

ISLAND BRASSERIE

SAY CHEESE!

A CURATED JOURNEY OF ARTISAN CHEESES FROM ACROSS THE GLOBE. EACH WHEEL AND WEDGE TELLS A STORY OF PLACE, TRADITION, AND CHARACTER.

SERVED WITH A SELECTION OF JAMS, CRACKERS AND FRUITS.

SELECTION OF 3 FOR 34 | 5 FOR 52 | 7 FOR 68

EXCELLENCE | FROMAGER D’AFFINOIS | FRANCE | 14 DAYS | COW | P

LUSCIOUS AND BUTTERY, FROMAGER D’AFFINOIS IS A MORE DECADENT VERSION OF BRIE. A TRUE CROWD PLEASER, WITH ITS THICK, SILKY TEXTURE AND SWEET, MILKY FLAVOR.

CYPRESS GROVE TRUFFLE TREMOR | USA | 5 WEEKS | GOAT | P

THE RESULT IS LEMONY, MINERALLY, AND TRUFFLY AND IRRESISTIBLE.

MANCHEGO | ARTEQUESO | SPAIN | 8 MONTHS | SHEEP | R

A FIRM, NUTTY SHEEP’S MILK CHEESE WITH GRASSY NOTES, AGED FOR A RICH, BUTTERY FINISH.

ALP BLOSSOM | AUSTRIA & GERMANY | 7 MONTHS | COW | R

THE WHEELS ARE MOVED TO A CAVE AT KAESKUCHE IN BAVARIA AND COATED IN A COMBINATION OF DRIED EDIBLE FLOWERS & HERBS PULLED FROM THE SURROUNDING ALPINE MEADOWS.

STOCKINGHALL CHEDDAR | USA | 12 MONTHS | COW | P

AFTER WHEELS, FRESH FROM CORNELL UNIVERSITY, ARRIVE AT OUR CHEESE CAVE AT A WEEK AND A HALF OLD, THEY’RE WRAPPED IN CHEESE CLOTH, RUBBED IN LARD, AND ALLOWED TO SIT AND AGE. THE CHEESE THAT EMERGES IS BOTH CRUMBLY AND FUDGY.

PARMIGIANO REGGIANO 5 YEARS | ITALY | 60 MONTHS | COW | R

GIORGIO AND GIANLUCA FEED THE COWS A VERY SPECIAL AND SPECIFIC DIET CONSISTING MOSTLY OF CORN FLAKES, ORZO, OATS, DRIED FAVA BEANS AND SOY, PROVIDING A RICH, FLAVORFUL SUPER MILK THAT ACCENTUATES ALL THE GOODNESS OF WHAT PARM CAN BE. AND THAT IS: A BARRAGE OF SWEET, SALT, SPICE, AND NUTTINESS; THAT BUTTER, THAT LITTLE CRUNCH, THAT CARAMEL FINISH.

SMOKY BLUE | USA | 3 – 9 MONTHS | COW | P

THE WORLD’S FIRST SMOKED BLUE CHEESE, BY COLD SMOKING OVER LOCAL OREGON HAZELNUT SHELLS. THE CREAMY, MILKY BLUE THEN TAKES ON A RICH ESSENCE OF ROASTED NUTS AND FIREWOOD, AS WELL AS A SWEET CARAMEL FLAVOR AND NOTES OF FRESH CREAM. BALANCED AND COMPLEX.

EPOISSES | BURGUNDY, FRANCE | 5 WEEKS | COW | U

MADE IN THE SMALL TOWN OF ÉPOISSES, FRANCE, SINCE THE 1700S. IT IS HIGHLY PRIZED FOR ITS INTENSELY CREAMY INTERIOR AS IT IS FOR ITS PROFOUND BARNYARD AROMA. THE RICH, SILKY CHEESE IS LADLED INTO SMALL WOODEN FORMS AND DRY-SALTED, THEN WASHED WITH WINE FOR SEVERAL WEEKS AND FINISHED WITH BRANDY.

CORAVIN EXPERIENCE

	70 150ML
2022 CHARDONNAY FAR NIENTE NAPA VALLEY, USA	25 45
2021 TIGNANELLO SANGIOVESE, CAB. SAUVIGNON, CAB. FRANC ANTINORI - TUSCANY, ITALY	35 65
2021 CABERNET SAUVIGNON DOUBLE DIAMOND SCHRADER CELLARS - NAPA VALLEY, USA	35 65
2016 SHIRAZ BROOKS ROAD HICKINBOTHAM - MCLAREN VALE, AUSTRALIA	27 50
2018 CHÂTEAU D’ISSAN GRAND CRU CLASSÉ MARGAUX, BORDEAUX - FRANCE	35 65
2022 LOUIS LATOUR ALOXE-CORTON DOMAINE LATOUR BURGUNDY - FRANCE	25 45

SWEET WINE

	60ML
2019 CARMES DE RIEUSSEC SAUTERNES, BORDEAUX, FRANCE	14
2018 ROYAL TOKAJI ASZU 5-PUTTONYOS, 'BLUE LABEL' TOKAJ, HUNGARY	18

