

•ART AFTERNOON TEA,  
THE JOHN BOOTH COLLECTION•

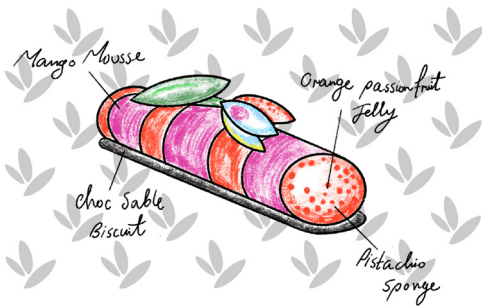
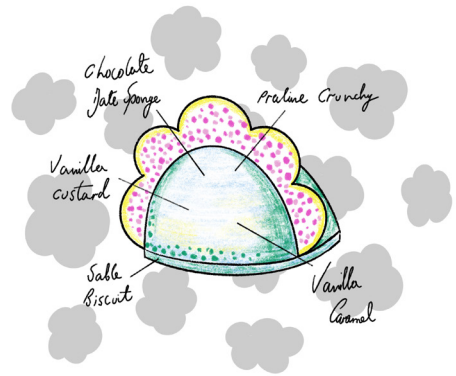
As a Pastry Chef, I'm always curious and try to draw inspiration from things that surround me.

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.

MARK PERKINS  
Executive Pastry Chef

### *The Twins*

Inspired by John Booth's experience as a twin, this two-sided cake is reminiscent of a sticky toffee pudding and paying homage to his Cumbrian roots, combining chocolate date sponge, sable biscuit, praline crunch and vanilla custard.

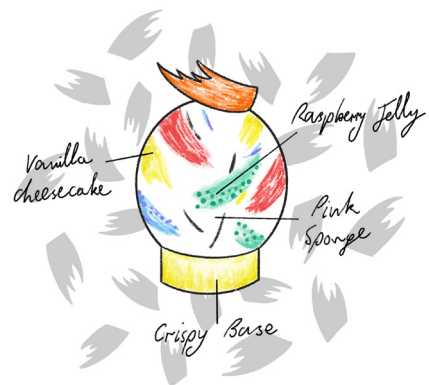


### *Tropical Tulip*

Inspired by Booth's iconic tulip motif, the purple and pink coloured cake combines mango mousse, orange passionfruit jelly and pistachio sponge, on a base of chocolate sable biscuit.

### *Painter's Palette*

Made with vanilla cheesecake, pink sponge and raspberry jelly to represent the bright brush strokes of a paintbrush, sat atop a base of crispy biscuit, indicative of an artists palette.



Chef Mark Perkins and the Mirror Room team are proud to present 'Art Afternoon Tea, The John Booth Collection', a new offering bringing two notable artists together, combining their separate visions for the first time.

Noted multidisciplinary London-based artist, John Booth, with work previously featured in the windows of Selfridges, and clients including Fendi and Paul Smith, has worked closely with Executive Pastry Chef Mark Perkins to create a new vision for Mirror Room's Art Afternoon Tea series.

Following spending time in John Booth's studio, Chef Mark Perkins worked with John Booth to handcraft a series of cakes created to evoke joy, using bold prints and bright colours, drawing on both their histories of craftsmanship and innovation. An entirely co-created menu as both artists swapped creative roles to allow insight into one another's processes.

John Booth's experience of work in design for fashion, installations, and ceramics has been translated into the menu, brimming with artistic expression.

• M E N U •



Wimbledon Art Afternoon Tea 75



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

Alsop & Walker Idle Hour Cheese, Chutney, Filigrano Tart  
Cucumber, Cream Cheese, Olive Tapenade, Pickled Courgette, Turmeric Bread  
H. Foreman's Smoked Salmon, Crème Fraîche, Avocado Purée, Charcoal Bread  
Free Range Chicken, Parsley Mayonnaise, Garlic, Shallot, Paprika, Tomato Bread  
Wiltshire Ham, Wholegrain Mustard Mayonnaise, Cornichons, Brown 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.

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

Strawberry Shortbread  
Amarena Bourbon

The Twins  
Tropical Tulip  
Painter's Palette

Wimbledon R de Ruinart or Wild Idol 0% Art Afternoon Tea 85

Wimbledon Cocktail Art Afternoon Tea 92

Wimbledon Ruinart Rosé Art Afternoon Tea 92

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

Wimbledon Dom Pérignon  
Art Afternoon Tea 160

Served with a glass of Dom Pérignon 2013

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 •

V I E T N A M G O L D E N T I P

Indulge in the rare Tuyet San tea, harvested from towering ancient trees in northern Vietnam. Its smoky, elegantly curled leaves yield a golden-hued cup with a subtly sweet, fresh, and smoky flavor, showcasing the artistry of tea master's worldwide.

