

Jacqueline

Marius Dufay, Executive Pastry Chef

The afternoon tea experience at Jacqueline is meticulously crafted by visionary pâtissier Marius Dufay. Before joining The Chancery Rosewood as Executive Pastry Chef, Marius refined his craft at several esteemed pastry boutiques and three-Michelin-starred establishments, 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 coveted Michelin Passion Dessert award. Inspired by the natural world and its seasonal rhythms, his patisseries are a delicate expression of artistry — an elegant homage to nature's beauty.

THE ART OF TEA

85 per guest

A sensory exploration of tea through three distinct chapters, each celebrating the harmony between tea and florals, which inspire every course and flavours they create.

ORIGIN

A study in steepness

The journey begins with a rare white tea served in the traditional Gong Fu Cha style. Steeped in three progressive intervals.

TRADITIONAL

Classic black tea meets timeless British rituals

A traditional black tea, accompanied by warm scones, preserves, and floral-inspired finger sandwiches and pâtisseries

CONTEMPORARY

A modern finale in perfume and playfulness

The final chapter features a perfumed tea, steeped using a modern method.

ORIGIN

White Tea – Dragon Scale
Vietnam *Sourced by Palais des Thés*

<i>Immortelle</i>	Peking Duck Bao
<i>Cherry Blossom</i>	Gyokuro & Cherry
<i>Ylang-Ylang</i>	Wasabi & Pistachio

TRADITIONAL

<i>Geranium</i>	Smoked Salmon & Plum
<i>Saffron</i>	Lobster & Orange
<i>Chamomile</i>	Egg & Marmite
<i>Pollen</i>	Gingerbread & Stilton
<i>Jasmine & Rose</i>	Plain and Fruit Scones Clotted cream, selection of preserves <i>Jasmine & Apricot / Rose & Strawberry</i>
<i>Tiaré Gardenia</i>	Vanilla Custard Tart
<i>Lavender</i>	Almond Bakewell Tart
<i>Poppy</i>	Raspberry Victoria Sponge
<i>Violet</i>	Yuzu Battenberg

CONTEMPORARY

<i>Orange Blossom</i>	Caviar & Potato
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Champagne Pairing – 70

Sparkling Tea Pairing – 30

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		Yunnan	
	Ceylon		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	Mai Tea Sabhang Celebration <i>Ilam, Nepal</i>	
	Organic Barnesbeg DJ 3 Tippy Clonal F.T.G.F.O.P.1 <i>Darjeeling, India</i>		Misty Mountains <i>Nepal</i>	
	Thurbo DJ 2 Clonal F.T.G.F.O.P.1 <i>Darjeeling, India</i>	2	Sam Bodhi F.O.P <i>Nuwara Eliya, Sri Lanka</i>	
	Darjeeling Plum Muscatel 2nd Flush 2023 <i>Darjeeling, India</i>	2	Wild Resin Lapsang – Smoky Lapsang Souchong <i>Fujian, China</i>	
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	2	Cocoa Malt Queen – Jin Jun Mei <i>Fujian, China</i>	4
	Darjeeling Spring Flowery 1st Flush 2025 <i>Darjeeling, India</i>	2	Fig Butter Black – Golden Peony <i>Fujian, China</i>	
	Organic Himalayan Flower <i>Darjeeling, India</i>		Grand Yunnan Impérial <i>Yunnan, China</i>	
	House Assam <i>Assam, 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>	4
	Golden Assam <i>Assam, India</i>		Dong Fang Black Tea <i>Chiang Rai, Thailand</i>	2
	Imperial Black 2022 <i>Hile, Nepal</i>	5	Jukro Malcha <i>powder from black tea from Korea</i>	
	Kalapani Ujeli <i>Panchthar, Nepal</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	Kabuse Cha Midori <i>Japan</i>	
	Long Jing Imperial <i>Zhejiang, China</i>		H34 Gyokuro 2024 <i>Shibushi, Japan</i>	26
	Huang Shan Mao Feng <i>Anhui, China</i>		Shoju <i>Tanegashima, Japan</i>	3
	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>	
	Saemidori Kabusecha 2024 <i>Kagoshima, Japan</i>	5		
BLEND	Green of London <i>green tea, bergamot</i>		Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	
	Sakura Fruit & Floral Green Tea <i>sencha, cherry blossom, pineapple</i>		Premium Genmaicha <i>sencha, roasted rice</i>	
	Geisha Flower <i>green tea with cherry blossom</i>			

Oolong

SINGLE ORIGINE	Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	4	Kyoto Oolong 2023 <i>Kyoto, Japan</i>	2
	Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	3	Milky Oolong <i>Mae Salong, Thailand</i>	
	Shan Lin Xi Oolong <i>Nantou, Taiwan</i>	12	Dong Pian <i>Chiang Rai, Thailand</i>	
	Qing Xin Oolong from 24/22/20/15 <i>Jade Mountain, Taiwan in 2024, 2022, 2010 and 2015</i>	12/16/21/48	Kesane Oolong <i>Guria, Georgia</i>	
BLEND	Osmanthus Pearl <i>oolong with osmanthus flower</i>		Marigold Oolong <i>oolong with marigold flower</i>	
	Blue Aurora Blend <i>milky oolong, lilac flower, apple</i>	2		

