

## STARTERS & SALADS

<b>SEABREAM CARPACCIO (SF)</b>	<b>95</b>
Seabream, clams, green asparagus, lime, coriander, spring onion, black garlic	
<b>WAGYU CARPACCIO (D,N)</b>	<b>110</b>
Wagyu beef, truffle dressing, parmesan, rocket leaves	
<b>SMOKED HUMMUS (SF,G)</b>	<b>90</b>
Soft smoked chickpeas, crispy artichokes, celery, bottarga, crispy bread	
<b>BURRATA PUGLIESE &amp; ANCHOVIES (D,G)</b>	<b>105</b>
Rice, tuna, corn, mango, wakame, tobiko, wasabi dressing, ponzu	
<b>MUSHROOMS TABBOULEH SALAD (G,E)</b>	<b>75</b>
Kale, marinated seasonal mushrooms, green olives, toasted almond, kalamansi dressing	
<b>OCTOPUS (D,SF)</b>	<b>135</b>
Grilled octopus, mash potato, lamb lettuce, garlic aioli	
<b>SEASONAL SOUP (G,D)</b>	<b>75</b>
Soup of the day served with toasted focaccia croutons	

## PASTA & RISOTTO

<b>SPAGHETTI &amp; LOBSTER (G,SF)</b>	<b>295</b>
Spaghetti alla chitarra, canadian lobster, datterino tomato sauce, taggiasca olives, basil	
<b>FUSILLONI AL PESTO (G,D,N,E)</b>	<b>120</b>
Fusilli Pasta, basil pesto, fresh ricotta, taggiasca olives, sundried tomatoes	
<b>CALAMARATA AL RAGOUT DI AGNELLO (G,D)</b>	<b>130</b>
Calamarata pasta, lamb shank ragout, pecorino	
<b>EGGPLANT PARMIGIANA RAVIOLI (G,D,E)</b>	<b>115</b>
Homemade eggplant parmigiana ravioli, datterino tomato ragout buffalo mozzarella, basil	
<b>RISOTTO PORCINI E TARTUFO (G,D,E)</b>	<b>150</b>
Acquerello rice, porcini mushrooms, parmesan cheese, seasonal fresh truffle	

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VG - Vegan | V - Vegetarian

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu. Kindly note that our dishes are not produced in an entirely allergen free environment.

\* Partners in Provenance

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

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب

## MAIN COURSE

<b>GUANCIA DI MANZO BRASATA (D)</b>	<b>280</b>
Braised black angus beef cheek, smoked mash potato, crispy leeks, black truffle	
<b>BRANZINO (SF,D)</b>	<b>195</b>
Topinambur, pickled mushroom, spinach	
<b>BABY CHICKEN AND BURNT LEEK (D)</b>	<b>185</b>
Sous-vide chicken, burnt leeks, vinaigrette, feta cheese, caper relish, chicken jus	
<b>LAMB RUMP</b>	<b>175</b>
Piperade, eggplant pure, olives, capers, harissa oil, mint	
<b>RIB EYE WAGYU 7/6</b>	<b>410</b>
Grilled wagyu rib-eye, chimichurri, potato pave, sundried tomato	

## PIZZA

<b>MUSHROOMS AND TRUFFLE (V.G.D)</b>	<b>125</b>
Fior di latte, taleggio cheese, wild mushroom, seasonal fresh truffle	
<b>STRACCIATELLA &amp; SMOKED VEAL (D,G)</b>	<b>110</b>
Fior di latte, tomato sauce, stracciatella cheese, smoked veal ham, rocket leaves, artichokes	
<b>MARINARA (SF,D,G)</b>	<b>105</b>
Tomato sauce, garlic, origano, datterino tomatoes, capers, kalamata olives, tuna	
<b>DIAVOLA (G,D)</b>	<b>105</b>
Flor di latte, tomato sauce, beef spianata, beef nduja paste, harissa oil	

