

rosewood little dix bay

in room dining

CHAPTER II

BREAKFAST

7:00am to 11:00am



MORNING BEVERAGES IUICES 💝 10 Grapefruit, Green Sunrise (Cucumber, Honey, Spinach), Orange SMOOTHIES 12 Your Choice of Seasonal Fresh Fruit with Yogurt, Full or Low-Fat Milk, Soy or Almond Milk HOT BEVERAGES 6 Americano, Cappuccino, Espresso, Hot Chocolate, Latte, Artisan Selection of Loose-Leaf Teas MORNING BAKERY 15 Danish Croissant Banana Bread Toast-White or Multigrain or Whole Wheat Butter, Honey and Preserves

CEREAL AND YOGURT

Cereal Selection 💝 🕏

All items will be served with Berries and Banana

Granola and Yogurt Parfait ♥ ♦	10
Chia Pudding ♥ ♦	10
Cinnamon & Raisin Oatmeal	10

8

9

FRUITS 💝

Sliced Citrus

Fruit Salad	9
Sliced Papaya, Lime Wedge	9
Fresh Berries	12
Sliced Seasonal Fresh Fruit	12

Grapefruit or Orange Juice Coffee, Tea or Hot Chocolate Morning Bakery & Preserves Sliced Seasonal Fresh Fruit Cereal with Yogurt or Milk of Your Choice	40	
WELLNESS Orange, Carrot or Detox Juice (Cucumber, Ginger, Spirulina, Coconut Water) Artisan Selection of Loose-Leaf Teas Plain or Flavored Yogurt Freshly Cut Seasonal Fruit Egg White Fritatta with Seasonal Vegetables & Herbs Multi Grain, Housemade Sourdough or Whole Wheat Toast, Honey	48	
AMERICAN Grapefruit or Orange Juice Coffee, Tea or Hot Chocolate Freshly Cut Seasonal Fruit Common Morning Bakery & Preserves Two Organic Eggs Any Style, Breakfast Potatoes, Crispy or Soft Bacon Short Stack Pancakes, Maple Syrup	52	

VG 1150 52

Orange or Watermelon Juice ♥
Coffee, Tea or Hot Chocolate
Local Salt Fish Stew, Callaloo ♦
Caribbean Pickled Christophine
▼
Johnny Cake Eggs Benedict ♦

ENGLISH 52

Grapefruit or Orange Juice Coffee or English Breakfast Tea
Morning Bakery & Preserves
Two Organic Eggs Any Style
Breakfast Potatoes, Roasted Tomato
Sausage, Sautéed Mushrooms
Baked Beans
Crispy or Soft Bacon

BREAKFAST ENTREE

Pancakes with Berries or Tropical Fruits, Maple Syrup	21	
French Toast, Maple Syrup, Nutella	21	
Waffles, Whipped Cream, Strawberries	21	
Local Salt Fish Stew, Callaloo **	24	
Toasted Bagel, Smoked Salmon, Cream Cheese, Capers	26	
Breakfast Cheese Platter	28	
Selection of Charcuterie	28	
FROM THE EGG BASKET		
Two Eggs Any Style	18	
Poached Egg, Crushed Avocado, Seven Grain Toast	18	
Omelet of Your Choice	18	
"Egg Florentine" Sautéed Spinach	21	
"Classic Eggs Benedict" Grilled Ham	23	
LDB Baked Eggs, Pepperoni, Pork Sausage, Mozzarella, Mushrooms, Spinach	24	
"Royal Eggs Benedict" Smoked Salmon	26	



Consuming raw or under cooked meats, poultry, sea food, shell fish or eggs may increase the risk of food borne illness. Please communicate with staff if you have any food into le rance or allergies. Prices are in USD and subject to an 18% service charge and \$7 delivery fee upon each room service order.

