

SALAD & SOUP

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| 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 NIÇOISE 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

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

RAW & CURED

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|---|---|
| IMPORTED OYSTER 6 pcs / 12 pcs 🍷 🍷 | 388 / 698 |
| SEAFOOD PLATTER 🍷 🍷 BELUGA CAVIAR 50g | <small>Small / Large</small> 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> | 188 |

TARTARE

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|---|------------|
| WAGYU BEEF <i>Smoked Egg Yolk, Pickled Beetroots, EVO</i> | 198 |
| SALMON 🍷 <i>White Anchovies, Confit Egg Yolk, Caviar</i> | 158 |

HOT STARTER

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|---|--|
| PAN-FRIED SCALLOPS 🍷 <i>Homemade Pancetta, Capers</i> | <small>Small / Large</small> 198 / 288 |
| SEARED FOIE GRAS <i>Figs, Caramelized Pecans, Aged Balsamic</i> | 208 |

TO SHARE

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| 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> | <small>Small / Large</small> 388 / 588 |
| ROASTED CHICKEN * 🍷 <i>Broccolini, Truffle Mash Potatoes</i> | <small>Half / Whole</small> 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 🍷 🍷 | |
| <small>Please check with our associates for the selection of seasonal dry aged fish available.</small> | |

PASTA & RISOTTO

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|---|--|
| LINGUINE <i>Lobster, Tomatoes, Bisque, EVO</i> | <small>Small / Large</small> 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 |
| 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

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|---|-------------|
| PAN-FRIED BLACK COD 🍷 🍷 <i>Green Peas, Lettuce, Pearl Onions</i> | 338 |
| 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 |
| 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

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

MINERAL WATER

| | Small | Large |
|----------------|-------|-------|
| STILL | | |
| EVIAN | 38 | 78 |
| ORAVIDA | 38 | 78 |
| SPARKLING | | |
| SAN PELLEGRINO | 38 | 78 |
| ORAVIDA | 38 | 78 |


BEER

| | Bottle |
|--------------------------------|--------|
| LOCAL | |
| BRICK LANE IPA | 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, CA'MARCANDA VISTAMARE <i>Tuscany, Italy</i> | | | 1088 |
| FABIEN COCHE, AUXEY-DURESSSES BLANC <i>Burgundy, France</i> | | | 1388 |
| CHÂTEAU MINUTY, M DE MINUTY ROSÉ <i>Provence, France</i> | 108 | 208 | 468 |

RED

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|---|-----|-----|------|
| DELAS, SAINT-ESPRIIT, 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 |
| EDOUARD 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 |
| BRULIÈRES 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, CA'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

 ORGANIC AGRICULTURE EUROPE

All prices are in CNY and subject to 10% service charge and value-add tax.
Please kindly note there will be a CNY300/bottle service charge for beverages brought in-house.