## SIDE DISH

<b>BROCCOLINI</b>	<b>55</b>
Roasted tender steam broccolini, red chili, garlic	
<b>PATATE FRITTE AL TARTUFO (D)</b>	<b>55</b>
Hand cut fries, parmesan, black truffle	
<b>INSALATA MISTA</b>	<b>55</b>
Mix salad, artichoke, tomato, cucumber parmesan cheese, origano dressing	

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## DESSERTS

<b>CLASSIC TIRAMISU (D.G.E)</b>	<b>60</b>
Lady finger, mascarpone cheese cream, coffee, cocoa	
<b>CITRUS CHEESECAKE (D.G.E.N)</b>	<b>55</b>
Cheesecake, citrus jam, vanilla ice cream	
<b>CHOCOLATE AND RASPBERRY TART (D,G,E,N)</b>	<b>55</b>
Sweet crust, chocolate ganache, raspberry jam	
<b>FIGS AND HONEY (D)</b>	<b>55</b>
Fig's jam, granola, yoghurt ice cream	
<b>SEASONAL FRUIT PLATTER</b>	<b>55</b>

## HOT BEVERAGES

<b>ESPRESSO</b>	<b>26</b>
<b>DOUBLE ESPRESSO</b>	<b>32</b>
<b>LATTE</b>	<b>37</b>
<b>CAPPUCCINO</b>	<b>37</b>
<b>FLAT WHITE</b>	<b>37</b>
<b>TEA</b>	<b>37</b>

## SOFT DRINKS

<b>FRESH JUICE</b>	<b>40</b>
<b>SODA</b>	<b>30</b>
<b>RED BULL</b>	<b>38</b>

## WATER

### STILL | SPARKLING

<b>BE WTR* 0.50L / 0.75L</b>	<b>30</b>	<b>35</b>
<b>EIRA 0.40L / 0.70L</b>	<b>33</b>	<b>44</b>

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# SPIRITS

	Single	Double
<b>TEQUILA</b>		
Jose cuervo 1800 Silver	70	110
Jose cuervo 1800 Reposado	80	130

## RUM

Havana 3 Y.O.	50	80
Bacardi 8 Y.O.	70	110
Matusalem grand reserve	60	100

## WHISKEY

Johnnie walker black label	55	90
Chivas 12 Y.O.	65	105
Glenfiddich 18 Y.O.	95	150

## VODKA

Absolut	50	80
Grey goose	65	105
Belvedere	70	110

## GIN

Bombay sapphire	50	80
Gin mare	70	110
Hendrick's	75	120

## BEER – BOTTLE

Birra Moretti	45
Corona	45
Heineken	45

## BEER – DRAUGHT

Heineken	55
Amstel light	55

# WINE

**Glass Bottle**

## CHAMPAGNE

Louis Roederer Collection 245, France	99	495
Perrier-Jouët Grand Brut, Reims, France		499

## SPARKLING

Fantinel Extra Dry Prosecco, Veneto, Italy	72	360
Freixnet Cordon Negro, Catalunya, Spain		360
Ca' del Bosco, Brut, Franciacorta, Italy		869

## WHITE

Santa Seraffa, Gavi di Gavi, Italy	69	345
Shelter Bay, Sauv. Blanc, New Zealand	72	360
Cadus, Chardonnay, Argentina		499
La Roncaia, Eclise Bianco, Friuli, Italy		799

## ROSÉ

Moulin de Gassac, Languedoc-Roussillon	69	345
Whispering Angel, Côtes de Provence		595

## RED

Feudo Maccari 'Néré' Nero d'Avola, Sicily	72	360
Don Nicanor Malbec, Mendoza, Argentina	88	440
Murviedro "Sericis" Bobal, Spain		460
Cadus Cabernet Sauvignon, Argentina		589
Ruffino Reserva Chianti, Tuscany, Italy		869