SIDES

Roasted Tomato 🖊	8
Sautéed Mushrooms 🖋	8
Breakfast Potatoes 🗸	8
Baked Beans 🗸	8
Chicken Sausages	8
Crispy or Soft Bacon	10
Pork Sausages	10

CHAPTER III

ALL DAY DINING

11:00am to 10:00pm



APPETIZER & SALAD		
Caesar Salad, Romaine, Parmigiano, Croûtons	28	
Conch Salad, Jalapeno, Orange & Lime Dressing	28	
Crudites Sticks, Ranch Dressing, Pita Bread	28	
Cobb Salad, Avocado, Bacon, Blue Cheese Dressing	32	
ENHANCE YOUR SALAD		
Catch of the Day	28	
Tuna	28	
Chicken Breast	28	
Jumbo Prawns	32	
SOUP #	21	
Chilled Gazpacho, Basil Oil 💝		
Vegetarian Provision Soup &		

SANDWICH

					_	
Served	with a	choice	of Sa	lad or	Fren	ich Fries

Green Wrap, Quinoa, Spinach, Guacamole, Pea Shoots 🅒	24
Panini, Smoked Goat Cheese, Truffle Oil, Herb 🅒	24
Impossible Burger, Kimichi, Cilantro, Jerk Yogurt 🅒	24
Club Sandwich, Wholemeal Bread, Jerk Chicken Breast, Bacon, Tomato, Cheddar, Lettuce, Mayonnaise	32
Caribbean Style Lobster Roll, Purple Cabbage Slaw 🕸 (Seasonal Availability)	34
USDA Prime Beef Burger on Brioche Bun, Lettuce, Tomato, Bacon, Onion, Cheddar	34

MAIN

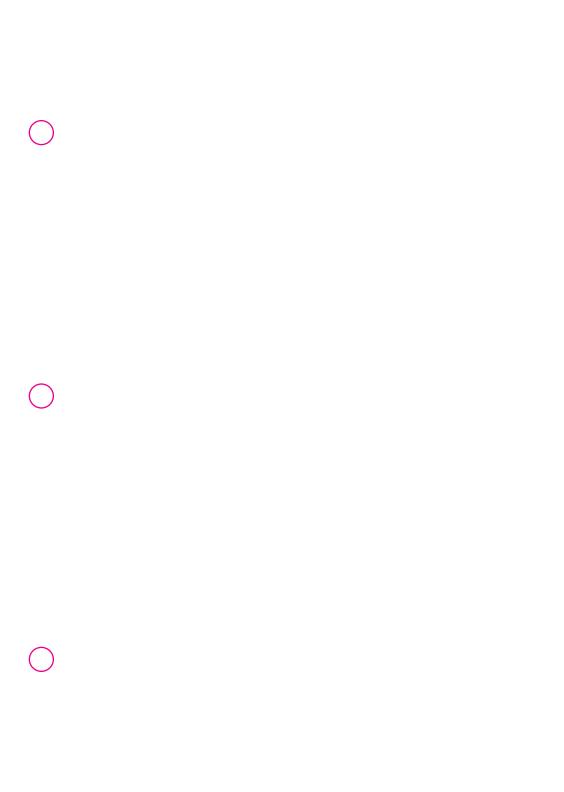
Pea & Scallion Open Lasagna, Kale, Pesto, Pinenuts 🕒 🕏	26
Fish & Chips, Tamarind Sauce **	34
Shrimps & Callaloo, Coconut Sauce, Rice 峯	34
Organic Chicken Breast, Sweet Potato Mash, Port Wine Sauce	34
Catch of the day, Oyster Sauce, Seasonal Vegetables 兼	45
8 oz Angus Rib Eye Served with Fries & Green Pepper Sauce	64
8 oz Beef Tenderloin Served with Fries & Green Pepper Sauce	68



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- ALL DAY DINING -

SIDES #	11	\bigcirc
Steamed Green Beans		\cup
Pigeon Peas & Rice		
Sautéed Vegetables		
Steamed Vegetables		
French Fries		
Baked Potatoes		
DESSERT		
Choice of House Churned Ice Creams & Sorbets	12	\bigcirc
Fudge Cake	21	\bigcup
Sticky Toffee Pudding	21	
Quinoa Sesame Brittle (Vegan)	21	



