

ROSEWOOD ROAST

STARTERS & SALADS TO SHARE

BEETROOT SALAD (V.D.N.G)

Baby heirloom baby beetroot, balsamic vinaigrette, goat cheese mousse, crispy bread, walnuts

PRAWN COCKTAIL (SF.E)

Tiger prawns, baby gem, mary-rouse sauce

POTATO & ASPARRAGUS (D.E.V)

La ratte potato, seasonal asparagus, truffle hollandaise sauce, chives

BRUSQUETTONE (V.G.D)

Toasted sourdough, garlic and mushroom sauté, feta cheese and origano

PEAR & GORGOZOLA FLATBREAD (D.G.N)

Schiacchiata, gorgonzola, pears, walnuts, rocket and honey

MAIN COURSES FROM THE COUNTER

G. Gluten | D. Dairy | E. Eggs | F. Fish | N. Nuts | V. Vegetarian | VG. Vegan | SF. Seafood

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

والضرائب الخدمة رسم وتشمل الإماراتي بالدرهم المذكورة أ

TEMPERANCE COCKTAILS

CITRUS ROSETTA

Rose syrup & grapefruit

THE BIG GINGER APPLE

Clear red apple, ginger cordial, lime soda

CLASSIC COCKTAILS ARE PREPARED BASED ON YOUR PREFERENCE

BEER BY BOTTLE

HEINEKEN

CORONA

BIRRA MORETTI

WINES

CHAMPAGNE

Perrier jouet grand brut, Reims, France

SPARKLING

Fantinel extra dry prosecco, Veneto, Italy

WHITE WINE

Santa seraffa, gavi di gavi, Piedmont, Italy

Jackson estate, shelter bay sauvignon blanc, Marlborough Bay, New Zealand

ROSÉ

Moulin de gassac rosé, Languedoc-Roussillon, France

RED WINE

Feudo maccari 'neré' nero d'avola, Sicily, Italy

Don nicanor malbec, Mendoza, Argentina