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

S E N C H A S A K U R A

This masterfully blended tea with delicious cherry blossom is a Japanese classic. The tea is beautifully embellished with rose petals and enriched with a delicious cherry flavour. Delicate in terms of taste and aesthetics.

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

S E A O F B L O S S O M

Made from 100 types of flower blossoms from 22 different countries. This rare infusion has been masterfully blended with an array of blossoms with hints of raspberries, rhubarb and cherries.

• 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

A true English classic, the original blend, which combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf, and the rarest of the three teas, an Indonesian black tea, which gives the slight smokiness taste.

E A R L G R E Y

Our premium Earl Grey combines black teas from Yunnan China and Ceylon, blended with the pure bergamot oil from Calabria, Italy known to produce the finest bergamot oil in the world.

L A P S A N G S O U C H O N G

The riper, larger Souchong leaves are harvested from the lower sections of the tea bushes, roasted before being delicately smoked over select pine wood. This process imparts a sharp smoky flavour with a subtle spicy undertone.

M A S A L A C H A I

Infused with black tea and whole spices. This comforting and aromatic blend of rich, natural spices creates an irresistible heart-warming sweet and spicy infusion.

P R E M I U M A S S A M M A N G A L A M

Malty and rich, with its large leaf and opulent golden tips, this premium single estate Assam tea is the jewel of any tea assortment. The estate takes pride to produce and offer London Tea Exchange with the finest second flush production for the past 25 years

#### PREMIUM ASSAM MANGALAM

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#### DARJEELING 2ND FLUSH MAKAIBARI

Referred to as the champagne of teas due to the distinct muscatel characteristic. Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea. This wonderfully smooth single estate Darjeeling leaves a hint of sweetness and fruitiness on your palate.

#### HONEY BLACK (RARITY)

Located in south-western China, Yunnan, The tobacco-like leaf with many golden tips yields a copper-coloured cup and a strong, spicy, malty flavour combined with the typically soft earthy Yunnan character.

#### VANILLA SUPREME

Combining aromatic, spicy, golden-tipped Assam leaves with soft, depthful Ceylon, this high-grade blend is enriched with the delicate flavour of Bourbon Vanilla and precious, slightly spicy Vanilla pieces.

#### TRUFFLE & PISTACHIO

A perfect combination of pistachio and truffle provides a rich taste irresistible for those who enjoy pistachio. This mild black tea makes a sweet and blissful remedy to transport you away from the stresses of life.

**Contains nuts**

#### CEYLON DECAFFEINATED

Ceylon OP presents as long, wiry, and anthracite-coloured leaves, boasting a mild yet tender flavor profile. Upon brewing, it reveals a copper-coloured cup with a robust aroma accentuated by subtle hints of chocolate.

• G R E E N •

G E N M A I C H A

Legend has it that the origins of the tea dates back to the 15th century when a servant (Genmai) accidentally dropped a few grains of stolen rice hidden up his sleeve as he was pouring tea for his master.

The incomparable taste is characterised by the mildness of the Bancha and is ideally complemented by the pleasant, slightly sweet and nutty caramel note.

G Y O K U R O   A S A H I

*Supplement 10*

Considered a rarity, this top class Japanese Gyokuro, known as “Dew of a Pearl”, has a deep green, slightly shining colour and gives off a noble, strong flavour with a hint of sweetness, an impressive mixture of tender mildness and an intense, highly aromatic taste.

E M P E R O R ' S   P A L A C E

As part of the prestigious Nobel Tea Chest collection curated by the London Tea Exchange, this tea was specially selected to represent Japan at the behest of His Majesty Emperor Akihito. Typically reserved only for state visits or guests at the Emperor's palace, it remains a rarity, savoured by very few. Renowned for its unparalleled taste and distinctive character, this green tea is unlike any other.

E M P E R O R ' S   7   T R E A S U R E

This tea was served by successive Emperors within the Forbidden Palace in Beijing (China). The tea was kept secret over generations and was seen as one of the true mysteries of ancient China. The recipe of this tea was lost for hundreds of years. London Tea Exchange spent almost two decades in research and development in unearthing the secret. Due to the historic nature of this tea London Tea Exchange only offers it to a select few families globally.

