

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 born 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. Our fish is sustainably sourced, either locally or through sustainably certified partners.

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WORLD'S BEST AFTERNOON TEA AWARD

SPONSORED BY PALAIS DES THÉS

JACQUELINE AT THE CHANCERY ROSEWOOD

MARIUS DUFAY

2026

THE ART OF TEA

Our representation of the timeless British ritual

Begin with a sensory exploration of the world of tea, 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

Signature Champagne Pairing – 75

Bonnet Gilmert, Blanc de Blancs Grand Cru, NV
Pol Roger, Brut Réserve, NV
Gosset, Grand Rosé, NV

Héritage Champagne Pairing – 185

Ruinart, Blanc de Blancs, NV
Pol Roger, Cuvée Sir Winston Churchill, 2015
Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, 2012

Non-alcoholic Pairing – 45

Copenhagen LYSEGRØN
Château Sigalas Rabaud Sauternes
Arnold Palmer

Selection of three Grand Cru Teas – 18

Batabatacha, *Niigata, Japan*
Honey Black 2024, *Nantou, Taiwan*
Silver Buds 2022, *Kapkoros, Kenya*

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Autumn Menu

95 per guest

Oscietra Caviar Blini
Maris Piper potato gaufrette, sour cream and pickled cornichon

SANDWICHES

Chalk Stream Trout
pine-infused cream cheese and pickled Baron red onion on rye bread

Lord of the Hundreds Cheese
Damson paste and hazelnut butter on white bread

Wiltshire Truffle
egg, cress and English mustard on brioche bread

Poached Guinea Fowl
dressed celeriac and Bramley apple sauce on granary bread

Apple Granita
British Cox apples

SCONES

Plain and Raisin
served with Devonshire clotted cream, strawberry jam and Heather honey & orange-gingerbread crumble jam

PASTRIES

Vanilla Empress
Damson plum, Tahitian cream and salted caramel

Pumpkin
Crown Prince squash, pistachio praline and Mandarin jelly

Chestnut
blackcurrant marmalade and French meringue

Pear Belle Helene
Conference pears, almond custard and chocolate ganache

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Signature Blend

The Chancery Rosewood Blend

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

Tea Sommelier's Blend

Earl Grey Lavender

A timeless Earl Grey elevated with fragrant lavender for a smooth, floral finish. Expertly blended by our tea sommelier to create a beautifully balanced and aromatic infusion.

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Black Tea

BREAKFAST TEA	Assam		Yunnan	
	Ceylon		House Kenya	
EARL GREY	Large Leaf Earl Grey		Lords Tea *black tea, bergamot, safflower*	
SINGLE ORIGIN	Jersey Black Tea *Jersey, United Kingdom*	24	Cocoa Malt Queen – Jin Jun Mei *Fujian, China*	
	Darjeeling Plum Muscatel 2nd Flush 2025 *Darjeeling, India*		Golden Peony *Fujian, China*	
	Darjeeling Spring Flowery 1st Flush 2025 *Darjeeling, India*	5	Honey Black 2024 *Nantou, Taiwan*	14
	Organic Himalayan Flower *Darjeeling, India*		Cherry Black 2024 *Gokase, Japan*	5
	Assam Malt 2nd Flush 2025 *Assam, India*		Dong Fang *Chiang Rai, Thailand*	
	Imperial Black 2022 *Hile, Nepal*	5	Jukro Malcha *powdered black tea from Korea*	
	Kalapani Ujeli *Panchthar, Nepal*		Jukro *Hadong, South Korea*	
	Misty Mountains *Nepal*		Amphora *Guria, Georgia*	
	Sam Bodhi F.O.P *Nuwara Eliya, Sri Lanka*		A'a Black Tea *Big Island, Hawai'i*	108
	Whisky Wood Smoke *Shizuoka, Japan*			
BLEND	Chocolate Velvet Tea *black tea, oolong, chocolate, raspberry, caramel*		Arabian Saffron Chai *black tea, spices, saffron, dates*	

