

# ROSEWOOD ABU DHABI IN ROOM DINING

# 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. ROSEWOOD ABU DHABI PARTNERS WITH LOCAL FARMS AND PURVEYORS THAT PROVIDE THE GUEST WITH FRESH, SEASONAL PRODUCE THROUGHOUT THE YEAR SUCH AS MAZARAA HONEY AND FRESH LOCAL OYSTERS FROM DIBBA BAY: THE OVERALL CONCEPT PLACES EMPHASIS ON MAINTAINING A SEASONAL AND DIVERSE MENU FEATURING LOCAL FARE.



# CHAPTER I BREAKFAST ALL DAY



CONTINENTAL 169

Fresh Juice

Orange, Watermelon, Pineapple, Apple, Carrot

Cereal

Choice of: Bran Flakes, Special K Berries, Cornflakes, Coco Pops, Fitness & Fruits or Crisp Oats

Morning Bakeries (N), Jams, Marmalade, Honey

Tropical Seasonal Fruit Plate

Coffee or Tea @

Your cereal is served with a choice of Milk, Whole, Skimmed, Soya

AMERICAN 201

Fresh Juice

Orange, Watermelon, Pineapple, Apple, Carrot

Cereal

Choice of: Bran Flakes, Special K Berries, Cornflakes, Coco Pops, Fitness & Fruits or Crisp Oats

Two Eggs any style ₩

Chicken Sausage, Turkey or Beef Bacon, Smoked Salmon Grilled Tomatoes, Hash Brown Potato, Mushrooms

Morning Bakeries (N), Jams, Marmalade, Honey

Tropical Seasonal Fruit Plate

Coffee or Tea @

VEGAN 🎒 175

Fresh Juice

Orange, Watermelon, Pineapple, Apple, Carrot

Cereal

Choice of: Soya Milk Chia Pudding with Strawberry Compote, Granola Bar, Quinoa & Avocado Bowl

Tofu Scrambled Eggs

Asparagus, Grilled Tomatoes, Roasted Potatoes

Eggless Muffin

Choice of: Tropical Seasonal Fruit Plate, Mixed Berries Bowl

Coffee or Tea (2)



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Rosewood partners with local farms and food producers in a commitment to showcasing locally grown and sustainable ingredients.

Fresh Juice Orange, Watermelon, Pineapple, Apple, Carrot

Shakshuka \*

Egg, Tomato, Bell Pepper, Onion, Arabic Spices

Foul Medames

Fava Beans, Chickpeas, Lemon Juice, Olive Oil

Hummus Tahini (N)

Chickpea, Sesamè Paste, Lemon Juice

Labneh Balls #

Fresh Labneh Balls, Olive Oil, Zattar Flavor

Labneh Garlic 🗸

Fresh Labneh, Garlic, Dried Mint, Olive Oil

Cheese Platter

(Baladi Cheese, Halloumi Cheese, Feta Cheese)

Mixed Olives #

Green & Black Olives

Mini Baked Cheese Manakish (N)

Mini Baked Zattar Manakish (N)

Tropical Seasonal Fruit Platter

Coffee or Tea Ø

WELLNESS 175

Fresh Juice

Orange, Watermelon, Pineapple, Apple, Carrot

Low or Full Fat Yoghurt; Plain, Fruit or Actimel

Homemade Granola, Berries (N)

Egg White Frittata, Roasted Vine Tomatoes, Asparagus, Fresh Basil 🛊

Morning Bakeries (N), Jams, Marmalade, Honey

Tropical Seasonal Fruit Plate

Coffee or Tea (6)



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## FOTOUR A LA CARTE

# COLD

Hummus Tahini (N) ◢ Chickpea, Sesame Paste, Lemon Juice	47
Labneh Garlic 🌶 Fresh Labneh, Garlic, Dried Mint, Olive Oil	57
Cheese Platter (Baladi Cheese, Halloumi Cheese, Feta Cheese)	79
SAJ (N) 🗸	67
Saj Cheese Saj Pastry, Akkawi Cheese, Mozzarella Cheese Served With Tomato, Cucumber, Mixed Olives, Sesame	
Saj Zattar Saj Pastry, Zattar Powder, Olive Oil Served With Tomato, Cucumber, Mixed Olives, Sesame	
Saj Labneh Saj Pastry, Fresh Labneh, Paprika, Olive Oil Served With Tomato, Cucumber, Mixed Olives, Sesame	
НОТ	74
Scrambled Egg ** Olive Oil, Arabic Spices	
Foul Medames 🖊 Fava Beans, Chickpeas, Lemon Juice, Olive Oil	
Shakshuka * Egg, Tomato, Bell Pepper, Onion, Arabic Spices	
Seasonal Fruit Platter	61



