

SALAD & SOUP

CAESAR SALAD <i>Romaine Lettuce, Parmesan, White Anchovies, Sourdough Crouton</i>	88
MIXED GREENS 🌿 * 🍷 <i>Radish, Cucumber, Manchego Cheese, Caramelized Pecans, Vinaigrette</i>	88
ARUGULA SALAD 🌿 * 🍷 <i>Ice Lettuce, Ricotta, Caramelized Pecans, Beetroot Vinaigrette</i>	88
COBB SALAD * 🍷 <i>Chicken, Avocado, Bacon, Gorgonzola</i>	98
GOAT CHEESE SALAD 🌿 * 🍷 <i>Endive, Pear, Lemon, Beetroot Vinaigrette</i>	88
CAPRESE 🌿 <i>Burrata, Heirloom Tomatoes, Pesto, Aged Balsamic</i>	108
CURED HAM	148
JAMON IBERICO	188
BOSTON LOBSTER	288
TUNA NICOISE SALAD 🍷 🍷 <i>Soft-boiled Egg, Green Beans, Kalamata Olives, Smoked Tomatoes</i>	118
ALASKAN CRAB SALAD 🌿 <i>Avocado, Finger Lime, Cucumber, Espelette Peppers</i>	218
CIOPPINO 🍷 🍷 <i>Seafood Tomato Broth, Clams, Cod, Prawn</i>	108
ONION SOUP 🌿 <i>Chives, Gruyère Cheese</i>	88
LOBSTER BISQUE 🌿 <i>Crème Fraîche, Espelette Peppers, Caviar</i>	128
MUSHROOM SOUP 🌿 <i>Foraged Mushrooms, Sourdough Crouton</i>	78

CHARCUTERIE & CHEESE

HOUSE CURED CHARCUTERIE BOARD * <i>Cornichons, Pickles, Mustard</i>	<i>Small / Large</i> 138 / 238
JAMON IBERICO <i>Pan Con Tomato</i>	198 / 388
CURED HAM <i>Honey Melon, Smoked Tomatoes</i>	128
FOIE GRAS PARFAIT <i>Port Wine, Onion Chutney, Brioche</i>	188
FARMHOUSE CHEESE 🍷 <i>Onion Chutney, Buckwheat Cracker</i>	168
TRUFFLE BRIE 🍷 <i>Truffle Honey, Caramelized Pecans, Buckwheat Cracker</i>	168

RAW & CURED

IMPORTED OYSTER 6 pcs / 12 pcs 🍷 🍷	388 / 698
SEAFOOD PLATTER 🍷 🍷 <i>BELUGA CAVIAR 50g</i>	<i>Small / Large</i> 798 / 1588 1888 / 2688
DRESSED BOSTON LOBSTER 🍷 🍷	488
SMOKED SCOTTISH SALMON 🌿 <i>Capers, Crème Fraîche, Chives</i>	198 / 288
CARABINERO PRAWN CRUDO 🌿 <i>Ajo Blanco, Black Truffle, Salmon Roe</i>	218
OCTOPUS CARPACCIO 🌿 <i>Cornichons, Guindillas Peppers</i>	128

TARTAR

WAGYU BEEF <i>Smoked Egg Yolk, Pickled Beetroots, EVO</i>	198
SALMON 🌿 <i>White Anchovies, Confit Egg Yolk, Caviar</i>	158
◇ ◇ ◇ ◇ HOT STARTER ◇ ◇ ◇ ◇	
PAN-FRIED SCALLOPS 🍷 <i>Homemade Pancetta, Capers</i>	<i>Small / Large</i> 198 / 288
SEARED FOIE GRAS <i>Figs, Caramelized Pecans, Aged Balsamic</i>	208

TO SHARE

T-BONE STEAK 🍷 <i>Roasted Garlic, Confit Shallots, Seasonal Vegetables</i> <i>Our T-bone is dry aged, weighs from 1.1kg to 1.4kg charged at CNY130 per 100 grams</i>	
PORTER HOUSE STEAK 🍷 <i>Roasted Garlic, Confit Shallots, Seasonal Vegetables</i> <i>Our Porter House is dry aged, weighs from 1.1kg to 1.4kg charged at CNY160 per 100 grams</i>	
DRY-AGED ANGUS CÔTE DE BOEUF 🍷 <i>Roasted Garlic, Thyme, Rock Salt, Triple-cooked Chips</i> <i>Our Angus Côte de Boeuf is dry aged, weighs from 0.6kg to 1.3kg charged at CNY160 per 100 grams</i>	
GRILLED LAMB RACK <i>Vegetables Provençal, Lamb Jus</i>	<i>Small / Large</i> 388 / 588
ROASTED CHICKEN * 🍷 <i>Broccolini, Truffle Mash Potatoes</i>	<i>Half / Whole</i> 198 / 388

