

ROSEWOOD LITTLE DIX BAY

In-Room Dining

CHAPTER II

BREAKFAST

7:30am to 10:30am



BREAKFAST

MORNING BEVERAGES

JUICES  15

Grapefruit, Green Sunrise (Cucumber, Honey, Spinach), Orange

SMOOTHIES 18

Your Choice of Seasonal Fresh Fruit with Yogurt,
Full or Low-Fat Milk, Soy or Almond Milk

HOT BEVERAGES 7

Americano, Cappuccino, Espresso, Hot Chocolate, Latte,
Artisan Selection of Loose-Leaf Teas

MORNING BAKERY 20

Danish

Croissant

Banana Bread

Toast-White or Multigrain or Whole Wheat

Butter, Honey and Preserves

 VEGETARIAN  PARTNERS IN PROVENANCE  HEALTHY CHOICE  CONTAINS NUTS

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BREAKFAST

CEREAL AND YOGURT

All items will be served with Berries and Banana

Cereal Selection  	12
Chia Pudding  	20
Cinnamon & Raisin Oatmeal	17
Coconut Porridge	20

FRUITS 

Sliced Papaya, Lime Wedge	15
Fresh Berries	25
Sliced Seasonal Fresh Fruit	19

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BREAKFAST

BREAKFAST ENTREE

Pancakes with Berries or Tropical Fruits, Maple Syrup	32
French Toast, Maple Syrup, Nutella	32
Waffles, Whipped Cream, Strawberries	32
Local Salt Fish Stew, Callaloo ✨	38
Breakfast Cheese Platter	38
Selection of Charcuterie	38

FROM THE EGG BASKET

Two Eggs Any Style	22
Poached Egg, Crushed Avocado, Seven Grain Toast	22
Omelet of Your Choice	24
“Egg Florentine” Sautéed Spinach	26
“Classic Eggs Benedict” Grilled Ham	27
Egg White Frittata With Seasonal Vegetables & Herbs	36
“Royal Eggs Benedict” Lobster	39

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SIDES

Roasted Tomato 	12
Sautéed Mushrooms 	12
Breakfast Potatoes 	12
Baked Beans 	12
Chicken Sausages	14
Crispy or Soft Bacon	14
Pork Sausages	14

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CHAPTER III

ALL DAY DINING

11:00am to 10:00pm



APPETIZERS & SALADS

Guacamole, Corn Chips (VG GF DF)	26
LDB Ceviche, Catch of the Day, Yam, Cilantro, Avocado, Leche de Tigre (GF DF)	31
Chef's Daily Soup Creation , Sourdough Croutons	28
Crispy Calamari, Burnt Lemon, Caper Aioli (DF)	31
Coconut Bread Crab Cakes, Sweet Chili Mayonnaise (DF)	31
Coconut-Panko Shrimp, Sweet Orange Chilli Sauce	35
Sesame Chicken Lollipop Wings, Sticky Pineapple Spiced Rum Honey Sauce	36
Greek Salad, Feta Cheese, Tomato, Cucumber, Olives, Onion (V GF)	28
Kale Caesar Salad, Avocado, Sunblushed Tomatoes, Parmesan, Croûtons (V)	26
Add On To Any Salad: Catch +28. Shrimps +32 Chicken Breast +24	

SANDWICHES

Served with a choice of Salad or French Fries	
Valley Burger, Cheddar, Bacon, Guacamole, Thousand Island Sauce	38
Savannah Fish Burger, Tomato, Ginger-Lime Slaw	31
Grilled Vegetable Wrap, Crushed Avocado, Spinach, Pesto Mayo (V)	30
Club Sandwich, Wholemeal Bread, Jerk Chicken Breast, Bacon, Tomato, Cheddar, Lettuce, Mayonnaise	34

MAINS

Tuna Poke, Cous Cous, Edamame, Avocado, Seaweed, Yam, Pineapple Ponzu	38
Rib Fingers, Tamarind BBQ Glaze, Coconut Rice	54
Grilled Beef Tenderloin, Sweet Potato, Red Wine Jus	68
Baked Lasagna with Parmigiana Glaze	45
Catch Of The Day, Mango Slaw, Lemongrass Sauce, Seasonal Vegetables ✨	55
Yellow Tofu, Coconut Curry, Basmati Rice	31