# AL AIN ORGANIC EGGS \*

7
9
9
9
1
7

## SIDES

Turkey Ham (N)
Hickory Smoked Beef Bacon
Chicken Sausage
Roasted Tomatoes on the Vine 
Seasonal Mushrooms
Homestyle Potato Hash

All egg dishes are served with your choice of two sides



## BREAKFAST SPECIALS

Charcuterie (N) Bresaola, Pastrami, Salami, Homemade Pickles, Crispy Brioche	68
Artisanal Cheese Plate (N) Brie, Manchego, Goat Cheese, Date Jam, Lavosh, Mixed Nuts	79
French Toast 🗸 Plum, Nectarine Compote, Lemon Anglaise	82
Pancake 🗸 Honey Comb, Mascarpone, Mix Berries Compote	82
Whole Grain Bagel (N) Smoked Salmon, Dill Cream Cheese, Baby Rocket	86
MORNING BAKERIES	
Bakery Assortment (N)	90
Croissants (N)	58
Danish Pastries	58
Homemade Muffins	58
White or Whole Wheat Toast	37
Rolls	37

All breads and pastries are accompanied with French Butter, Marmalade, Jams, Honey and served in a basket of 3 pieces



## YOGHURTS AND CEREALS #

Cereal Choice of: Bran Flakes, Special K Berries, Cornfakes, Coco Pops, Fitness & Fruits or Crisp Oats	58
Swiss Muesli, Dried Fruits, Pistachios, Honey (N)	58
Oats & Caramelized Apple, Honey, Hot Milk	61
Homemade Granola, Berries & Yoghurt (N) Choice of: Natural or Low fat Yoghurt	79
Your cereals are served with a choice of Milk; Whole, Skimmed, Soya	
FRUITS AND BERRIES	
Our fruits are served when they are in season, ripe and ready to eat	
Seasonal Fruit Plate	61
Bowl of Mixed Berries	78



## MORNING BEVERAGES

Fresh Juice Orange, Watermelon, Green Apple, Pineapple	42
Tomato Juice, Cranberry Juice	36
Full Fat, Low Fat, Skimmed, Soya Milk	24
COFFEE @	
Espresso	28
Regular, Double Espresso, Decaffeinated	34
Latte, Latte Macchiato, Cappuccino	39
Hot or Cold Chocolate	34
Turkish Coffee	34
Arabic Coffee <b>*</b>	34



TEAS @ 57

BLACK TEAS Royal Breakfast Royal Darjeeling Earl Grey Flora

GREEN TEAS Green Tea Curls Jasmine Haze

HERBAL INFUSION Ginger Calm Chamomile Breeze Rooibos Heal Tchaba Mint



MINERAL WATER	VOLUME	
Evian Still	330 ml	37
Perrier Sparkling	330 ml	37
Eira Still and Sparkling	400 ml	37
Eira Still and Sparkling	700 ml	48
Al Ain Still *	330 ml	19
Al Ain Still and Sparkling ★	750 ml	26
SOFT DRINKS		
Coca Cola, Coca Cola Light, Sprite, Fai	nta	26
Red Bull, Sugar Free Red Bull		37
Fresh Juice Orange, Green Apple, Pineapple, Watermelon, Carrot		42
Tomato Juice, Cranberry Juice		36
REFRESHER		47

Virgin Mojito, Lemon & Mint, Virgin Pina Colada, Shirley Temple





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# CHAPTER II ALL DAY DINING

12am to 11pm



SOUPS 74

Miso Soup

Silken Tofu, Wakame, Shitake Mushrooms, Spring Onion

Yellow Lentil Soup 🗸

Fried Arabic Bread, Fresh Lemon

French Onion Soup Emmenthal Crouton

## SALADS

Poke Bowl | Tuna Or Salmon (N) 74 / 110 Edamame Beans, Soft Tofu, Wakame, Beans Sprout, Nigiri Balls, House Made Poke Dressing, Daikon, Avocado, Lime, Red Raddish, Sesame

Cobb Salad (N) **89** Romaine, Boiled Egg, Turkey Bacon, Avocado, Chicken, Tomato, Blue Cheese, Italian Dressing

Classic Caesar Salad (Plain/Chicken/Prawn) 68 / 90 / 115 Hearth Lettuce, Brioche Crouton, Shaved Parmesan, Beef Bacon

