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# Jacqueline

The all-day menu at Jacqueline is artfully curated to delight every palate from morning through to the evening. Honouring beloved flavours with a heightened sense of refinement, each offering showcases house-made viennoiserie, exquisite pâtisserie and indulgent dishes crafted with precision. Our distinguished beverage collection is equally curated, thoughtfully composed to complement each moment with understated elegance.

## *Partners in Provenance*

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Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. The Chancery Rosewood partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

# Artisan Bakery

*Crafted with Roland Feuillas' biodynamic flours*

## CROISSANT 9

*Our interpretation of the modern croissant, made with raw butter from the Crickmore family,  
and crafted with organic ancient grains*

## PAIN AU CHOCOLAT 16

*A sculptural 'pain au chocolat' inspired by Kew Gardens, crafted with dark chocolate,  
filled with milk chocolate, served with a light chocolate mousse foam*

## FOUGASSE TO SHARE 19

*A soft brioche from Occitanie, crafted entirely with olive oil, soaked in orange blossom syrup,  
served with a light neroli and pistachio cream*

## COUNTRY-STYLE BAGUETTE 8

*Crafted with spelt flour and seeds and served with raw butter from Fen Farm*

# Caviar

*Served with egg marmalade & warm buttery blinis*

## AQUITAINE, *Baerii* (30g) 95

*Herbaceous minerality with notes of cob nut  
and a fresh earthy flavour that lingers  
French sturgeon*

## GOLDEN OSCIETRA, *Gueldenstaedtii* (30g) 126

*An earthy flavour with a taste of crustaceans, a buttery sweet bouquet  
and a saline aftertaste  
Belgium sturgeon*

## SEVRUGA, *Stellatus* (30g) 142

*Sevruga is often the preferred choice for caviar dealers around the world,  
prized for its refined marine notes and a delicate hint of wakame  
Belgium, Germany*

## BELUGA, *Huso Huso* (30g) 284

*The taste is legendarily subtle with notes of creamy walnuts  
and subtle hints of sea salt  
Belgium, China and Italy*

## EPICUREAN TASTING (136g) 497

*A journey through four exceptional varieties of caviar  
Beluga, Oscietra, Golden Oscietra and Platinum caviars*

## Caviar Pairing

Beluga Gold Line Vodka 50ml 34

Pol Roger Blanc de Blancs Vintage 2015 150ml 34 | 750ml 195

Rémy Martin Louis XIII 25ml 275 | 50ml 550

# Savoury Selection

*From 12pm*

## SMOKED DUCK CONSOMMÉ EN CROUTE 28

*Celeriac, truffle, mushroom, spätzle and confit duck*

## DEVILLED EGGS DRESSED WITH CRAB 18

*Lemon mayonnaise and chives*

## NATIVE BLUE LOBSTER SALAD 32

*Pink grapefruit, avocado and lemon crème fraîche*

## SASHIMI-GRADE SMOKED SALMON 25

*Melba toast and horseradish cream*

## TRUFFLE AND CHEESE TOASTIE 28

*Add freshly shaved truffle by the gram – market-priced supplement*

## FRENCH FRIES AND PARMESAN 18

*Served with black truffle dip*

## CHICKEN, FOIE GRAS AND VEAL PIE 23

*Green pistachio, shallot and ginger marmalade*

## SLICED BLACK OF BIGORRE DRY CURED HAM 32

*Served with dried figs and walnuts*

## BRESAOLA FROM LONDON SMOKE & CURE 25

*Parmesan shavings*

## SELECTION OF BRITISH CHEESE FROM NEAL'S YARD 22

*Selection of cheeses served with black fig chutney and artisan baguette*

# The Flower Collection

by Marius Dufay

Dine-in 18 | Takeaway 23

## LOTUS

Baked New York Cheesecake

*Cream cheese and old cheddar, lemon marmalade and meadowsweet*

## CAMELIA

Hokkaido Custard Flan

*Matcha tiramisu, mascarpone cream, pressed layered brioche,  
sobacha and blackcurrant*

## DAISY

Sticky Toffee Pudding

*Crunchy honeycomb, date sponge, chamomile cream and toffee sauce*

## PLUMERIA

Chocolate Brownie

*Soft brownie biscuit, salted caramel with fudge, chocolate ganache,  
chocolate mousse and cocoa nibs praline*

## ORCHID

Vanilla Millefeuille

*Tahitian vanilla mousse, bourbon vanilla praline,  
caramelised puff pastry and arlette*

## ROSE

Rose Macaron

*Aloe vera marmalade, raspberry coulis & praline,  
rose mousse and macaron biscuit*

