tea 80
Festive R de Ruinart or Wild Idol 0% Art Afternoon Tea 90
Festive Cocktail Art Afternoon Tea 92
Festive Ruinart Rosé Art Afternoon Tea 95
An additional glass of R de Ruinart 25
An Additional Cocktail 21
An additional glass of Wild Idol 0% 20
An additional a glass of Ruinart Rosé 30

Dom Pérignon 2012 Art Afternoon Tea 140
Served with a glass of
Dom Pérignon 2012
An additional glass of Dom Pérignon 2012 70

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.

• F E S T I V E T E A P A I R I N G •

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

L U N G C H I N G H I G H M O U N T A I N

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

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

C O C A D E D E C O L U M B I A

Delicately caramalised coconut enriches this handsome black tea, making it as delightful to enjoy as its eponymous dessert.

Please allow a brewing time of 3 minutes

• D A L I - I N S P I R E D P A S T R I E S •

O R I E N T A L B E A U T Y S U P R E M E

Blue Tea Formosa

Luscious, elegant leaves draped in a downy, coppery sheen offer hypnotizing aromas of orange flower 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 120	Perrier-Jouët Belle Epoque 2007 300
NV Pol Roger, Brut Reserve 150	Perrier-Jouët Rosé 160
NV Ruinart Brut Rosé 150	Veuve Clicquot La Grande Dame 2012 370
NV Ruinart, Blanc de Blancs, Brut 170	Dom Ruinart, Brut Rosé 2009 470
Dom Pérignon, Brut, 2012 370	NV Bollinger Brut 160
Perrier-Jouët Blanc de Blanc 160	NV Taittinger Brut 140
Wild Idol 0% 70	

• F E S T I V E C O C K T A I L •

Nutcracker 21
Craigellachie 13, Hazelnut & Petite Pomme, Oloroso Sherry

• E C O C O C K T A I L S •



Queen of Hearts 21
Calvados Avallen, Amarico, Strawberry, Clarified Rhubarb, Ruinart Brut

Butterflies & Hurricanes 21
Portobello Road Gin, Vermouth di Torino 1757, Peach Flower, Rue Berry Cordial

Metamorphosis Highball 21
Tried and True Vodka, Pandan & Bergamot, Passion Fruit Kombucha

For our exclusive eco-conscious cocktails, we have partnered with ecoSPIRITS to reduce waste and minimise our carbon footprint

• G I F T S S E L E C T I O N •

William Edwards Rosewood Mug 18
William Edwards Rosewood Tea Cup and Saucer 58
Marco Polo tea jelly jar, 240 gr 14
Marco Polo tea canister, 100gr 26