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Jacqueline

Marius Dufay, Executive Pastry Chef

Afternoon tea at Jacqueline is created by Executive Pastry Chef Marius Dufay. Guided by seasonality and a respect for classic technique, his pâtisseries offer an elegant expression of British afternoon tea, beautifully finished and served with care. Before joining The Chancery Rosewood, Marius refined his craft in leading pâtisseries and three-Michelin-starred kitchens, including Pierre Gagnaire, Alain Ducasse, Christophe Bacquié, Pierre Hermé, and Mirazur, where he was named Best Pastry Chef by Gault & Millau. In 2023, he received the Michelin Passion Dessert Award.

Partners in Provenance

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. The Chancery Rosewood partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

Valentine's

THE ART OF TEA

Our representation of the timeless British ritual

110 per guest

A sensory exploration of the world of tea begins the experience, guided by our Tea Sommelier and unveiled through three infusions.

The ritual continues with a curated selection of finger sandwiches, warm scones, and delicate pastries, each thoughtfully crafted to honour tradition.

PAIRINGS

Selection of three Champagnes – 75

Laherte Frères Rosé de Meunier Extra Brut NV

Gosset Grande Rosé Brut NV

Pol Roger 'Rich' Demi-Sec NV

Selection of three Sparkling Teas – 30

Copenhagen LYSEGRØN

Saicho Jasmine

Saicho Osmanthus

GLASS OF CHAMPAGNE

Pol Roger Brut Réserve NV – 25

Pol Roger Blanc de Blancs Vintage 2015 – 34

Guy de Forez Les Riceys Blanc de Noirs NV – 28

Gosset Grand Rosé NV – 30

SANDWICHES

Egg and Black Winter Truffle
Montgomery cheddar cheese on brown bread

Lambton & Jackson Smoked Salmon
caper leaf and dill cream on rye bread

Compressed English Cucumber
mint and cream cheese on white bread

Coronation Chicken
coriander and sun-dried apricots on garam masala bread

Scottish Lobster Quiche
with Iranian saffron custard

SCONES

Plain and Goji
*served with Devonshire clotted cream, strawberry and rose essence jam
and red beetroot & blackcurrant jam*

PASTRIES

Rose Macaron
aloe vera marmalade and raspberry coulis

Date Pudding
chamomile and toffée caramel

Yorkshire Rhubarb
hibiscus flower custard and Victoria sponge

Confit Orange Blossom
cream cheese and caramelised olive oil sable

TO SHARE

Heart Cake
dark chocolate, Bourbon vanilla and ginger marmalade

Signature Blend

The Chancery Rosewood Blend

Crafted exclusively for The Chancery Rosewood. Inspired by the American heritage of this iconic building, with rich, sweet smokiness of American barbecue.

Black Tea

BREAKFAST TEA	Assam Ceylon	Yunnan House Kenya
EARL GREY	Large Leaf Earl Grey	Lords Tea <i>black tea, bergamot, safflower</i>
SINGLE ORIGINE	Jersey Black Tea <i>Jersey, United Kingdom</i>	24 Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>
	Thurbo Darjeeling 1st Flush <i>Darjeeling, India</i>	Smoky Lapsang Souchong <i>Fujian, China</i>
	Barnesbeg Darjeeling 1st Flush <i>Darjeeling, India</i>	Cocoa Malt Queen – Jin Jun Mei <i>Fujian, China</i>
	Darjeeling Plum Muscatel 2nd Flush 2023 <i>Darjeeling, India</i>	Golden Peony <i>Fujian, China</i>
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	5 Grand Yunnan Impérial <i>Yunnan, China</i>
	Organic Himalayan Flower <i>Darjeeling, India</i>	Honey Black 2024 <i>Nantou, Taiwan</i> 14
	Assam Malt 2nd Flush 2024 <i>Assam, India</i>	Cherry Black 2024 <i>Gokase, Japan</i> 5
	Imperial Black 2022 <i>Hile, Nepal</i>	Dong Fang Black Tea <i>Chiang Rai, Thailand</i>
	Kalapani Ujeli <i>Panchthar, Nepal</i>	5 Jukro Malcha <i>powder from black tea from Korea</i>
	Mai Tea Sabhang Celebration <i>Ilam, Nepal</i>	Jukro <i>Hadong, South Korea</i>
	Misty Mountains <i>Nepal</i>	Amphora <i>Guria, Georgia</i>
BLEND	Chocolate Velvet Tea <i>black tea, oolong, chocolate, raspberry, caramel</i>	Arabian Saffron Chai <i>black tea, spices, saffron, dates</i>

