

# IN-ROOM DINING

# IN-ROOM DINING

Extending far beyond traditional room service, Rosewood London is committed to making every dining experience memorable, whether you dine inside or outside one of its restaurants.

Rosewood's Partners in Provenance is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality of food

Rosewood London partners with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in fine cuisine.

## Opening Hours

Monday – Sunday  
24 Hours

## Contact

Please dial 'DINING' to place your order.

Please kindly note that, any special requests need to be placed 24 hours in advance.

A £5 delivery charge will be applied to all in-room dining orders

A 15% discretionary service charge will be added to your final bill

A £10 delivery charge will be applied to Scarfes Bar, Holborn Dining Room or Mirror Room orders

A cover charge of £10 per person will be applied for any food & beverage orders brought in from outside the hotel (including requested tableware)

If you have a food allergy or intolerance, please inform your server upon placing your order

CHAPTER I

# ALL DAY BREAKFAST

*Served 24 hours*

---

# BREAKFAST

---

*Served 24 hours*

Guests who enjoy a breakfast inclusive package may choose from the following breakfast menu options:

**THE CONTINENTAL**  785 KCAL **36**

Morning Pastries, Toast, Butter and Preserves

with your choice of:

Fruit Salad, Cereals or Yoghurt

Fresh Orange or Grapefruit Juice

Freshly Brewed Coffee or Tea

**THE HEALTHY**  457 KCAL **42**

Acai Bowl

*Granola, Banana, Goji Berries, Strawberries, Bee Pollen*

with your choice of:

Poached Eggs and Avocado on Sourdough Toast or

Egg White Omelette with Tomato, Spinach and Mushroom

Fresh Detox Juice

Freshly Brewed Coffee or Tea

**THE FULL ENGLISH**  811 KCAL **42**

Two Free Range Eggs - Fried, Poached, Boiled or Scrambled

*Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding,*

*Tomatoes, Field Mushrooms, Baked Beans, Toast*

Fresh Orange or Grapefruit Juice

Freshly Brewed Coffee or Tea

---

# BREAKFAST

---

## A LA CARTE

English Breakfast ✨	763 KCAL	28
Two Free Range Eggs - Fried, Poached, Boiled or Scrambled <i>Cumberland Pork Sausage, Sweet Cured Back Bacon, Clonakilty Black Pudding, Tomato, Field Mushrooms, Baked Beans, Toast</i>		

## EGGS

Two Free Range Eggs 🍳	125 KCAL	16
<i>Fried, Poached, Boiled or Scrambled</i>		
Omelette - with your choice of three fillings:	154 KCAL	22
<i>Ham, Cheese, Spinach</i>		
Eggs Benedict or Florentine	674/436 KCAL	24
Eggs Royale	548 KCAL	26
Shakshuka 🍲	276 KCAL	24
<i>Baked Eggs, Chilli, Pepper, Tomato, Cumin</i>		

## SAVOURY

Poached Eggs & Avocado on Sourdough Toast 🍳	233 KCAL	20
H. Forman & Son London Smoked Salmon ✨	300 KCAL	23
<i>Wholemeal Bread, Lemon, Crème Fraîche</i>		

## SIDES

Field Mushrooms 🍄	40 KCAL	7
Streaky or Sweet Cured Back Bacon	220 KCAL	7
Baked Beans 🍲	125 KCAL	7
Tomato 🍅	48 KCAL	7
Cream Cheese 🧀	221 KCAL	7

# BREAKFAST

Cumberland Pork Sausages ✨	220 KCAL	8
Hash Browns 🍃	98 KCAL	8
Chicken or Vegetarian Sausages	150 KCAL	8
Hass Avocado 🍃	104 KCAL	8
Clonakilty Black Pudding ✨	250 KCAL	8
Spinach 🍃	73 KCAL	8
Smoked Salmon	125 KCAL	10

## SWEET 21

Pancake Stack with Maple Syrup and Berries 🍃	546 KCAL	
Waffle with Whipped Cream and Strawberries 🍃	380 KCAL	
Brioche French Toast with Mascarpone and Caramelized Banana 🍃	452 KCAL	