Quinoa Salad \*\*
Poached Salmon Cubes, Baby Marrow, Asparagus, Cherry Tomatoes,
Pomegranate, Lemon Vinaigrette

# **SANDWICHES**

Lobster Roll 136 French Fries

Club Sandwich (N)**★**Beef Bacon, Chicken Breast, Farm Egg, Lettuce, Tomatoes, Sesame
French Fries

Wagyu Burger
House Made Buns, Hand Craft Wagyu Patties, Aged Cheddar Cheese,
Caramelized Onion, Lettuce, Tomatoes, Mayonnaise, French Fries



## PIZZA

Margherita / Margherita, Mozzarella, Tomato, Basil	100
Pachino 🗸 Pachino Cherry Tomatoes, Stracchino Cheese, Rucola	100
Gamberi Shrimps, Mascarpone Cheese, Zucchini	131
Spianata Calabra Spicy Italian Beef Salame, Tomatoes, Mozzarella Cheese, Onion	131
Porcini Eggplant (N) / Mozzarella, Mascarpone, Pesto Sauce	120
4 Cheese 🗸 Gorgonzola, Mozzarella, Cheddar, Taleggio	120
PASTAS	
PASTAS Build Your Own Pasta	110
	110
Build Your Own Pasta Choose Your Pasta	110 32
Build Your Own Pasta  Choose Your Pasta Penne   Spaghetti   Linguine   Garganelli  Sauce It Up (Choose 1)  Tomato Sauce   Bolognese   Pesto (N)   Carbonara, Beef Bacon	
Build Your Own Pasta  Choose Your Pasta Penne   Spaghetti   Linguine   Garganelli  Sauce It Up (Choose 1)  Tomato Sauce   Bolognese   Pesto (N)   Carbonara, Beef Bacon   Cream Sauce	32



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<sup>\*</sup>Gluten Free Pasta Available

## GRILLED OVER WOOD & FIRE

SELECT YOUR FAVOURITE MEAT CUT	OR FISH	
SELECT 2 SIDE ACCOMPANIMENTS AN	D PREFERRED SAUC	Œ
Additional side dishes		33
Additional sauce		21
MEAT		
T Bone Steak	1 kg	441
Angus Rib Eye	300 gr	262
Australian Tenderloin Prime	200 gr	262
Australian Lamb Cutlets	160 gr	220
Roasted Chicken Breast	180 gr	195
FISH		
Mediterranean Seabass	200 gr	184
Norwegian Salmon	180 gr	220
Atlantic Cod	180 gr	205
Mahi-Mahi	180 gr	178



# **SIDES** (Choose 2)

Mashed Potato

Sautéed Mushroom

Grilled Green Asparagus

Roasted Potato

Boiled Green Beans

Steamed Vegetables

Grilled Vegetables

French Fries

Steamed Rice

Mixed Leaves & Vegetables

# **SAUCE FOR MEAT** (Choose 1)

Natural Jus

Pink Peppercorn Sauce

Mushroom Sauce

# SAUCE FOR FISH (Choose 1)

Black Olives Tomato Salsa

Grenoblese Caper Sauce

Salmoriglio Sauce



Inspired by the many Cuisines around the World, we have brought 'a best of...' together to treat you to authentic Chinese, Indian & Lebanese dining in the comfort of your room...

# CHINESE\*

STARTERS & BBQ	
Crispy Fried Squid, Five Spices (N)	68
Cantonese Roasted Duck (N) Half Duck 2 way (Pancake, Rice)	208
Whole Duck 3 way (N) (Pancake, Lettuce, Soup)	408
SOUPS	
Double-boiled Chicken Wonton (N)	68
Szechuan Hot & Sour, Shrimps (N)	65
MEAT & SEAFOOD	
Wok-fried Beef Tenderloin, Broccoli, Black Pepper (N)	145
Kung Pao Chicken, Peanuts (N)	118
Spicy Lamb Leg Coriander, Chili, Cumin	138
Wok-fried Szechuan Prawns, Cashewnuts (N)	145



# VEGETABLES & BEANCURD

Wok-fried String Beans (N) Minced Chicken, Preserved Vegetables	65
Claypot Tofu (N) Eggplant, Mushroom, Black Bean Sauce	65
RICE & NOODLES	
Braised 'E Fu' Noodles (N) Mushrooms, Shrimps	78
Shrimp Wonton Soup Noodles (N)	78
Beef Fried Rice (N) Wagyu Striplion, Lettuce, Egg	118