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SIDES 

12

Pigeon Peas & Rice

Sautéed Vegetables

Steamed Vegetables

French Fries

Baked Potatoes

DESSERTS

Tropical Fruit, Tequila-Citrus Dressing

27

S'mores Cheesecake, Marshmallow, Graham Cracker Flakes

27

Creamy Chocolate Mousse, Coconut, Almond Crumbs

27

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CHAPTER IV

EXPLORERS

All Day



BEVERAGES 14

 Orange, Mango, Watermelon Juice 

Tropical Fruit Smoothie of the Day

Vanilla, Chocolate or Strawberry Shake

BABY FAVORITES 12

 Fruit Purée 

 Mashed Vegetables 

 Oatmeal & Condiments 
BREAKFAST (7:30 AM TO 10:30 AM)

 Cereal, Milk, Local Seasonal Fruits   10

 Chocolate or Vanilla Muffin 10

 Fresh Fruit Salad, Honey  12

 Yogurt, Granola, Seasonal Fruits   12

 Eggs Any Style, Tomatoes, Potatoes 16

 Pancakes, Maple Syrup, Banana (7:30am -10:30am) 16

 Waffles, Berries, Maple Syrup (7:30am -10:30am) 16

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SNACKS

16

PB & J Sandwich  

Vegetable Crudités, Yogurt Dip 

Cream Cheese Bagel

Ham & Cheese Sandwich

SOUPS

16

Vegetable Soup 

Chicken Noodle Soup

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MAINS

Fried Rice (Vegetarian or Chicken)	14
Mac & Cheese	14
Fish Fingers	14
Choice of Spaghetti or Penne with Mamma Rosa Sauce or Beef Meat Balls in Tomato Sauce	18
Chicken Tenders, Tomato Sauce, Mozzarella	19
Kids Burger, Cheddar, Lettuce, Tomato, Onion	21

 SIDES 

8

French Fries
Roasted Potatoes
Steamed Broccoli
Steamed Carrots
Steamed Rice

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DESSERTS

Choice of House Churned Ice Creams & Sorbets	12
Brownie, Chocolate & Raspberry Sauce	9
Fruit Skewers, Chocolate Dipping Sauce	9
Chocolate Chip & Oatmeal Raisin Cookies	9

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CHAPTER VI

CHAMPAGNE & WINE



WINE

CHAMPAGNE	glass	bottle
Rosewood Little Dix Bay, Joseph Perrier Brut, France	38	148
Billecart-Salmon, Brut Réserve, France	56	269
SPARKLING		
Santa Margarita Superiore, DOCG, Valdobbiadene, Italy	22	99
SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	23	105
WINE		
WHITE		
LDB MCMLXIV, Sauvignon Blanc, Lake County, USA	23	105
Domaine Pregines Le Vieux, Chardonnay, Languedoc, France	20	88
Domaine Pregines Le Vieux, Savignon Blanc, Languedoc, France	20	88
Perlage, Pinot Grigio, Venezie DOC, Italy	20	88

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	glass	bottle
ROSE		
LDB MCMLXIV, Grenache, Santa Barbara County, USA	23	105
Maison Sainte Marguerite, Symphonie, Rosé Blend, Côte de Provence	23	105
RED		
LDB MCMLXIV, Cabernet Sauvignon, California Vineyard, USA	30	132
Domaine Pregines Le Vieux, Merlot, Languedoc, France	20	88
Domaine Pregines Le Vieux, Pinot Noir, Languedoc, France	20	88

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CHAPTER VII

BEVERAGE



BEVERAGE

BEER

CARIBBEAN

Carib 9

Red Stripe 10

IMPORTED

Heineken (Non-Alcoholic) 10

Corona 10

Coors Light 10

Heineken 10

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BEVERAGE

NON-ALCOHOLIC	volume	
Coca-Cola		7
Sprite		7
Diet Coke		7
Tonic Water		10
Ginger Ale		10
Ginger Beer		10
Still Water	750 ml	11
Sparkling Water	750 ml	11
FRESH JUICES		12
Choice of Seasonal Tropical Fruits		
Grapefruit		
Orange		

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BEVERAGE

COFFEE 9

Americano

Cappuccino

Decaffeinated

Espresso

Iced Coffee

Latte

TEA 8

Selection of Flavored, Loose & Herbal Teas

Iced Tea

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