PORT

2016 NOVAL LATE BOTTLED VINTAGE PORT DOURO VALLEY, PORTUGAL	12
N/V DOW’S 20-YEAR-OLD TAWNY PORT DOURO VALLEY, PORTUGAL	24

SWEET ENDINGS

S'MORES | D | GL | 16

MADAGASCAR VANILLA MARSHMALLOW | GOLDEN GRAHAMS ICE CREAM |
WARM CHOCOLATE GANACHE | GRAHAM CRACKER CRUMBS

CORN SOUFFLÉ | GL | D | 15

ROASTED CORN ICE CREAM

IB “CIGAR” | N | D | 16

SMOKED CHOCOLATE | COCOA NIBS

ORANGE 3 WAYS N | D | 15

SPONGE | BURNT ORANGE GELATO | ORANGE COMPOTE

OXACAN CHOCOLATE CAKE | N | D | 16

MEZCAL MERINGUE | GOOSEBERRIES | TEXTURES OF CHOCOLATE

MANGO BASQUE CHEESECAKE | D | GL | 15

COCONUT | D | 15

WHITE CHOCOLATE | COCONUT CUSTARD | TROPICAL FRUIT

SEASONAL FRUIT PLATTER | 24

ICE CREAM & SORBETS | D | 5 PER SCOOP

COFFEE COCKTAILS

IRISH COFFEE | 20

IRISH WHISKEY | BROWN SUGAR | HOT COFFEE | CREAM

AFFOGATO | 12

VANILLA ICE CREAM | ESPRESSO

ADD | 8

GOSLINGS BLACK SEAL | FRANGELICO | BAILEYS | KAHLUA| AMARETTO

GRAND FRENCH COFFEE | 20

COGNAC | AMARETTO LIQUEUR | HOT COFFEE | CREAM |
ALMONDS

ESPRESSO MARTINI | 22

VODKA | COFFEE LIQUEUR | ESPRESSO | SIMPLE SYRUP |
COFFEE BEANS

ROSEWOOD BERMUDA COFFEE | 22

ROSEWOOD GOSLINGS OLD RUM | COFFEE LIQUEUR | HOT
COFFEE | HOMEMADE RUM & BANANA ICE CREAM |
CREAM | CINNAMON

COFFEE

ESPRESSO | AMERICANO | ICED COFFEE | 6

CAPPUCCINO | MOCHA | CAFÉ LATTE | 8

DOUBLE ESPRESSO | ICED LATTE | 8

TEA SELECTION | 6

We are proud to offer “Palais des Thés”
from France exclusively for Rosewood

BLACK

EARL GREY QUEEN BLEND | MASALA CHAI

GREEN

GRAND JASMIN IMPÉRIAL |

THÉ VERT À LA MENTHE | DÉTOX BRAZILIAN

CAFFEINE-FREE

CHAMOMILE | VERVEINE | ROOIBOS DES
VAHINÉS | DÉTOX SCANDINAVE

DARK TEA

PUERH IMPERIAL

WHITE TEA

SILVER NEEDLES

LAST CHAPTER | ON OUR TROLLEY

RUM | GOSLINGS | BERMUDA

BERMUDA’S RUM TASTING | 45 | 3 RUM **10Z**

ROSEWOOD BLEND, SPIRIT OF THE SEA , PAPA SEAL

ROSEWOOD BLEND 2018 18

FAMILY RESERVE OLD RUM 14

FAMILY RESERVE OLD RUM RYE 16

SPIRIT OF THE SEAS 12

PAPA SEAL SINGLE BARREL 26

ARMAGNAC CASTAREDE 1974 28

COURVOISIER XO 18

HENNESSY XO 34

REMY MARTIN XO 36

TIGNANELLO GRAPPA 8

SCOTCH & JAPANESE WHISKY

10Z

DALWHINNIE 15 | HIGHLAND 12

GLENFIDDICH 18 | SPEYSIDE 18

GLENFIDDICH GRAND CRU 23 | SPEYSIDE 42

LAGAVULIN 16 | ISLAY 22

MACALLAN 18 | SPEYSIDE 48

OBAN 14 | WEST HIGHLANDS 18

TALISKER 10 | ISLE OF SKYE 16

YAMAZAKI 12 | YAMAZAKI, OSAKA 36



OUR COMMITMENT TO SUSTAINABILITY

WE COLLABORATE WITH NUMEROUS SMALL LOCAL FARMERS AND VENDORS

OUR MENUS HAVE A SELECTION OF ALTERNATIVES TO SATISFY A NUMBER OF SPECIAL DIETS INCLUDING

GLUTEN-FREE, DAIRY-FREE, VEGETARIAN, AND VEGAN.

D DAIRY | GL GLUTEN | VG VEGAN | V VEGETARIAN

OUR PRICES ARE IN \$ AND SUBJECT TO 17% SERVICE CHARGE