## **INDIAN**

All curries and From the Tandoor selections will be accompanied with a choice of bread or steamed rice or both

# **CURRIES**

Prawn Curry Prawn, Coconut, Green Chilies	200
Lamb Rogan Josh Slow Cooked Lamb, Green Masala	205
Mixed Vegetables Curry  Caramelized Tomato Sauce, Kashmiri Chilies	131
Dal Makhani 🗸	100
BIRYANIS	
Prawn Biryani (N) Prawn Masala, Saffron & Rose Flavor Basmati Rice, Cashewnuts	200
Lamb Biryani (N) Lamb Masala, Saffron & Rose Flavor Basmati Rice, Cashewnuts	200
Chicken Biryani (N) Chicken Masala, Saffron & Rose Flavor Basmati Rice, Cashewnuts	142



# FROM THE TANDOOR

Chicken Butter Masala (N) Tandoori Chicken Tikka, Spiced Caramelized Tomato, Kasoori Methi, Cashewnuts	142
Tandoori Chicken Yogurt, Garam Masala, Chaat Masala	142
Fish Hariyali Tikka Coriander, Mint, Ajwain, Yoghurt, Green Chilies	142
Tandoori Paneer 🗸 Yoghurt, Garam Masala, Chaat Masala	126
BREAD	
Tawa Paratha Layered Bread Cooked On The Griddle	21



## ARABIC SPECIALTIES

## COLD MEZZEH & SALAD

Hummus Tahini (N)	47
Smoked Hummus (N)  Chickpeas, Natural Cedar Wood Smoke, Olive Oil, Sesame	52
Eggplant Mutable (N)  Grilled Eggplant, Sesame Paste, Lemon Juice	47
Beetroot Mutable (N)  Grilled Eggplant, Sesame Paste, Walnuts, Lemon Juice, Beetroot	52
Tabbouleh 🗸 Parsley, Tomatoes, Crush Wheat, Lemon Juice, Mint Leaves	63
Fattoush Salad (N)  Tomatoes, Cucumber, Lettuce, Lemon Juice, Olive Oil, Sumac Powder, Sesame	63
Sidon Salmon Salad Smoked Salmon, Mixed Oloroso Lettuce, Dill Leaves, Lemon Juice, Sour Cream	68



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## HOT MEZZEH

Kibbeh Al Chef (N) Fried Kebbeh, Fried Eggplant, Walnuts, Pomegranate Molasses	53
Fried Kebbeh (N) Grilled Kibbeh, Mince Meat, Pine Seeds	53
Cheese Sambusek 🗸 Fried Pastry, Akkawi, Feta Cheese	50
Meat Sambusek (N) Fried Pastry, Mince Lamb, Pine Seeds	58
Spinach Fatayer (N)   Fried Pastry, Spinach Leaves, Lemon Juice, Feta Cheese, Pine Seeds	49
Potato Harra 🗸 Fried Potato Cubes, Coriander Leaves, Red Chili Sauce	49
Chicken Liver Fried Chicken Liver, Garlic, Lemon Juice, Cumin, Pomegranate Molasses	53
Makanek (N) Fried Lamb Sausage, Lemon Juice, Pomegranate Molasses	57



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# FROM THE CHARCOAL GRILL

Arabic Mixed Grill Charcoal Grilled Shish Tawook, Shish Kebab, Kofta Kebab, Grilled Onio Grilled Tomato	<b>189</b> on,
Chicken Shish Tawook Charcoal Grilled Chicken Breast, Garlic Paste Choice of Waffles Fries with Paprika or Dippers Fries with Sea Salt	136
Kofta Kebab Charcoal Grilled Minced Lamb, Parsley, Grilled Tomatoes, Onion, Mixed Vegetables	<b>157</b>
Shish Kebab Charcoal Grilled Lamb Cubes, Grilled Tomatoes, Onion, Mixed Vegetables	157
Lamb Chops Charcoal Grilled Lamb Chops, Grilled Tomatoes, Onion, Mixed Vegetables	220
Seabass Fillet	189