Green Tea

SINGLE ORIGINE	Jersey Green Tea <i>Jersey, United Kingdom</i>	24	Saemidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5
	Long Jing Imperial <i>Zhejiang, China</i>		Kabuse Cha Midori <i>Japan</i>	
	Huang Shan Mao Feng <i>Anhui, China</i>		Handpicked Gyokuro 2025 <i>Shibushi, Japan</i>	26
	Batabatacha <i>Niigata, Japan</i>		Sencha Ariake <i>Japan</i>	
	Craft Hojicha <i>Kyoto, Japan</i>		Tamaryokucha Imperial <i>Japan</i>	
	Kuki Hojicha <i>Roasted Stems Green Tea</i>		Jejudo Imperial <i>Jeju Island, Korea</i>	
	Okumidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5	Jin Xuan Green Tea <i>Java, Indonesia</i>	
BLEND	Green of London <i>green tea, bergamot</i>		Premium Genmaicha <i>sencha, roasted rice</i>	
	Sakura Fruit & Floral Green Tea <i>sencha, cherry blossom, pineapple</i>		Moroccan Mint <i>green tea, peppermint</i>	
	Jasmine Pearls <i>green tea, jasmine</i>		Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	
	Sahara Tea <i>green tea, rose, yellow fruits</i>			

Oolong

SINGLE ORIGINE

Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	5	Dong Pian <i>Chiang Rai, Thailand</i>
Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	5	Gao Shan Cha <i>Nantou, Taiwan</i>
Shan Lin Xi Oolong <i>Nantou, Taiwan</i>		Wang's Jin Xuan <i>Nantou, Taiwan</i>
Qing Xin Oolong from 24/22/2015 <i>Jade Mountain, Taiwan in 2024, 2022, 2010 and 2015</i>	12/16/21/48	Tie Guan Yin <i>Nantou, Taiwan</i>
Kyoto Oolong 2023 <i>Kyoto, Japan</i>		Bao Zhong <i>Pinglin, Taiwan</i>
Milky Oolong <i>Mae Salong, Thailand</i>		

BLEND

Blue Aurora Blend
<i>milky oolong, lilac flower, apple</i>

White Tea

SINGLE ORIGINE

Heirloom Silver Needle <i>Fujian, China</i>	17	Celestial Buds <i>Chiang Mai, Thailand</i>
White Whisper – Sou Mei <i>Fujian, China</i>		Cisujen Mountains White Tea <i>Java, Indonesia</i>
Blazing Heavens, Aged 2013 <i>Fujian, China</i>		Silver Buds 2020 <i>Kapkoros, Kenya</i>
Wild Buds from Fengqing <i>Yunnan, China</i>	5	Silver Buds 2022 <i>Kapkoros, Kenya</i>

BLEND

Cristallo Blend
<i>white tea, peach, pomegranate, rose</i>

Dark Tea

RAW PUERH	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	9	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>
	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>		Lahu's Mao Cha <i>Chiang Mai, Thailand</i>
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>		Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>
	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>		

SHU PUERH	Shu Pu Erh from Mountain Tang Li <i>Tang Li Mountain, Yunnan</i>	2020 Lao Cha Tou <i>Yunnan, China</i>	49
	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>	Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	5	Dao Puer <i>Vietnam</i>
	Vintage Cooked mini cakes <i>Yunnan, China</i>		Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>

Matcha

MATCHA	Matcha Shiro	Matcha Neko	6
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Infusion

FLORAL INFUSION

Chamomile	Lavender	
Linden	Damask Rose	5
Mallow	Red Amaranth Flower	
Safflower	Violet	7
Hibiscus		

HERBAL INFUSION

Mountain Mint	Lemon Thyme
Olive Leaf	Lemon Verbena
Cocoa Bean	Nettle

TISANE

Sobacha – Roasted Buckwheat Tea	Mugicha – Roasted Barley Tea
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BLEND

Lords Rooibos <i>rooibos, bergamot</i>	Golden Harvest <i>oats, cornflakes, coconut</i>
Sweet Grains <i>buckwheat, puffed rice, cocoa, almond</i>	Tahitian Rooibos <i>rooibos, vanilla, almond</i>
Winter Rooibos <i>rooibos, cinnamon, orange peel</i>	

