

• GARRARD INSPIRED 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 British Jeweller, Garrard.

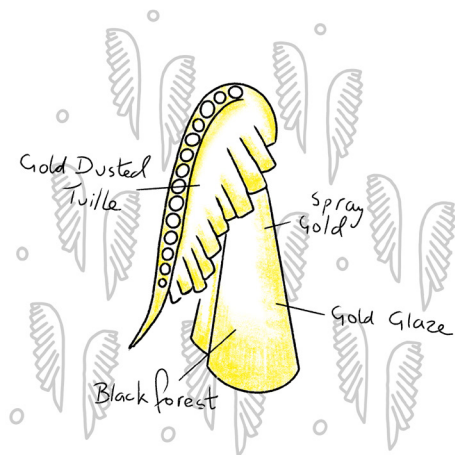
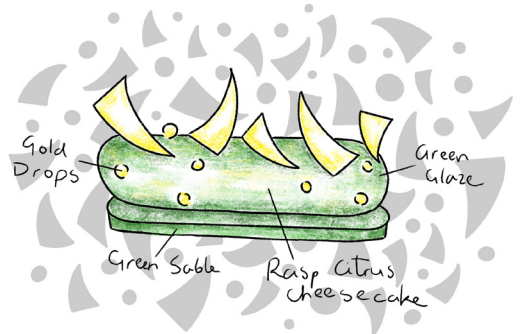
MARK PERKINS

Executive Pastry Chef

·A GARRARD CHRISTMAS·

Citrus cheesecake

Citrus almond sponge, raspberry jelly, lime cheesecake, gold yuzu chocolate garnish, set on a sablé biscuit, Christmas tree green glaze.



·WING RISING·

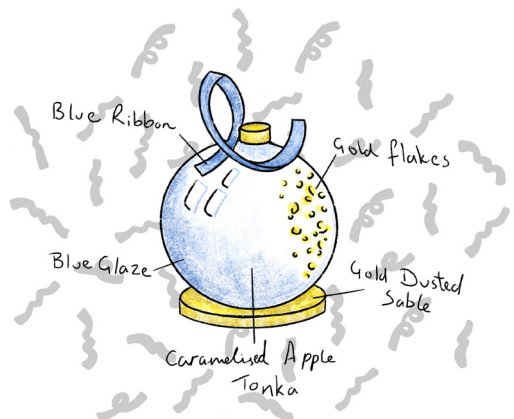
Black forest

Chocolate madeleine sponge, cherry ganache, cherry jelly, Valrhona chocolate mousse, gold glaze and Garrard wing garnish.

·MIDNIGHT SAPPHIRE·

Spiced apple

Spiced apple gel, caramel financier, vanilla cream, Midnight blue glaze, sprinkled with gold, set on a Sablé biscuit, blue yuzu chocolate ribbon.



Rosewood London marks their milestone 10-year anniversary with a unique campaign titled Rosewood London X that honours a decade of innovation, craftsmanship and exquisite experiences.

In the spirit of celebration, British Jeweller, Garrard has come together with Rosewood London for a festive partnership set to sparkle this winter.

This year, Garrard marks 20 years of its Wings collection with a new interpretation of the iconic motif titled 'Wing Rising' which is the centrepiece of Rosewood London's Christmas tree and the inspiration behind this Garrard Art Afternoon Tea created by Chef Mark Perkins that honours the brand's unique design.

GARRARD

LONDON 1735

• 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 •

Roast Norfolk Turkey, Cranberry Sauce, Onion Bread
Clarence Court Duck Egg Mayonnaise, Autumn Truffle, Brioche Bun
Pickled Cucumber, Citrus Cream Cheese, Tomato & Paprika Bread
H Foreman London Cured Smoked Salmon, Horseradish Cream, Granary Bread

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

• F E S T I V E P A S T R I E S •

Cassis Vanilla Mont Blanc & Mandarine Chocolate Tartlet

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

A Garrard Christmas
Wing Rising
Midnight Sapphire

Art Afternoon Tea 85

R de Ruinart or Wild Idol 0% Art Afternoon Tea 95

Cocktail Art Afternoon Tea 92

Ruinart Rosé Art Afternoon Tea 100

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 Art Afternoon Tea 160

*Served with a glass of
Dom Pérignon 2013*

An additional glass of Dom Pérignon
2013 85

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.

• 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 •

O R O V E R D E

The young, luminous leaves are blended with exotic fruits harvested down the road from the plantation (pitaya, naranjilla, starfruit and passionfruit). A delicious choice for either hot or iced tea that makes a delightfully fresh and sour beverage.

Please allow brewing time of 3 minutes

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

P I V O I N E B L A N C E

The white tea illuminates the cup with its large celadon leaves and tender, downy white tips. Light bright scents of calendula and mandarin give way to ripe the apricot and quince.

Please allow brewing time of 6 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 •

'R' de Ruinart, Brut NV 130	Veuve Clicquot La Grande Dame 2015 370
Ruinart Rosé NV 165	Dom Pérignon, Brut 2013 410
Ruinart, Blanc de Blancs NV 185	Perrier-Jouët Belle Epoque 2007 450
Dom Ruinart, Rosé 2009 670	NV Pol Roger, Brut Reserve 150
Dom Ruinart, Blanc de Blancs 2010 580	Bollinger Brut NV 160
Wild Idol 0% NV 80	

• E C O C O C K T A I L S •



Hockneyfication 21
<i>Los Arcos Tequila, Pandan & Vetiver, LE Pink Grapefruit Soda</i>
Splash Spritz 21
<i>Fair Vodka & Passion Fruit, Peach Flower Aperitif, Provence Tonic</i>
Spring Evolution 21
<i>Portobello Road Gin, Apricot & Orange Blossom, Fino Sherry</i>
Queen of Hearts 21
<i>Calvados Awallen, Amarico, Strawberry, Clarified Rhubarb, Ruinart Brut</i>

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