K O R E A N   W O O J E O N

Coming from the volcanic island of Jeju, the volcanic layers of rock act like a natural filter for the rainwater. The glowing, bottle green cup treats us with an aromatic, grassy and slightly nutty taste experience that is truly unique.

M A T C H A   -   C E R E M O N I A L   ( O R G A N I C )

*Supplement 10*

The tea of teas. A symbol of Japanese tea culture and ceremony, this is one of our finest Matcha from Uji. This ceremonial Matcha is made using the traditional stone-grinding process, pulverising the Tencha leaves with air pressure.



• W H I T E •

Y A B A O

*Supplement 10*

One of the prized teas within the London Tea Exchange Collection, limited to only two kilograms per year. The tea is famous for its special shape and unique sweet nutty aroma.

S I L V E R N E E D L E

*Supplement 10*

Hailing from the northern reaches of Fujian province, our Silver Needle White Tea enchants with its bright, slightly rose-coloured cup. Delicate and fragrant, it offers a tender, mild taste reminiscent of apricots.

S H A N G R I - L A

*Supplement 12*

This white tea will surprise you with body and exceptional flavour nuances in the infusion. Subtle hint of elegant, floral aromas interacts with smooth, fruity citrus textures.

• Y E L L O W •

K E K E C H A

A privilege for the members of the Royal Courts and close associates of the palace including high ranking Buddhist monks throughout history. The taste is mild with a hint of Papaya and an underlying spiciness.

H U A N G Y A

Exclusively sourced for London Tea Exchange, the production method of the Huang Ya is a closely guarded secret. Only three yellow teas survive today. Out of the three the rarest of them all is the Huang Ya Yellow Tea. Typically sweet, with notes of roasted nuts, herbs and honey.

*Yellow tea is an increasingly rare variety of tea.  
The process of making yellow tea has an added step of encasing & sweltering giving the leaves a slightly yellow colour.*

• O O L O N G •

J A S M I N E O O L O N G

Grown in the mountains of southeast China. The leaves are mixed up to six times with fresh, delicately smelling jasmine blossoms, then sieved and rolled by hand to produce the Oolong. The leaf encloses the fine jasmine aroma and only sets it free during brewing.

T O P S U P E R I O R F A N C Y O O L O N G      *Supplement 10*

One of the finest Oologns in Taiwan, and we are delighted to offer this extremely sought after Oolong. Using the finest, white leaf tips crowns this marvellous Oolong. The infusion, the leaf structure of the whole shoots are clearly visible. An intense flowery bouquet and a highly aromatic, very soft cup is overwhelming. A top tea for connoisseurs; its noble taste lingers for a long time. A highly aromatic sweetness and a distinct flower characterises this unique treasure.

M I L K O O L O N G

Probably one of the most unusual tea specialities in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. Immediately after withering the still moist leaves are placed in an enclosed room where milk water (whey) is steamed. The steam conserves the pretty, lightly olive-green leaf and cup colour and invokes the distinct creamy scent and taste.

**Contains lactose**

B U T T E R L Y O O L O N G

Exclusive to the Taiwanese highlands, it reveals a vibrant spectrum of colours, from intense green to deep brown. With a subtle black tea character, it delights the palate with a pleasant sweetness and a hint of doughiness.

• H E R B A L •

R O O I B O S

The unique caffeine free infusion Rooibos tea can be identified by its ruby colour and the soft, sweet, characteristic and aromatic taste.

C H A M O M I L E

Sourced from the River Nile region, our high-quality Egyptian Chamomile boasts full buds enriched by the unique environment, retaining compelling nectar. As a caffeine-free option, this dried blossom yields a robust beverage suitable for any season.

N A N A M I N T

Harvested from the pristine Atlas Mountains, our mint possesses an unparalleled sweetness cultivated at such elevations. The infusion delivers a refreshing and invigorating spearmint flavour, absent of fruity notes, ensuring a delightfully revitalizing experience.

P E P P E R M I N T

This is a refreshing caffeine free drink, has a pure, refreshing, menthol like character.

• 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 •



Tequila Sunrise 21
<i>Los Arcos Tequila, Pandan &amp; Vetiver, LE Pink Grapefruit Soda</i>
Splash Spritz 21
<i>Fair Vodka &amp; Passion Fruit, Peach Flower Aperitif, Provence Tonic</i>
Spring Evolution 21
<i>Portobello Road Gin, Apricot &amp; 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