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Jacqueline

The all-day menu at Jacqueline is artfully curated to delight every palate. Honouring beloved flavours with a heightened sense of refinement, each offering showcases 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

Rosewood's Partners in Provenance commitment is born 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.

Caviar

Served with egg marmalade & warm buttery blinis

GOLDEN OSCIETRA, *Gueldenstaedtii* (30g) 145

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

Pairing: Don Julio 1942 50ml 45

SEVRUGA, *Stellatus* (30g) 158

*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*

Pairing: Rosebank 30yr 25ml 188 | 50ml 375

BELUGA, *Huso Huso* (30g) 296

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

Pairing: Remy Martin Louis XIII 25ml 275 | 50ml 550

Savoury Selection

DEVILLED EGGS DRESSED WITH CRAB 18

Lemon mayonnaise and chives

SMOKED SCOTTISH SALMON 25

Melba toast, horseradish cream and caper leaf

NATIVE BLUE LOBSTER SALAD 32

Pink grapefruit, avocado and lemon crème fraîche

TRUFFLE AND CHEESE TOASTIE 28

Swiss cheese and Parmigiano Reggiano on sourdough bread

FRENCH FRIES AND PARMESAN 18

Parmigiano Reggiano and Black truffle dip

SLICED BLACK OF BIGORRE DRY CURED HAM 32

Served with dried figs, walnuts and mosto cotto

SELECTION OF BRITISH CHEESE FROM NEAL'S YARD 22

Served with Black fig chutney

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*

SUNFLOWER

Sugar-free Baklava

Dates, walnuts & pistachios, bee pollen cream and orange blossom

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