SEAFOOD TO SHARE

ALASKAN KING CRAB 🍷 🍷 <i>Steamed, Grilled, On Ice</i>	MARKET PRICE
BOSTON LOBSTER 🍷 🍷 <i>Steamed, Grilled, Thermidor</i>	
AUSTRALIAN ROCK LOBSTER 🍷 🍷 <i>Steamed, Grilled, Thermidor</i>	
JOSPER-GRILLED TIGER PRAWNS Per Piece 🍷 🍷	
JOSPER-GRILLED DRY-AGED FISH 🍷 🍷	
<i>Please check with our associates for the selection of seasonal dry aged fish available.</i>	

PASTA & RISOTTO

LINGUINE <i>Lobster, Tomatoes, Bisque, EVO</i>	<i>Small / Large</i> 198 / 388
SQUID INK SPAGHETTI <i>Shrimps, Scallops, Spicy Salami</i>	188
PUTTANESCA RIGATONI 🌿 <i>Tomatoes, Chili Flakes, Burrata</i>	88
MEZZI PACCHERI * <i>Chicken Ragout, Jerusalem Artichokes, Pecorino Romano</i>	118
HANDMADE TAGLIATELLE <i>Tomato Sauce, Spicy Sausage</i>	158 / 298
SORRENTINA <i>Baked Gnocchi, Tomato, Burrata, Basil</i>	168
SEA URCHIN SPAGHETTI <i>Boittarga, EVO</i>	198
SQUID RISOTTO * 🍷 🍷 <i>Baby Squid, Salmon Roe</i>	198
TOMATO RISOTTO 🌿 * 🍷 <i>Smoked Tomatoes, Parmesan, Pesto</i>	88
MUSHROOM RISOTTO 🌿 * 🍷 <i>Foraged Mushrooms, Ricotta, Chives</i>	88

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order
 🌿 VEGETARIAN 🍷 GLUTEN FREE * PARTNERS IN PROVENANCE 🍷 MSC
 All prices are in CNY and subject to 10% service charge and value-add tax

MAIN

PAN-FRIED BLACK COD 🍷 🍷 <i>Green Peas, Lettuce, Pearl Onions</i>	338
SLOW-COOKED HALIBUT 🍷 🍷 <i>Pumpkin Flower, Basil & Zucchini Emulsion</i>	218
PAN-FRIED KINMEDAI 🍷 🍷 <i>Capers, Endive, EVO</i>	228
GRILLED SEA BREAM 🍷 <i>Braised Fennel, Tomatoes, Bouillabaisse</i>	218
JOSPER-GRILLED SEAFOOD <i>Octopus, Scallops, Razor Clams</i>	328
FISH & CHIPS <i>Beer-battered Cod Fillet, Triple-cooked Chips</i>	258
LOBSTER THERMIDOR 700g 🍷 🍷 <i>Spinach, Bouillabaisse</i>	688
WAGYU BAVETTE STEAK 250g 🍷 <i>Asparagus, Creamed Potatoes, Truffle Jus</i>	488
M5 WAGYU TENDERLOIN 200g 🍷 <i>Au Poivre</i>	588 688
M5 WAGYU SIRLOIN 250g 🍷 <i>Au Poivre</i> <i>Bordelaise Sauce</i>	688
M5 WAGYU RIBEYE 450g 🍷 <i>Truffle Butter, Fondant Potato</i>	1288
M9 WAGYU SIRLOIN 300g <i>Roasted Garlic, Thyme, Rock Salt, Triple-cooked Chips, Grilled Asparagus</i>	1288

SIDE

68

FORAGED MUSHROOMS, SHALLOT, THYME 🌿 * 🍷
CREAMED POTATOES, BLACK TRUFFLE 🌿 🍷
TRUFFLE STEAK FRIES 🌿 🍷
GRILLED CAULIFLOWER, PARMESAN, PARSLEY 🌿 * 🍷
GRILLED ASPARAGUS, PANCETTA, HOLLANDAISE * 🍷
SEASONAL VEGETABLES 🌿 * 🍷

PARTNERS IN PROVENANCE

Rosewood's dedication to its Partners in Provenance initiative exemplifies a deep respect for local farmers and indigenous agricultural practices, along with an unwavering commitment to offering the finest in local food products. We collaborate with nearby farms and skilled artisans, including securing vegetables from Williams Farm in Huizhou, pork from Zhuhao Farm in Maoming and Kuiyuan Chicken Farm in Nansha. Sourcing ingredients from the Guangdong region emphasizes our close connection to local communities and pledge to deliver exceptional quality to guests.