CHAPTER IV

EXPLORERS

All Day



BEVERAGES	10	
Orange, Mango, Watermelon Juice 💝		
Tropical Fruit Smoothie of the Day		
Vanilla, Chocolate or Strawberry Shake		
BABY FAVORITES	8	
Fruit Purée 🌶		
Mashed Vegetables 🗸		
Oatmeal & Condiments 💝		
BREAKFAST (7:00 AM TO 11:00 AM)		
Cereal, Milk, Local Seasonal Fruits ♥ ♦	8	
Chocolate or Vanilla Muffin	8	
Fresh Fruit Salad, Honey 💝	10	
Yogurt, Granola, Seasonal Fruits ♥ ♦	10	
Eggs Any Style, Tomatoes, Potatoes	13	
Pancakes, Maple Syrup, Banana (8:00am -11:00am)	14	
Waffles, Berries, Maple Syrup (8:00am -11:00am)	14	



SNACKS 13

Vegetable Crudités, Yogurt Dip 🅒

Cream Cheese Bagel

Ham & Cheese Sandwich

SOUPS 12

Vegetable Soup 🍆

Chicken Noodle Soup



MAIN

Steamed Rice

Fried Rice (Vegetarian or Chicken)	14	
Mac & Cheese	14	
Fish Fingers	14	
Choice of Spaghetti or Penne with Bolognaise, Pomodoro or Mamma Rosa Sauce or Beef Meat Balls in Tomato Sauce	18	
Chicken Parmigiana, Tomato Sauce, Mozzarella	19	
Kids Burger, Cheddar, Lettuce, Tomato, Onion	21	
SIDES #	8	
French Fries		
Roasted Potatoes		
Steamed Broccoli		
Steamed Carrots		

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DESSERT

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

CHAPTER V

SPA CUISINE

11:00am to 8:00pm



BREAKFAST

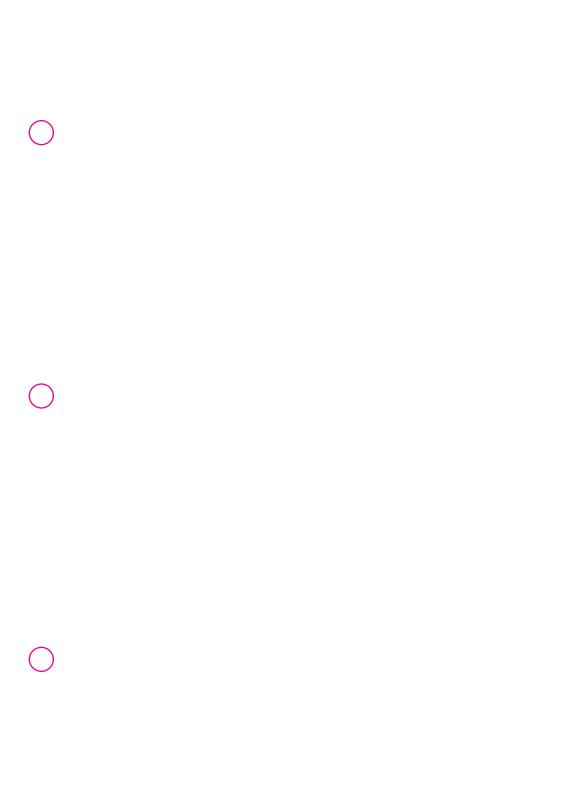
Green Sunrise Juice (Cucumber, Honey, Spinach) or Grapefruit or Orange Juice 💖	10
Caribbean Selection of Sliced Fruit, Desiccated Coconut, Mango Sauce ☀ ♥	10
Bircher Muesli ♥ ♦	10
Chia Seed Pudding, Toasted Almond Flakes	16
Raspberry Coulis ♥ ♦	16
Coconut Porridge 💝	16
REFRESHERS *	13
"Cleansing" Orange, Carrot, Ginger	
"Coconut Power" Coconut Water, Cocoa, Banana	
"Energizing" Grapefruit, Açai Berry, Agave	
"Green Juice" Pineapple, Celery, Spinach, Spirulina, Ginger	
"Spicy Detox" Watermelon, Apple Cider Vinegar, Ginger, Celery	