## FRUIT, CEREALS, YOGHURTS

Cereals		7
Low Fat or Greek Yoghurt 🍃	110/134 KCAL	8
Porridge prepared with Milk or Water 🍃	465/337 KCAL	12
Acai Bowl 🍃	327 KCAL	18
Granola, Yoghurt and Blueberries 🍃	287 KCAL	12
Fruit Salad 🍃	121 KCAL	12
Fresh Fruit Selection 🍃	121 KCAL	14

## BAKERY

Croissant / Pain au Chocolat / Pain aux Raisins	247 KCAL	7
Morning Pastries Selection - Butter & Preserves	808 KCAL	18
<i>Croissant, Pain au Chocolat, Pain aux Raisins</i>		
Toast with Butter and Preserves	231 KCAL	7
<i>Sourdough, White, Brown or Whole Grain Toast, English Muffin, Bagel</i>		

---

# BREAKFAST

---

## HOT BEVERAGES

7

*At Rosewood London we use sustainable and organic certified coffee*

Filter Coffee, Espresso, Macchiato  
Cappuccino, Latte, Mocha, Hot Chocolate

Selection of Teas and Infusions by Mariage Frères  
*English Breakfast, Earl Grey, Darjeeling, Green, Chamomile,  
Peppermint, Marco Polo, Jasmine*

## COLD BEVERAGES

Fresh Fruit Juices 95 KCAL 7  
*Orange, Apple, Grapefruit, Cranberry, Tomato*

Detox Juice 94 KCAL 10  
*Seasonal ingredients, please ask your server for details*





CHAPTER II

ROSEWOOD EXPLORERS

*Served 24 hours*

# ROSEWOOD EXPLORERS

Homemade Vegetables Puree 	76 KCAL	12
Ham and Cheese Toastie	339 KCAL	14
Steamed Chicken Breast <i>Garden Peas, Steamed Rice</i>	289 KCAL	18
Macaroni, Penne or Spaghetti Pasta <i>Bolognese, Tomato Sauce  or Butter </i>	432/625/373 KCAL	16
Mac & Cheese 	373 KCAL	12
Mini Beef Burger <i>Served with your choice of Skinny Fries or Green Salad</i>	576 KCAL	18
Chicken Nuggets or Fish Goujons <i>Served with your choice of Skinny Fries or Green Salad</i>	437/395 KCAL	18
Chocolate Brownie  <i>Vanilla Bean Ice Cream</i>	252 KCAL	12
Baked Vanilla Cheesecake  <i>Cherries</i>	314 KCAL	12
Selection of Ice Creams or Sorbets  <i>Vanilla, Chocolate, Strawberry</i>	446 KCAL	12

CHAPTER III

ALL DAY DINING

*Served from 11.00am to 10.30pm*

---

## ALL DAY DINING

---

### STARTERS AND SALADS

<p>Clear Chicken and Ginger Broth <i>Rice Noodles, Shitake Mushrooms</i></p>	<p>177 KCAL</p>	<p><b>18</b></p>
<p>Pea &amp; Mint Soup  <i>Mint Oil</i></p>	<p>276 KCAL</p>	<p><b>15</b></p>
<p>Kale &amp; Quinoa Salad  <i>Blueberries, Grapes, Dried Cherries, Quinoa, Sunflower Seeds, Walnuts, Edamame, Oranges, Olive Oil, Garlic, Greek Yoghurt</i></p>	<p>698 KCAL</p>	<p><b>24</b></p>
<p>H. Forman &amp; Son London Smoked Salmon  <i>Wholemeal Bread, Lemon, Crème Fraîche</i></p>	<p>300 KCAL</p>	<p><b>23</b></p>
<p>Heritage Beetroot Salad <i>Candied Walnut, Rocket Leaves &amp; Vegan Feta</i></p>	<p>300 KCAL</p>	<p><b>24</b></p>
<p>Green Salad  <i>Mixed Leaves, Avocado, Cucumber, Asparagus</i></p>	<p>357 KCAL</p>	<p><b>17</b></p>
<p>Seared Tuna Salad <i>French Beans, Cherry Tomatoes, Olives, New Potatoes, Mustard Dressing</i></p>	<p>506 KCAL</p>	<p><b>28</b></p>
<p>Laverstoke Park Buffalo Mozzarella   <i>Heirloom Tomatoes, Green Olives Tapenade</i></p>	<p>367 KCAL</p>	<p><b>20</b></p>
<p>Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i></p>	<p>450 KCAL</p>	<p><b>20</b></p>
<p>With Chicken</p>	<p>668 KCAL</p>	<p><b>26</b></p>
<p>With Prawns</p>	<p>668 KCAL</p>	<p><b>32</b></p>

