

SALADS & SOUPS

CAESAR SALAD <i>Romaine Lettuce, Parmesan, White Anchovy, Sourdough Crouton</i>	88
MIXED GREENS 🌿 ✨ 🍷 <i>Radish, Cucumber, Manchego, Caramelized Pecans, Vinaigrette</i>	88
ARUGULA SALAD 🌿 ✨ 🍷 <i>Ice Lettuce, Ricotta, Caramelized Pecans, Beetroot Vinaigrette</i>	88
COBB SALAD ✨ 🍷 <i>Chicken, Avocado, Bacon, Gorgonzola</i>	98
CAPRESE 🌿 <i>Burrata, Heirloom Tomatoes, Pesto, Aged Balsamic</i>	108
CURED HAM	148
JAMON IBERICO	188
BOSTON LOBSTER	288
TUNA NICOISE SALAD 🍷 🌿 <i>Soft Boiled Egg, Green Beans, Kalamata Olives, Smoked Tomatoes</i>	118
ALASKAN CRAB SALAD 🌿 <i>Avocado, Finger Lime, Cucumber, Espelette Peppers</i>	218
CIOPPINO 🍷 🌿 <i>Seafood Tomato Broth, Clams, Cod, Prawn</i>	108
ONION SOUP 🌿 <i>Pastry, Gruyère</i>	88
LOBSTER BISQUE 🌿 <i>Crème Fraîche, Espelette Peppers, Caviar</i>	128
MUSHROOM SOUP 🌿 <i>Foraged Mushrooms, Sourdough Crouton</i>	78

CHARCUTERIE & CHEESE

HOUSE CURED CHARCUTERIE BOARD ✨ <i>Cornichons, Pickles, Mustard</i>	Small / Large 138 / 238
JAMON IBERICO <i>Pan Con Tomato</i>	198 / 388
CURED HAM <i>Honey Melon, Smoked Tomatoes</i>	128
OCTOPUS CARPACCIO 🌿 <i>Cornichons, Guindillas Peppers</i>	128
FARMHOUSE CHEESE 🍷 <i>Onion Chutney, Buckwheat Cracker</i>	168

TARTAR

WAGYU BEEF <i>Smoked Egg Yolk, Pickled Beetroot, EVO</i>	198
SALMON 🌿 <i>White Anchovy, Confit Egg Yolk, Caviar</i>	158
WILD SPOT PRAWNS 🌿 <i>Sea Urchin, Finger Lime, Crème Fraîche</i>	238

HOT STARTER

PAN-FRIED SCALLOPS 🍷 <i>Homemade Pancetta, Capers</i>	Small / Large 198 / 288
STEAMED SCALLOPS 🍷 <i>Black Truffle, Cauliflower Purée</i>	138
SEARED FOIE GRAS <i>Figs, Caramelized Pecans, Aged Balsamic</i>	208

RAW & CURED

IMPORTED OYSTER 6 pcs / 12 pcs 🍷 🌿	388 / 698
SEAFOOD PLATTER 🍷 🌿 BELUGA CAVIAR 50g	Small / Large 798 / 1588 1888 / 2688
DRESSED BOSTON LOBSTER 🍷 🌿	488
SMOKED SCOTTISH SALMON 🌿 <i>Pickles, Crème Fraîche, Chives</i>	198 / 288
LANGOUSTINE CARPACCIO 🌿 <i>Caviar, Smoked Cucumber, Alaskan Crab</i>	208

