ART AFTERNOON TEA

ROSEWOOD LONDON

CLAUDE MONET

Mark Perkins, Executive Pastry Chef

CLAUDE MONET ART AFTERNOON TEA

A SELECTION OF SANDWICHES

Camembert Custard Tart
Pear Chutney, Camembert Mousse, Caramelised Pear

Lobster & Prawn Profiterole
Dijon Mayonnaise, Lemon Zest, Forest Fruit Tea Jelly

Egg & Mayo
King's Imperial Caviar, Brioche Bun

Roast Chicken
Baby Gem Lettuce, Tarragon-infused Mayonnaise, Onion Seed Bun

Cured Salmon
Crème Fraîche, Cucumber Ribbon, Trout Roe, Toasted Brioche

PLAIN & RAISIN SCONES

Plain Scone

Raisin Scone

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

ART-INSPIRED PASTRIES

Lemon & Vanilla Madeleines

Jasmine Tea Cream

The Water Lily Pond (1899)
A Pistachio delight made of Morello & Griottine Jelly infused with Cherry Blossom whipped Pistachio Ganache & Matcha Chocolate Decorations

Impression Sunrise (1872)
The Cake features an Almond Sponge, balanced by a Yellow Peach & Vanilla Jelly, Raspberry Gel, Vanilla Mousse, sitting on an Almond Florentine Biscuit

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.

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ART-INSPIRED PASTRIES · CONTINUED

Woman with a Parasol (1875)
This Vanilla Madeleine Sponge expertly pairs Rosemary White Chocolate Namelaka with Apricot Vanilla Jelly & Emperor's 7 Treasures Tea Ganache, finished with Pistachio Crumb & Green Chocolate Parasol

THE AFTERNOON

Art Afternoon Tea	80
Wild Idol 0% Art Afternoon Tea	90
Cocktail Art Afternoon Tea	98
Billecart-Salmon 'Le Réserve' Brut	108
Billecart-Salmon 'Le Rosé' Art Afternoon Tea	116

CAVIAR RITUAL

Imperial Selection 10g	35
Imperial Selection 30g	95
An additional glass of Wild Idol 0%	20
An additional Cocktail	22
An additional glass of Billecart-Salmon 'Le Réserve' Brut	28
An additional glass of Billecart-Salmon 'Le Rosé'	36

An elegant caviar service to elevate your Art Afternoon Tea, served with traditional garnish and warm blinis.

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