---

## ALL DAY DINING

---

### PASTA

Penne, Spaghetti or Macaroni 24  
*Tomato 🍅, Pesto 🍅, Arrabbiata 🍅 or Bolognese Sauce* 432/596/625/387 KCAL

Aubergine & Goats Cheese Tortellini 🍅 26  
*Tomato Fondue, Wilted Spinach & Basil* 513 KCAL

### PIZZA

Pizza Margherita 🍅 24  
*Extra Toppings:* 3 Each  
*Chicken, Mushrooms, Pepperoni, Onions, Sweetcorn, Peppers, Olives, Pesto*

### MAINS

Vegetable Korma 🍌 28  
*Coconut, Cumin Rice, Cashew Nuts, Paratha* 547 KCAL

Chicken Breast 30  
*Mousseline Potatoes, Asparagus, Broad Beans, Peas & Mint* 466 KCAL

Battered Cod & Chips 29  
*Mushy Peas, Tartare Sauce* 905 KCAL

Chicken Tikka Masala 34  
*Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread* 738 KCAL

Fillet of Seabass 34  
*Grilled Vegetables, Tapenade* 658 KCAL

Chicken or Prawns Stir Fried Noodles 32  
*Ginger, Soy Sauce, Chinese Cabbage, Bok Choy, Chili* 670/552 KCAL

Hereford 28-Days Aged ✨  
*Served with chunky chips and your choice of peppercorn sauce, béarnaise sauce or Café de Paris butter*

Sirloin Steak (9oz) 44  
 950 KCAL

Beef Fillet (8oz) 52  
 838 KCAL

---

# ALL DAY DINING

---

## SANDWICHES, BURGERS

*Served with your choice of skinny fries or green salad*

Club Sandwich	418 KCAL	29
<i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato</i>		
Rosewood Burger	432 KCAL	34
<i>Brioche Bun, English Wagyu Beef, Smoked Applewood Cheese</i>		
'Beyond Meat' Vegan Burger 	333 KCAL	28
<i>Soft Roll, Hass Avocado, Tomato</i>		
Falafel Wrap 	470 KCAL	26
<i>Hummus, Peppers, Tomato, Lettuce</i>		

## SIDES

9

Steamed Seasonal Greens 	87 KCAL
Green Salad with Vinaigrette 	236 KCAL
Mac & Cheese 	373 KCAL
Fine French Beans 	68 KCAL
Steamed Rice 	211 KCAL
Heritage Carrots 	71 KCAL
Mashed Potatoes (v) 	237 KCAL
Skinny Fries	333 KCAL

---

## ALL DAY DINING

---

### SNACKS

Smoked Aubergine & Cauliflower  <i>Pomegranate, Cumin, Coriander</i>	128 KCAL	15
Beetroot Tuile  <i>Bute island cheese, Truffle, Pine Nuts and Lemon</i>	245 KCAL	15
Cheddar & Chorizo Croquettes <i>Pear and Saffron Chutney</i>	397 KCAL	15
Wild boar & Black Pudding Scotch Egg <i>Sage &amp; bloody mary ketchup</i>	201 KCAL	15
Crusted Tiger Prawns <i>Lemon &amp; Black Sesame Sriracha Mayonnaise</i>	475 KCAL	17
Crab and Ginger Spring Roll <i>Coconut and Yuzu Dip</i>	290 KCAL	20
Buttermilk Fried Chicken <i>Curried Lime Dip</i>	378 KCAL	17
Tuna Taco <i>Wasabi Dressing, Mango, Chilli and Sesame</i>	234 KCAL	18
Seared Aberdeen Angus Sirloin <i>Ponzu dressing and Sesame</i>	437 KCAL	26