SOUPS D	21
Chilled Gazpacho, Basil Oil	
Vegetarian Provision Soup ※	
SALAD 💝	
Bikini Salad, Watermelon, Feta, Basil, Jalapeno 🖋	20
Barley Salad, Black beans, Ginger-Lime Dressing (Vegan) 🌶 🕏	20
Green Papaya & Mango Salad, Toasted Seeds 🌶 🕏	20
Chickpea Salad, Green Pea, Hummus, Spinach 🌶	20
Red Tuna Tartare, Wild Rice, Avocado, Mango, Ginger	26
ENHANCE YOUR SALAD	
Chicken Breast	21
Catch of the Day	26
Tuna	26
Jumbo Prawns	28



MAIN

Yellow Tofu Coconut Curry, Cassava, Broccoli, Rice 🕒	19	
Pea & Scallion Open Lasagna, Kale, Pine nuts, Pesto 🅒 🕏	28	
Red Snapper, Sautéed Brocoli & Beans, Salsa	44	
Chicken Breast Seed Crust, Sautéed Greens & Beets	44	
DESSERT		
Pineapple Coconut Chilled Soup (Vegan, Gluten Free)	21	
Quinoa Sesame Brittle, Guava Ice Cream (Vegan) 💝	21	



CHAPTER VI

CHAMPAGNE & WINE



CHAMPAGNE	glass	bottle	
Rosewood Little Dix Bay, Joseph Perrier Brut, France	35	135	
Billecart-Salmon, Brut Réserve, France	51	245	
SPARKLING			
Sgajo Prosecco DOC, Vegan, Extra Dry, Treviso, Italy	20	90	
SPARKLING ROSÉ			
Corvezzo Prosecco DOC, Organic & Vegan, Italy	21	95	
WINE			O
WHITE			
LDB MCMLXIV, Sauvignon Blanc, Lake County, USA	21	95	
Domaine Pregines Le Vieux, Chardonnay, Languedoc, France	18	80	
Domaine Pregines Le Vieux, Savignon Blanc, Languedoc, France	18	80	
Perlage, Pinot Grigio, Venezie DOC, Italy	18	80	

ROSÉ	glass	bottle
LDB MCMLXIV, Grenache, Santa Barbara County, USA	21	95
Château Lardiley, Organic Rosé Blend, Bordeaux, Saint-Pierre-De-Bat, France	18	70
Maison Sainte Marguerite, Symphonie, Rosé Blend, Côte de Provence	21	95
RED		
LDB MCMLXIV, Cabernet Sauvignon, California Vineyard, USA	27	120
Domaine Pregines Le Vieux, Merlot, Languedoc, France	18	80
Domaine Pregines Le Vieux, Pinot Noir, Languedoc, France	18	80

Ask For Our Whimsical Wine List To Tantalize Your Taste Buds.

CHAPTER VII

BEVERAGE



BEER	8	\subset
CARIBBEAN		
Carib		
Red Stripe		
Leatherback IPA		
IMPORTED		
Beck's (Non-Alcoholic)		
Corona		
Corona Light		
Heineken		

NON-ALCOHOLIC	volume	
Coca-Cola		5
Sprite		5
Diet Coke		5
Tonic Water		8
Ginger Ale		8
Ginger Beer		8
Still Water	750 ml	8
Sparkling Water	750 ml	8
FRESH JUICES		10
Choice of Seasonal Tropical Fruits		
Grapefruit		
Orange		

COFFEE	6	
Americano		
Cappuccino		
Decaffeinated		
Espresso		
Iced Coffee		
Latte		
TEA	6	
Selection of Flavored, Loose & Herbal Teas		
Iced Tea		\bigcirc