Grilled Seabass Fillet, Arabic Spices, Olive Oil, Harra Sauce

# **DESSERTS**

Exotic Cheesecake (N) Mango Puree, Cream Cheese, Strawberry Gel	63
Rhubarb Crumble (N) Fresh Rhubarb, Almond Frangipane, Almond Sweet And Sour Cream	63
Crème Brûlée (N) Cream, Vanilla, Berry	52
Tiramisu (N) Lady Finger Biscuit, Mascarpone Cream, Espresso Syrup	66
Artisan Ice Cream (N) Vanilla, Chocolate, Salted Caramel, Strawberry, Mango	37
Baklawa (N) Pistachio Artisan Ice Cream	68
Um Ali (N) Puff Pastry, Nuts, Raisin, Coconut, Hot Sweetened Milk Cream	61
Seasonal Fruit Platter Selection Of Seasonal Fruit	61
Bowl Of Berries Strawberry, Raspberry, Blueberry	78



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# VEGAN AND VEGETARIAN 🕮 🥒

# **STARTERS**

Yellow Lentil Soup Fried Arabic Bread, Fresh Lemon	74
Quinoa Salad ** Baby Marrow, Asparagus, Cherry Tomatoes, Pomegranate, Lemon Vinaig	<b>68</b> rette
Nachos (N) Corn Chips Tortilla, Guacamole, Pumpkin Veloute, Pico De Gallo, Jalapeno, Enchiladas Sauce	68
Poke Bowl (N) Edamame Beans, Soft Tofu, Wakame, Beans Sprout, Nigiri Balls, House Made Poke Dressing, Daikon, Avocado Lime Red Raddish Sesame	74



# MAIN COURSES

Wakame Dusted Corn On The Cob Grilled Sweet Corn, Dried Chili, Dried Spring Onion, Sweet Soya Sauce	71
Vegan Burger Hand Craft Vegan Buns, Vegan Patties, Portobello Mushroom, Caramelized Onion, Eggless Mayo, Sweet Potato Purée, Choice of Waffles Fries with Paprika or Dippers Fries with Sea Salt	78
Spicy Coconut Crumbs Okonomiyaki Crispy Coconut Crumbs, Rolled Pancake, Vegan Mayonnaise, Teriyaki Vegetables, Crispy Nori, Crispy Chili	78
Spinach Mushroom Cannelloni Tomato Sauce, Fresh Basil	71
Cauliflower Cous Cous Pomegranate, Toasted Cumin, Chickpeas, Coriander Leaves, Fried Raisins, Carrot, Green Peas	71

# **DESSERTS**

Dessert Assortment (N) 71
Fruit Spring Roll, Apple Muffin Cup Cake,
Mint Truffle Chocolate, Fresh Berries,
Dark Chocolate Basket, Compote Jelly Shooter



# CHAPTER III ROSEWOOD EXPLORERS ALL DAY MENU



Smiley Tomato Soup 🗸	54
Jumping Mini Wagyu Burgers	44
Rolling Vegetable Crudité, Yogurt Dip 🌶	54
Speedy Mini Veal Hot Dog	44
Flying Cheese Sandwich 🗸	50
Shooting Star Fish Finger	39
Happy Chicken Finger	39
CREATE YOUR OWN PASTA!!! *Gluten Free Pasta Available	39
Penne/Spaghetti/Fusilli/Maccheroni	
Tomato Sauce 🌶	
Basil Pesto Sauce	
Cream Chicken Sauce	
Bolognese Sauce	
Mac & Cheese Sauce 🗸	
MIX AND MATCH	
Grilled or Steamed Chicken Breast/Beef Mini Tenderloin/Salmon/Cod	77
Mash Potato	
Sautéed Carrots	
Steamed Broccoli	
Curly Fries	



# SWEET TOOTH

Rainbow Ice Cream	54
Cheesy Nutella Cheese Cake (N)	54
Rabbit Carrot Cake (N)	44
Galaxy Fruit Salad 🌶	49



# CHAPTER IV LATE NIGHT

12 am to 6 am



Emmenthal Crouton	
Poke Bowl   Tuna Or Salmon (N)  Edamame Beans, Soft Tofu, Wakame, Beans Sprout, Nigiri Balls, House Made Poke Dressing, Daikon, Avocado, Lime Red Raddish, Sesame	/ 110
Classic Caesar Salad (Plain, Chicken, Prawn) 68 / 90 Hearth Lettuce, Brioche Crouton, Shaved Parmesan, Beef Bacon	/ 115
Cobb Salad (N) Romain, Boiled Egg, Turkey Bacon, Avocado, Chicken, Tomato, Blue Cheese, Italian Dressing	89
Quinoa Salad * Poached Salmon Cubes, Baby Marrow, Asparagus, Cherry Tomatoes, Pomegranate, Lemon Vinaigrette	110
Lobster Roll Choice of Waffles Fries with Paprika or Dippers Fries with Sea Salt	136
7 Grains Club Sandwich (N) ☀ Beef Bacon, Chicken Breast, Farm Egg, Lettuce, Tomatoes, Sesame French Fries	120
Wagyu Burger House Made Buns, Hand Craft Wagyu Patties, Aged Cheddar Cheese, Caramelized Onion, Lettuce ,Tomatoes, Mayonnaise, French Fries	126
Chicken Biryani (N) Chicken Masala, Saffron & Rose Flavor Basmati Rice, Cashewnuts	142
Mixed Vegetables Curry   Caramelized Tomato Sauce, Kashmiri Chilies	131