FRESH INFUSION

Ginger	Mint
Lemon	

SPARKLING	Pol Roger Brut Réserve, Champagne, France, NV	25 / 125
	Pol Roger Blanc de Blancs Vintage, Champagne, France, 2015	34 / 195
	Pol Roger Cuvée Sir Winston Churchill, Champagne, France, 2015	475
	Gosset Grand Rosé, Champagne, France, NV	30 / 175
	Guy de Forez Les Riceys Blanc de Noirs, Champagne, France, NV	28 / 150
	Huré-Frères Brut Invitation, Montagne de Reims, France, NV	155
	Pascal Agrapart Les 7 Crus, Côte des Blancs, France, NV	165
	Bollinger Special Cuvée, Champagne, France, NV	149
	Dom Pérignon Rosé, Champagne, France, 2004	750
	Louis Roederer Cristal, Champagne, France, 2016	600
	Sugrue Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	195
	Nyetimber Classic Cuvée, West Sussex, England, NV	22 / 115
	Nyetimber 1086 Prestige Cuvée, West Sussex, England, 2013	375
	Wild Idol 0.0% Alcohol Brut, Germany, NV	65
	Wild Idol 0.0% Alcohol Brut Rosé, Germany, NV	75
WHITE	E&E Vocoret Chablis 'Bas de Chapelot', France, 2022	30 / 155
	Domaine Vacheron Sancerre 'Le Paradis', France, 2021	35 / 180
	Jean-Marie Guffens-Heynen Pouilly Fuissé 'Les Combes VV', France, 2022	35 / 180
	Alex Moreau Chassagne-Montrachet, France, 2022	55 / 275
	Domaine Lafage Chardonnay Novellum, Roussillon, France, 2024	15 / 65
	Le Soula Blanc Côtes Catalanes, France, 2019	25 / 125
	Apollo's Praise Kabinett Riesling, Finger Lakes, USA, 2023	18 / 89
ROSÉ	François Cotat Sancerre Rosé, Loire, France, 2023	35 / 175
	Rumor Rosé, Provence, France, 2024	16 / 75
RED	Méo-Camuzet Côte d'Or Cuvée Etienne, Burgundy, France 2023	30 / 165
	Domaine M. Chapoutier Côtes-du-Rhône, Rhône, France, 2023	15 / 65
	Le Soula Rouge, Rhône, France, 2021	25 / 125
	Château Marsau Côtes de Francs, Bordeaux, France, 2019	18 / 89
	Château Palmer Alter Ego de Palmer, Bordeaux, 2010	55 / 275
	Mas Mellet Chemin des Salines, Languedoc, France, 2024	18 / 89
	Mas de Daumas Gassac, Languedoc, France, 2013	295
	Tor Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	55 / 275
	Lady of the Sunshine Chene Vineyard Pinot Noir, USA, 2023	35 / 175

Drinks

COCKTAILS

Seasonal Bellini	20
<i>Capreolus perry pear, cinnamon, pear cordial, Eric Bordelet cider</i>	
<i>N/A option available</i> 14	
18th Century	22
<i>Diplomático Planas and Mantuano, Cadello 88, cacao liqueur, lime</i>	
Snow Colada	23
<i>Siete Misterios, Tapatio Reposado, Amaretto Disaronno, house-made date syrup, orange, cream</i>	
Jacqueline Martini	25
<i>safflower, Seventy One Gin</i>	
French Manhattan	23
<i>Remy Martin VSOP, Carpano Antica, DOM Benedictine, cloves</i>	
Jackie Negroni	21
<i>Tanqueray 10, Campari, Cocchi Vermouth di Torino, rooibos, coconut</i>	

NON-ALCOHOLIC – 14

Kir Royale
<i>Wild Idol, house-made cassis</i>
Cosmopolitan
<i>Seedlip Citrus, house-made cassis, orange blossom, lime</i>

SOFT DRINK – 6

Idyll Rhubarb
Idyll Apple

BEER

Soho Lager 330ml	9
Soho Pale Ale 330ml	9
Lucky Saint N/A Lager 330ml	8
Eric Bordelet Poire 750ml	72

COFFEE

Espresso
Café Noisette
Americano
Latte Cappuccino

BARISTA SPECIALS

Matcha Latte
Hojicha Latte
Pistachio Latte
Koisan Rooibos Latte
Hot Chocolate
Signature Iced Tea

SPARKLING TEA 200ml / 750ml

Saicho Jasmine	14 / 40
<i>green tea from Fuding in Fujian, China</i>	
Saicho Darjeeling	14 / 40
<i>Darjeeling tea, India</i>	
Saicho Osmanthus	16 / 45
<i>Tie Guan Yin Oolong tea from Xianyou, China</i>	

125ml / 750ml

Copenhagen LYSEGRØN	12 / 55
<i>Dragon Well & Sencha teas</i>	
Copenhagen BLÅ	12 / 55
<i>Jasmine & first flush Darjeeling</i>	

JUICE

Freshly Pressed Orange Juice	9
Freshly Pressed Grapefruit Juice	9
Ironman	12
<i>pineapple, apple, carrot, beetroot, ginger</i>	
Green Magic	12
<i>apple, celery, orange, spinach, lemon, ginger</i>	

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