CHAPTER IV

MIDDLE EASTERN MENU

*Served from 11.00am to 10.30pm*

# MIDDLE EASTERN MENU

<b>COLD MEZZE</b> 	461 KCAL	<b>28</b>
Hummus, Mutabal, Stuffed Vine Leaves <i>Arabic Pickles, Pitta Bread</i>		
<b>HOT MEZZE</b>	634 KCAL	<b>32</b>
Falafel, Kibbeh, Cheese Sambousek <i>Arabic Pickles, Tahini Sauce, Pitta Bread</i>		
<b>MIXED GRILL</b>	886 KCAL	<b>48</b>
Lamb Kofta, Joojeh Chicken Kebab, Vegetable Skewer, Salad <i>Harra Sauce, Pitta Bread, Saffron Rice</i>		
<b>SWEET TREATS</b>		<b>14</b>
Selection of freshly made Baklava 	1336 KCAL	
Selection of Ice Creams or Sorbets 	446 KCAL	
<i>Vanilla, Chocolate, Strawberry</i>		
Fresh Fruit Selection 	121 KCAL	

CHAPTER V

DESSERTS

*Served from 11.00am to 10.30pm*

---

## DESSERTS

---

**BRITISH CHEESES** *Selection of 3 or 5* 447/579 KCAL **18 | 25**

*Served with Grapes, Quince Jelly and Tomato Chutney*

Montgomery Cheddar

Tunworth Soft Cheese

Beauvale Blue Cheese

Little Wallop

Kidderton Ash

### DESSERTS

14

Sticky Toffee Pudding  495 KCAL

*Warm Caramel Sauce, Vanilla Ice Cream*

Baked Madagascan Vanilla Cheesecake  314 KCAL

*Sour Cherry Compote*

Raspberry Eton Mess  421 KCAL

*Meringue, Whipped Cream, Raspberry jus*

Valrhona 70% Chocolate Pot  415 KCAL

*Toasted Hazelnut Praline, Chocolate Tuille*

Warm Chocolate Chip Cookie  547 KCAL

*Madagascan Vanilla Ice Cream, Caramel Sauce*

Selection of Ice Creams or Sorbets  446 KCAL

*Vanilla, Chocolate, Strawberry*

Fresh Fruit Selection  121 KCAL

CHAPTER VI

LATE NIGHT DINING

*Served from 10.30pm to 06.00am*

## LATE NIGHT DINING

Pea & Mint Soup  <i>Mint Oil</i>	276 KCAL	15
Kale & Quinoa Salad  <i>Blueberries, Grapes, Dried Cherries, Quinoa, Sunflower Seeds, Walnuts, Edamame, Oranges, Olive Oil, Garlic, Greek Yoghurt</i>	698 KCAL	24
Heritage Beetroot Salad <i>Candied Walnut, Rocket Leaves &amp; Vegan Feta</i>	300 KCAL	24
Caesar Salad <i>Baby Gem Lettuce, Free Range Egg, Croutons, Anchovies, Caesar Dressing</i>	450 KCAL	20
With Chicken	668 KCAL	26
With Prawns	668 KCAL	32
Penne, Spaghetti or Macaroni Pasta <i>Tomato , Pesto , Arrabbiata  or Bolognese Sauce</i>	432/596/625/387 KCAL	24
Club Sandwich <i>Corn-Fed Chicken Breast, Dry Cured Streaky Bacon, Egg, Lettuce, Tomato</i>	418 KCAL	29
Rosewood Burger <i>Brioche Bun, English Wagyu, Smoked Applewood Cheese</i>	432 KCAL	34
Chicken Tikka Masala <i>Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread</i>	738 KCAL	34
<b>DESSERTS</b>		<b>14</b>
Sticky Toffee Pudding  <i>Warm Caramel Sauce, Vanilla Ice Cream</i>	495 KCAL	
Baked Madagascan Vanilla Cheesecake  <i>Sour Cherry Compote</i>	314 KCAL	

CHAPTER VII

BEVERAGES

---

## WINE SELECTION

---

<b>CHAMPAGNE &amp; SPARKLING WINE</b>	125 ml	750 ml
'R' de Ruinart Brut NV Champagne, France	<b>25</b>	<b>130</b>
Ruinart Rosé NV Champagne, France	<b>30</b>	<b>165</b>
Gusbourne Blanc de Blancs 2019 Kent, United Kingdom	<b>20</b>	<b>95</b>
Wild Idol Alcohol Free Sparkling Rosé Rheinhessen, Germany	<b>19</b>	<b>80</b>
Ruinart Blanc de Blancs NV Champagne, France		<b>185</b>
Dom Pérignon Brut 2013 Champagne, France		<b>410</b>
Krug Grande Cuvée NV Champagne, France		<b>450</b>