TO SHARE

T-BONE STEAK 🍷 <i>Roasted Garlic, Confit Shallots, Seasonal Vegetable</i> <i>Our T-bone is dry aged, weighs from 1.1kg to 1.4kg charged at CNY130 per 100 grams</i>	
PORTER HOUSE STEAK 🍷 <i>Roasted Garlic, Confit Shallots, Seasonal Vegetable</i> <i>Our Porter House is dry aged, weighs from 1.1kg to 1.4kg charged at CNY160 per 100 grams</i>	
DRY AGED ANGUS CÔTE DE BOEUF 🍷 <i>Roasted Garlic, Thyme, Rock Salt, Triple Cooked Chips</i> <i>Our Angus Côte de boeuf is dry aged, weighs from 0.6kg to 1.3kg charged at CNY160 per 100 grams</i>	
GRILLED LAMB RACK <i>Vegetable Provençal, Lamb Jus</i>	Small / Large 388 / 588
FRENCH ROASTED CHICKEN ✨ 🍷 <i>Broccolini, Truffle Mash</i>	Half / Whole 198 / 388

SEAFOOD TO SHARE

ALASKAN KING CRAB 🍷 🌿 <i>Steamed, Grilled, On Ice</i>	MARKET PRICE
BOSTON LOBSTER 🍷 🌿 <i>Steamed, Grilled, Thermidor</i>	
AUSTRALIAN ROCK LOBSTER 🍷 🌿 <i>Steamed, Grilled, Thermidor</i>	
JOSPER GRILLED TIGER PRAWN 🍷 🌿	

PASTA & RISOTTO

LINGUINE <i>Lobster, Tomatoes, Bisque, EVO</i>	Small / Large 198 / 388
SQUID INK SPAGHETTI <i>Langoustine Tartar, Beluga Caviar, Ricotta</i>	198
PUTTANESCA RIGATONI 🌿 <i>Tomatoes, Chili Flake, Burrata</i>	88
MEZZI PACCHERI <i>Chicken Ragout, Jerusalem Artichokes, Pecorino Romano</i>	118
HANDMADE TAGLIOLINI ✨ <i>Clams, Bottarga</i>	128 / 238
ALASKAN CRAB RAVIOLI <i>Green Peas Purée, Caviar, Parmesan Espuma</i>	168
LOBSTER CANNELONI 🌿 <i>Salmon Mousse, Tomatoes, Parmesan</i>	198
SQUID RISOTTO ✨ 🍷 🌿 <i>Baby Squid, Salmon Roe</i>	198
TOMATO RISOTTO 🌿 ✨ 🍷 <i>Smoked Tomatoes, Parmesan</i>	88
MUSHROOM RISOTTO 🌿 ✨ 🍷 <i>Foraged Mushrooms, Ricotta, Chives</i>	88

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

🌿 VEGETARIAN 🍷 GLUTEN FREE ✨ PARTNERS IN PROVENANCE 🌿 MSC

All prices are in CNY and subject to 10% service charge and value-add tax

MAIN

STEAMED COD 🍷 🌿 <i>Zucchini, Salmon Roe</i>	338
JOSPER GRILLED MACKEREL ✨ <i>Pangrattato, Basil & Zucchini Emulsion</i>	188
PAN-FRIED KINMEDAI 🍷 🌿 <i>Capers, Endive</i>	228
GRILLED SEA BREAM 🌿 <i>Braised Fennel, Tomatoes, Bouillabaisse</i>	218
JOSPER GRILLED SEAFOOD <i>Octopus, Scallops, Razor Clams</i>	328
FISH & CHIPS <i>Beer Battered Cod Fillet, Triple Cooked Chips</i>	258
LOBSTER THERMIDOR 700g 🍷 🌿 <i>Spinach, Bouillabaisse</i>	788
M5 ANGUS BEEF BLADE 250g 🍷 <i>Asparagus, Creamed Potato, Truffle Jus</i>	488
M5 WAGYU TENDERLOIN 200g 🍷 <i>Au Poivre</i> <i>Rossini</i>	588 688
M5 WAGYU SIRLOIN 250g 🍷 <i>Au Poivre</i> <i>Bordelaise Sauce</i>	688
M5 WAGYU RIBEYE 450g 🍷 <i>Truffle Butter, Fondant Potatoes</i>	1288