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Green Tea

SINGLE ORIGIN

Jersey Green Tea 24
Jersey, United Kingdom

Long Jing Imperial
Zhejiang, China

Huang Shan Mao Feng
Anhui, China

Batabatacha
Niigata, Japan

Craft Hojicha
Kyoto, Japan

Kuki Hojicha – Roasted Stems
Japan

Okumidori Kabusecha 2025 5
Kagoshima, Japan

Saemidori Kabusecha 2025 5
Kagoshima, Japan

Handpicked Gyokuro 2025 26
Shibushi, Japan

Sencha Ariake
Japan

Jejudo Imperial
Jeju Island, Korea

BLEND

Green of London
green tea, bergamot

Sakura Fruit
sencha, cherry blossom, pineapple

Jasmine Pearls
green tea, jasmine

Sahara Tea
green tea, rose, yellow fruits

Premium Genmaicha
sencha, roasted rice

Moroccan Mint
green tea, peppermint

Al Qalom
jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy

Yellow Tea

SINGLE ORIGIN

Wenzhou Gold 4
Zhejiang, China

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Oolong

SINGLE ORIGIN

Song of Orchid 5
– Qi Lan Rock Tea
Fujian, China

Duck Sh*t Oolong 5
– Ya Shi Dan Cong
Guangdong, China

Qing Xin Oolong 12/16/21/48
2024/2022/2020/2015
Jade Mountain, Taiwan

Kyoto Oolong 2023
Kyoto, Japan

Milky Oolong
Mae Salong, Thailand

Gao Shan Cha
Nantou, Taiwan

Wang's Jin Xuan
Nantou, Taiwan

Tie Guan Yin
Nantou, Taiwan

Bao Zhong
Pinglin, Taiwan

BLEND

Blue Aurora Blend
milky oolong, lilac flower, apple

White Tea

SINGLE ORIGIN

Heirloom Silver Needle 17
Fujian, China

White Whisper – Sou Mei
Fujian, China

Lahu's Celestial Buds
Chiang Mai, Thailand

Wild Buds from Fengqing 5
Yunnan, China

Cisujen Mountains White Tea
Java, Indonesia

Silver Buds 2020 12
Kapkoros, Kenya

Silver Buds 2022 8
Kapkoros, Kenya

Dragon Scales 9
Ha Giang, Vietnam

BLEND

Cristallo Blend
white tea, peach, pomegranate, rose

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Dark Tea

RAW PUERH

Chiang Mai Mao Cha
Chiang Rai, Thailand

Mao Cha from M.Yang
Chiang Rai, Thailand

Midnight Oracle 9
– 2010 Lincang Raw Puerh
Lincang, Yunnan

Roasted Mao Cha from Dara
Chiang Mai, Thailand

Mao Cha from Chiang Dao
Chiang Mai, Thailand

Mao Cha Pays Shan
2021 Vintage
Pays Shan, Myanmar

SHU PUERH

Qi Zi Bing Cha Cake 2014 Vintage
Xishuangbanna, Yunnan

Mystic Tree Guardian 5
– 1999 Bulang Shu Puerh
Bulang Mountain, Yunnan

Vintage Cooked mini cakes
Yunnan, China

2020 Lao Cha Tou
Yunnan, China

Yu An Mandarin 49
Mandarin – Xin Hui, Puerh – Malaysia

Dao Puer
Vietnam

Cao Bo Pu Erh
Cao Bo, Vietnam

Matcha

SINGLE ORIGIN

Okumidori
Japan

Asatsuyu 6
Japan

Mate

SINGLE ORIGIN

Mate Verde Chimarrão
Brazil

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Rooibos

BLEND

Tahitian
rooibos, vanilla, almond

Lords
rooibos, bergamot

Spiced
rooibos, cinnamon, ginger, cardamom, cloves, pepper

Infusion

FLORAL INFUSION

Chamomile

Linden

Safflower

Hibiscus

Lavender

Damask Rose 5

Red Amaranth Flower

Violet 7

HERBAL INFUSION

Mountain Mint

Olive Leaf

Cocoa Bean

Lemon Thyme

Lemon Verbena

Wild Nettle

TISANE

Sobacha
Roasted Buckwheat

Mugicha
Roasted Barley

BLEND

Sweet Grains
buckwheat, puffed rice, cocoa, almond

Golden Harvest
oats, cornflakes, coconut

FRESH INFUSION

Ginger

Lemon

Mint

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Wines

		125ml / 750ml
SPARKLING	Pol Roger, Brut Réserve, Champagne, France, NV	27 / 150
	Ruinart, Blanc de Blancs, Champagne, France, NV	50 / 275
	Pol Roger, Cuvée Sir Winston Churchill, Champagne, France, 2015	95 / 550
	Gosset, Grand Rosé, Champagne, France, NV	33 / 185
	Guy de Forez, Tradition Blanc de Noirs, Champagne, France, NV	105
	Huré-Frères, Brut Invitation, Champagne, France, NV	150