*Please note Vintages may be subject to change due to availability*



---

## WINE SELECTION

---

<b>WHITE WINE</b>	175 ml	750 ml
Verdicchio dei Castelli di Jesi Classico 'Le Oche Bianche' Marche, Italy	<b>15</b>	<b>58</b>
Albariño Blend, Terras Gauda O Rosa 2021 Rias Baixas, Spain	<b>18</b>	<b>70</b>
Sancerre, Gérard et Pierre Morin 2020 Loire Valley, France	<b>21</b>	<b>90</b>
Chardonnay Long Meadow 'Farmstead' 2018 Napa Valley, California	<b>24</b>	<b>95</b>
Pieropan 'La Rocca' Soave Classico 2019 Veneto, Italy		<b>100</b>
Chablis, "La Butte 'O " Patrick Piuze Burgundy, France		<b>130</b>
Riesling, Smaragd Kirchenweg, Rudi Pichler 2013 Wachau, Austria		<b>140</b>
Chassagne-Montrachet Vide Bourse 1er Cru , Fernand & Laurent Pillot 2010 Burgundy, France		<b>230</b>
<b>ROSÉ WINE</b>		
Château Minuty "Rosé et Or" 2021 Provence, France	<b>21</b>	<b>85</b>

*Please note Vintages may be subject to change due to availability*

---

## WINE SELECTION

---

### RED WINE

175 ml 750 ml

Malbec Selection, Terrazas De Los Andes 2021 Mendoza, Argentina	<b>15</b>	<b>58</b>
Touriga Franca blend, Post Scriptum de Chryseia 2021 Douro, Portugal	<b>18</b>	<b>70</b>
Pinot Noir, Sokol Blosser 2020 Oregon, USA	<b>20</b>	<b>75</b>
Les Cadrans de Lassegue Grand Cru 2011 Bordeaux, France	<b>24</b>	<b>70</b>
Châteauneuf-du-Pape, Beurenard 2020 Rhône Valley, France		<b>110</b>
Cabernet Sauvignon, Smith-Madrone 2018 Napa Valley, USA		<b>160</b>
Nuits-St-Georges, Nicolas Potel 2015 Burgundy, France		<b>180</b>
Barolo Elio Grasso Gavarini Chiniera 2017 Piemonte, Italy		<b>230</b>

### SWEET WINE

100 ml 750 ml

Sauternes, Castelnau de Suduiraut Bordeaux, France	<b>18</b>	<b>125</b>
Roccolo Grassi Recioto Valpolicella 375ml Veneto, Italy	<b>30</b>	<b>90</b>

### PORT

Port 2008 Warres Matured LBV	<b>16</b>	<b>110</b>
Port Barros 10yr Tawny	<b>16</b>	<b>90</b>

---

## BEVERAGES

---

<b>VODKA</b>	50 ml
Grey Goose	<b>13</b>
Absolut Elyx	<b>15</b>
Ketel One	<b>14</b>
<b>GIN</b>	50 ml
Bombay Sapphire	<b>13</b>
Hendrick's	<b>16</b>
Monkey 47	<b>16</b>
<b>RUM</b>	50 ml
Bacardi Superior Carta Blanca	<b>13</b>
Zacapa Centenario Sistema Solera 23	<b>20</b>
Havana Club Selección de Maestros	<b>20</b>

---

## BEVERAGES

---

**TEQUILA** 50 ml

Olmecca Altos Añejo 17

Patron Silver 13

Avion Reserva 44 50

Don Julio 1942 70

**WHISKY** 50 ml

Aberfeldy 12 YO 13

Macallan 12 YO Double Cask 20

**BOURBON**

Makers Mark 13

Woodford Reserve 15

**COGNAC** 50 ml

Rémy Martin VSOP 13

Rémy Martin X.O. 60

Hennessy X.O. 50

**TOBACCO**

Marlboro Gold (20 pack) 18

---

# BEVERAGES

---

**BEER** 330 ml

Freedom Lager 9

Heineken 9

Peroni Nastro Azzurro 9

**SOFT DRINKS** 200 ml

Ginger Ale 5

Ginger Beer 5

Tonic Water 5

Soda Water 5

Lemonade 5

Coca-Cola 6

Diet Coke 6

**MINERAL WATER** 750 ml

Hildon Sparkling 7

Hildon Still 7

Rosewood Vivreau Sparkling Water 4

Rosewood Vivreau Still Water 4