

# 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

### 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.

### 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, mineral, and truffle 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.

### CHABICHOU DU POITOU | FRANCE | 10 DAYS | GOAT | P

Zesty and grassy with a deep mineral flavour, Chabichou Du Poitou builds on an eighth-century cheesemaking technique to create a modern marvel. Goats graze among the lush vegetation of the cheese's native Poitou, just south of the Loire in France, and the flavours of the terroir shine through.

### SHROPSHIRE BLUE | ENGLAND | 8 MONTHS | COW | P

A creamy and dense blue cheese with delicate veining and earthy mineral notes. Its rich texture is balanced by a mellow and slightly sweet finish.

### OSSAU-IRATY | FRANCE | 6 MONTHS | SHEEP | P

A celebrated Basque cheese with sweet, nutty, and caramel-like flavors. Smooth and buttery, it offers remarkable depth with a delicate lingering finish.

### LANGRES | FRANCE | 14 DAYS | COW | P

A soft washed-rind cheese from the Champagne region with a rich and fudgy texture. Notes of brioche and cream pair beautifully with sparkling wine.

### ÉPOISSES | FRANCE | 5 WEEKS | COW | U

An iconic Burgundian cheese with a silky, intensely creamy interior and a powerful, savory aroma. Washed with wine and finished with brandy for a rich and complex character.

### MONTGOMERY CHEDDAR | ENGLAND | 12 MONTHS | COW | P

A world-renowned farmhouse cheddar with a firm, crumbly texture and deep nutty flavors. Traditional clothbound aging creates a savory, complex, and lingering finish.

## CORAVIN EXPERIENCE

2022 **Chardonnay Far Niente**  
Napa Valley, USA

75 | 150ml

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

2019 **Carmes de Rieussec**  
Sauternes, Bordeaux, France

60ml

14

2018 **Royal Tokaji**  
Aszu 5-Puttonyos, 'Blue Label'  
Tokaj, Hungary

25

## 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

### HAZELNUT ROCHER CAKE | N | D | 17

Hazelnut Mousse, Chocolate Cake, Hazelnut Crunch

### PISTACHIO GÂTEAU | G | D | V | 18

Pistachio Pain de Gênes, Crème Fraîche Mousse, Raspberry Gel, Cherry Pâte de Fruit, Citrus Gel, Honey Oat Crumble, Pistachio Ice Cream

### STRAWBERRIES & CREAM | V | 16

Strawberry Meringue, Rose Water Strawberry, White Chocolate Crémeux, Champagne Sorbet

### VANILLA CARAMEL CHEESECAKE | D | 16

Vanilla Custard, Caramel Glaze

### TRIO OF BEIGNETS | D | G | N | V | 16

Vanilla, Pistachio, Chocolate

### CRÈME BRÛLÉE | V | 16

Orange, Grand Marnier, Biscotti

### 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

<b>RUM   GOSLINGS   Bermuda</b>	<b>10Z</b>	<b>Scotch &amp; Japanese Whisky</b>	<b>10Z</b>
<b>Bermuda's Rum Tasting   45   3</b>		<b>Dalwhinnie 15   Highland</b>	12
Rosewood Blend, Spirit of the Sea, Papa Seal		<b>Glenfiddich 18   Speyside</b>	18
Rosewood Blend 2018	18	<b>Glenfiddich Grand Cru 23   Speyside</b>	42
Family Reserve Old Rum	14	<b>Lagavulin 16   Islay</b>	22
Family Reserve Old Rum Rye	16	<b>Macallan 18   Speyside</b>	48
Spirit of the Seas	12	<b>Oban 14   West Highlands</b>	18
Papa Seal Single Barrel	26	<b>Talisker 10   Isle of Skye</b>	16
<b>Armagnac Castarede 1974</b>	28	<b>Yamazaki 12   Yamazaki, osaka</b>	36
<b>Courvoisier XO</b>	18		
<b>Hennessy XO</b>	34		
<b>Remy Martin XO</b>	36		
<b>Tignanello Grappa</b>	8		



## 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