	Bonnet Gilmert, Blanc de Blancs Grand Cru, Champagne, France, NV	25 / 140
	Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, Champagne, France, 2012	60 / 350
	Pascal Agrapart, Les 7 Crus, Champagne, France, NV	180
	Krug, Grande Cuvée 172ème Édition, Champagne, France, NV	85 / 500
	Bollinger, Special Cuvée, Champagne, France, NV	175
	Dom Pérignon, Rosé, Champagne, France, 2009	850
	Salon, Blanc de Blancs Grand Cru, Champagne, France, 2013	250 /1500
	Louis Roederer, Cristal, Champagne, France, 2016	600
	Sugrue, Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	215
	Nyetimber, Classic Cuvée, West Sussex, England, NV	22 / 110
	Nyetimber, 1086 Prestige Cuvée, West Sussex, England, 2013	295
	Wild Idol, 0.0% Alcohol Brut, Germany, 2025	65
	Wild Idol, 0.0% Alcohol Brut Rosé, Germany, 2024	75
		175ml / 750ml
WHITE	E&E Vocoret, Chablis 'Bas de Chapelot', France, 2022	39 / 155
	Domaine Vacheron, Sancerre 'Le Paradis', France, 2021	48 / 190
	Alex Moreau, Chassagne-Montrachet, France, 2023	72 / 290
	Domaine Lafage, Chardonnay Novellum, Roussillon, France, 2024	20 / 75
	Kinsman-Eades, Aisana Sauvignon Blanc, Napa Valley, USA, 2022	62 / 250
	Apollo's Praise, Dry Riesling, Finger Lakes, USA, 2023	29 / 110
ROSÉ	François Cotat, Sancerre Rosé, Loire, France, 2023	44 / 175
	Rumor, Rosé, Provence, France, 2024	25 / 95
RED	Méo-Camuzet, Côte d'Or Cuvée Etienne, Burgundy, France 2023	43 / 170
	Domaine M. Chapoutier, Côtes-du-Rhône, Rhône, France, 2023	18 / 65
	Château Marsau, Côtes de Francs, Bordeaux, France, 2019	30 / 115
	Château Durfort-Vivens, 2ème Cru Classé Margaux, Bordeaux, France, 2014	77 / 315
	Tor, Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	72 / 290
	Lady of the Sunshine, Chene Vineyard Pinot Noir, Edna Valley, USA, 2023	47 / 185

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Drinks

COCKTAILS

Seasonal Bellini 20
Wine poached peaches, jasmine Muyu, Pol Roger Brut NV

Earl Grey Collins 23
Grey Goose Vodka, bergamot, Saicho jasmine, clarified strawberry, earl grey

Hibiscus Margarita 24
Don Julio Blanco Tequila, Los Siete Misterios Doba-Yej Mezcal, agave, verjus, pink pepper, hibiscus

Jacqueline Martini 25
safflower, Seventy One Gin

Velvet Martini 23
Woodford Rye Whiskey, Remy Martin VSOP Cognac, Crème de Cacao, espresso, chocolate velvet tea

Jackie Negroni 22
Tanqueray 10, Campari, Cocchi Vermouth di Torino, coconut, rooibos

Matcha Old Fashioned 25
Diplomatico Mantuano Rum, Ruta Maya, Exmoor wildflower honey, ceremonial grade matcha

NON-ALCOHOLIC – 15

Arnold Palmer 0%
Cold-brewed oolong tea, lemon, soda

Blossom Bellini 0%
Seedlip Grove, Saicho jasmine, elderflower

Chamomile Seltzer 0.5%
Everleaf Forest, Martini Floreale, Double Dutch Skinny Tonic, sesame, bee pollen, chamomile

SOFT DRINKS 6

BEER	*330ml*
Pillars Lager 4.0%	9
Pillars Original Pale 4.5%	9
1936 Bière 0%	8
Lucky Saint N/A Lager 0.5%	8
CIDER	*750ml*
Eric Bordelet Poire 4.0%	72

COFFEE

Espresso
Macchiato
Americano
Latte | Cappuccino

BARISTA SPECIALS

Matcha Latte
Iced Strawberry Matcha Latte 5
Iced Mint Matcha
Chai Latte
Hojicha Latte
Lavender Latte
Pistachio Latte
Rooibos Latte
Hot Chocolate
Signature Iced Tea

SPARKLING TEA *200ml / 750ml*

Saicho Jasmine 14 / 40
Green tea from Fuding in Fujian, China

Saicho Darjeeling 14 / 40
Darjeeling tea, India

Saicho Osmanthus 16 / 45
Tie Guan Yin Oolong tea from Xianyou, China

125ml / 750ml

LYSEGRØN, Copenhagen 12 / 55
Dragon Well & sencha teas

BLÅ, Copenhagen 12 / 55
jasmine & first flush Darjeeling

JUICE

Freshly Pressed Orange Juice 9
Freshly Pressed Grapefruit Juice 9

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