74

French Onion Soup



Served with a choice of bread or steamed rice or both

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## CHAPTER V BEVERAGE



## SOMMELIER SELECTIONS

Carefully selected. With wines suited for every palette and taste.

CHAMPAGNE	$150~\mathrm{ML}$	BTL
N.V. Pommery Brut Royal, France	153	765
N.V. Lanson Black Label Brut, France	153	765
N.V. Perrier Jouët Grand Brut	160	800
SPARKLING	150 ML	BTL
Le Dolci Collini Prosecco, Italy	60	300
IL Fresco Villa Sandi Prosecco, Italy	73	365
NON ALCOHOLIC SPARKLING		BTL
Sei Bellissimo Bellino		310
Sei Bellissimo Rossino		310
WHITE	150 ML	BTL
2021 R&J Passione & Sentimento Veneto Bianco, Garganega, Italy	59	295
2021 Terraze de Luna Pinot Grigio, Trentino, Italy	59	295
2022 Domaine du Pré Baron, Sauvignon Blanc, Loire Valley, France	68	340
2018 Kenwood Sonoma County, Chardonnay, California	75	375
2021 Moillard Grivot Chablis, Burgundy, France	75	375
2019 João Portugal Ramos Alvarinho Colheita , Portugal	97	485

ROSE	150 ML	BTL
2022 11 Minutes Rosé, Pasqua, Corvina, Italy	91	455
2022 M de Minuty, Provence, France	92	460
RED	$150 \; \mathrm{ML}$	BTL
2019 R&J Passione & Sentimento Veneto Rosso, Italy	59	295
2020 Nieto Senetiner Malbec, Mendoza, Argentina	65	325
2017 Rive, Il Cascinone - Superiore, Barbera d'asti , Piedmont, Italy	75	375
2017 Boutinot Les Six, Cairanne, Cotes Du Rhone France	75	375
2019 Finca De Altura, Dominio Basconcillos, Ribera del Duero, Spain	97	485
2016 D de Dauzac, Bordeaux, France	90	450
2020 Joseph Drouhin Laforet Bourgougne, Burgundy, France	95	475

WHISKY BLENDS	30 ML
Chivas 18 Years Old	83
Johnnie Walker Black Label	42
Johnnie Walker Blue Label	208
SINGLE MALT WHISKY	
Macallan Fine Oak 12 Years Old	83
Highland Park 18 Years Old	208
Glenfiddich 21 Years Old	183
Dalmore 40 Years Old	2013
NORTH AMERICAN WHISKEY	
Maker's Mark	47
Jack Daniel's Single Barrel	52
Elijah Craig Small Batch	37

VODKA		30 ML
Russian Standard Platinum		52
Grey Goose		63
GIN		
Bombay Sapphire		37
Hendrick's		42
BOCKTAILS		
Hidden Bar Negroni	20 cl	240
Old Fashioned	20 cl	175

## RUM

Appleton VX	37
Bacardi 4 Years Old	42
COGNAC	
Hennessy XO	182
Courvoisier XO	172
BEER	
Heineken	44
Corona	44

REFRESHER		47
Lemon & Mint		
Virgin Pina Colada		
Shirley Temple		
Home Made Milk Shakes (N)		42
MINERAL WATER	VOLUME	
Evian Still	330 ml	37
Perrier Sparkling	330 ml	37
Eira Still and Sparkling	400 ml	37
Eira Still and Sparkling	700 ml	48
Al Ain Still ☀	330 ml	19
Al Ain Still and Sparkling *	750 ml	26



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## **COFFEE** ®

Espresso	28
Regular, Decaffeinated, Double Espresso	34
Cappuccino, Cafe Latte	39
Home Made Hot or Cold Chocolate	34
Iced Coffee Vanilla, Chocolate, Caramel	34
Turkish Coffee	34
Glass of Milk	24
Arabic Coffee *	34



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