White Tea

SINGLE ORIGINE	Heirloom Silver Needle <i>Fujian, China</i>	17	Cisujen Mountains White Tea <i>Java, Indonesia</i>	
	White Whisper – Sou Mei <i>Fujian, China</i>		Noring White Spring <i>Ilam, Nepal</i>	
	Blazing Heavens – 2013 Aged White Tea <i>Fujian, China</i>	2	Silver Buds 2020 <i>Kapkoros, Kenya</i>	12
	Celestial Buds <i>Chiang Mai, Thailand</i>		Silver Buds 2022 <i>Kapkoros, Kenya</i>	8
	Dragon Scales <i>Ha Giang, Vietnam</i>	6		
BLEND	Cristallo Blend <i>white tea, peach, pomegranade, 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>		2023 Mini Tuo Cha <i>Rangsai Mountain, Yunnan</i>	
	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>	2	Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	49
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	4	Dao Puer <i>Vietnam</i>	
	Vintage Cooked mini cakes <i>Yunnan, China</i>		Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>	
	2020 Lao Cha Tou <i>Yunnan, China</i>			

Matcha

MATCHA	Matcha Shiro	2	Matcha Meiju	6
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Infusion

FLORAL INFUSION

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|-----------|---------------------|
| Chamomile | Lavender |
| Linden | Damask Rose |
| Mallow | Red Amaranth Flower |
| Safflower | Violet |
| Hibiscus | |

HERBAL INFUSION

- | | |
|---------------------------------|---------------|
| Mountain Mint | Cocoa Bean |
| Sobacha – Roasted Buckwheat Tea | Lemon Thyme |
| Mugicha – Roasted Barley Tea | Lemon Verbena |
| Olive Leaf | Nettle |

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> |

SPARKLING	Pol Roger, Brut Réserve, Champagne, France, NV	25 / 125
	Pol Roger, Blanc de Blancs Vintage, Champagne, France, 2015	45 / 195
	Pol Roger, Cuvée Sir Winston Churchill, Champagne, France, 2015	475
	Champagne Huré-Frères, Brut Invitation, Montagne de Reims, France, NV	35 / 155
	Pascal Agrapart, Les 7 Crus, Côte des Blancs, France, NV	165
	Guy de Forez, Les Riceys Blanc de Noirs, Champagne, France, NV	28 / 150
	Sugrue, Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	195
	Nyetimber, Classic Cuvée, West Sussex, England, NV	95
	Nyetimber, 1086 Prestige Cuvée, West Sussex, England, 2013	375
	Bollinger, Special Cuvée, Champagne, France, NV	149
	Telmont, Reserve de La Terre, Champagne, France, NV	175
WHITE	Le Soula, Blanc, Côtes Catalanes, France, 2019	25 / 125
	Domaine Lafage, Chardonnay Novellum, Rousillon, France, 2024	15 / 65
	Apollo's Praise, Kabinett Riesling, Finger Lakes, USA, 2023	18 / 89
ROSÉ	Rumour, Rosé, Provence, France, 2024	16 / 75
	Arnot-Roberts, California Rosé, California, 2024	17 / 95
RED	Domaine M. Chapoutier, Cotes-du-Rhone Adunatio Collection Bio Rouge, Rhône, France, 2023	15 / 65
	Le Soula, Rouge, Rhône, France, 2021	18 / 89
	Mas de Daumas Gassac, Mas de Daumas Gassac, Languedoc, France, 2013	295

Drinks

COCKTAILS – 18

White Peach & Strawberry Bellini
rose poached peaches, jasmine, strawberry, sparkling wine
N/A option available 14

Grape & Elderflower Sour
Barsol Quebranta pisco, grape, Tapatio Blanco tequila, elderflower, citrus, egg white

Americano
rooibos, Campari, Cocchi Vermouth di Torino, coconut, soda

NON-ALCOHOLIC – 14

Kir Royale
house-made cassis, Juke's No. 1 sparkling wine

Cosmopolitan
cranberry, Seedlip Citrus, orange blossom, lime

Arnold Palmer
oolong tea & house-made seasonal lemonade

SOFT DRINK – 6

Idyll Wild Rhubarb | Idyll Wild Apple

BEER

Soho Pilsner 330ml	9
Kernel Pale Ale – Citra 330ml	9
Freedom Helles Organic Lager 330ml	9
Lucky Saint N/A Lager 330ml	8
Gamay Dire Viere, Gallia 700ml	30
Burning Sky Monolith Vatted Black Beer 750ml	25
Cantilion Kriek Lambic 750ml	45
Eric Bordelet Poire 750ml	72

COFFEE

Espresso
Café Noisette
Single Origin Cold Brew
Americano
Latte Cappuccino

BARISTA SPECIALS

Matcha latte	2
Hojicha latte	2
Pistachio latte	2
Hot chocolate	
Signature Iced Tea	

SPARKLING TEA	200ml / 750ml
Saicho Jasmine China	14 / 40
Saicho Darjeeling India	14 / 40
	125ml / 750ml

LYSERØD Rosé, Copenhagen Silver Needle & oolong teas	12 / 55
LYSEGRØN, Copenhagen Dragon Well & sencha teas	12 / 55
BLÅ, Copenhagen jasmine & first flush Darjeeling	12 / 55

JUICE

Fruit Juice	9
Freshly Pressed Juice from Juice HQ	12

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