REFRESHER

ICED TEA	58
GREEN TEA / PASSION FRUIT	
COLD BREW TEA	58
OOLONG TEA / CHRYSANTHEMUM	
LYCHEE SODA	58
HOMEMADE LEMON ICE TEA	58
FRESH FRUIT JUICE	88
SOFT DRINK	48

MINERAL WATER

	Small	Large
STILL		
EVIAN	38	78
SPARKLING		
SAN PELLEGRINO	38	78

BEER

	Bottle
LOCAL	
IPA BY SUPRA BREWERY	68
TSINGTAO GOLD	48
IMPORTED	
HOEGAARDEN WHITE BEER, BELGIUM	68
HEINEKEN PALE LAGER, HOLLAND	58

CHAMPAGNE & SPARKLING

	Glass	Bottle
LOUIS ROEDERER, COLLECTION, BRUT <i>Champagne, France</i>	208	988
DEUTZ, ROSÉ, BRUT <i>Champagne, France</i>	208	988
DELAMOTTE, BRUT <i>Champagne, France</i>		1088
RUINART, BLANC DE BLANCS, BRUT <i>Champagne, France</i>		1288
PHILIPPONNAT, ROYALE RÉSERVE, BRUT <i>Champagne, France</i>		1488
DOM PÉRIGNON, BRUT <i>Champagne, France</i>		3088
CHANDON, BRUT  <i>Ningxia, China</i>	88	428

WHITE & ROSÉ

	Glass	Carafe	Bottle
ALOIS LAGEDER, DOLOMITI PINOT GRIGIO <i>Alto Adige, Italy</i>	108	208	468
Craggy Range, Te Muna Sauvignon Blanc <i>Martinborough, New Zealand</i>	128	258	508
Puchang, Rkatsiteli  <i>Xinjiang, China</i>	138	278	558
Abel, Tasman Chardonnay <i>Nelson, New Zealand</i>	168	348	688
Jean Collet & Fils Chablis Montmains Ier Cru <i>Burgundy, France</i>	198	408	808
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>			528
Domaine Charme, Viognier <i>Ningxia, China</i>			628
Julian Haart, Old Vines Riesling Kabinett <i>Mosel, Germany</i>			688
Gaja, Cà Marcanda Vistamare <i>Tuscany, Italy</i>			1088
Fabien Coche, Auxey-Duresses Blanc <i>Burgundy, France</i>			1388
Château Minuty, M de Minuty Rosé <i>Provence, France</i>	108	208	468

RED

Delas, Saint-Esprit, Côtes-du-Rhône <i>Rhône Valley, France</i>	78	168	
Bodegas Roda, Sela <i>Rioja, Spain</i>	138	278	558
Tenuta Luce, Lucente <i>Tuscany, Italy</i>	158	318	648
Eduard Delaunay Le Phénix Pinot Noir, Bourgogne <i>Burgundy, France</i>	168	348	688
Antinori Tenuta Guado al Tasso Il Bruciato, Bolgheri <i>Tuscany, Italy</i>	188	388	768
Brulière de Beychevelle, Haut-Médoc <i>Bordeaux, France</i>	208	408	808
Shaw + Smith, Shiraz <i>Adelaide Hills, Australia</i>			828
Château Calon Ségur Marquis de Calon, Saint-Estèphe <i>Bordeaux, France</i>			988
Gaja, Cà Marcanda Magari <i>Tuscany, Italy</i>			1288
Vega Sicilia, Alión <i>Ribera del Duero, Spain</i>			1488
Jean-Marie Fourrier, Pinot Noir Bourgogne <i>Burgundy, France</i>			1488



PATINA
European Brasserie & Terrace



DINNER

 ORGANIC AGRICULTURE EUROPE

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Please kindly note there will be a CNY300/bottle service charge for beverages brought in-house