SIDE

68

FORAGED MUSHROOMS, SHALLOT, THYME 🌿 ✨ 🍷
CREAMED POTATO, BLACK TRUFFLE 🌿 🍷
TRUFFLE STEAK FRIES 🌿 🍷
GRILLED CAULIFLOWER, PARMESAN, PARSLEY 🌿 ✨ 🍷
GRILLED ASPARAGUS, PANCETTA, HOLLANDAISE ✨ 🍷
SEASONAL MARKET VEGETABLE 🌿 ✨ 🍷

PARTNERS IN PROVENANCE

Rosewood's dedication to its Partners in Provenance initiative exemplifies a deep respect for local farmers and indigenous agricultural practices, along with an unwavering commitment to offering the finest in local food products. We collaborate with nearby farms and skilled artisans, including securing vegetables from Williams Farm in Huizhou, pork from Zhuhao Farm in Maoming and Kuiyuan Chicken Farm in Nansha. Sourcing ingredients from the Guangdong region emphasizes our close connection to local communities and pledge to deliver exceptional quality to guests.

REFRESHER

ICED TEA GREEN TEA / PASSION FRUIT	58
COLD BREW TEA OOLONG TEA / CHRYSANTHEMUM	58
LYCHEE SODA	58
HOMEMADE LEMON ICE TEA	58
FRESH FRUIT JUICE	88
SOFT DRINK	48

MINERAL WATER

	Small	Large
STILL EVIAN	38	78

SPARKLING SAN PELLEGRINO	38	78
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BEER

	Bottle
LOCAL IPA BREW BY SUPRA BREWERY TSINGTAO GOLD	68 48
IMPORTED HOEGAARDEN WHITE BEER, BELGIUM HEINEKEN PALE LAGER, HOLLAND	68 58

CHAMPAGNE & SPARKLING

	Glass	Bottle
LOUIS ROEDERER, COLLECTION, BRUT <i>Champagne, France</i>	208	988
DEUTZ, ROSÉ, BRUT <i>Champagne, France</i>	208	988
DELAMOTTE, BRUT <i>Champagne, France</i>	1088	
HENRI GIRAUD, ESPRIT NATURE, BRUT <i>Champagne, France</i>	1388	
PIERRE PÉTERS, CUVÉE DE RÉSERVE BLANC DE BLANCS GRAND CRU, BRUT <i>Champagne, France</i>	1688	
DOM PÉRIGNON, BRUT <i>Champagne, France</i>	3088	
CHANDON, BRUT 🌿 <i>Ningxia, China</i>	88	428

WHITE & ROSÉ

	Glass	Carafe	Bottle
ALOIS LAGEDER, DOLOMITI PINOT GRIGIO <i>Alto Adige, Italy</i>	108	208	468
CRAGGY RANGE, TE MUNA SAUVIGNON BLANC <i>Martinborough, New Zealand</i>	128	258	508
PUCHANG, RKATSITELI 🌿 <i>Xinjiang, China</i>	138	278	558
JEAN COLLET & FILS CHABLIS MONTMAINS IER CRU <i>Burgundy, France</i>	178	368	728
XAVIER MONNOT LES GRANDES COUTURES BOURGOGNE <i>Burgundy, France</i>	198	408	828
CLOUDY BAY, SAUVIGNON BLANC <i>Marlborough, New Zealand</i>			528
JULIAN HAART, OLD VINES RIESLING KABINETT <i>Mosel, Germany</i>			688
DESTINOS CRUZADOS, POUSADA <i>Riaxs Baixas, Spain</i>			688
GAJA, CA'MARCANDA VISTAMARE <i>Tuscany, Italy</i>			1088
RAMEY, CHARDONNAY <i>Russian River Valley, USA</i>			1588
CHÊNE BLEU, LE ROSÉ 🌿 <i>Rhône Valley, France</i>	128	258	508

RED

DELAS, SAINT-ESPRIT, CÔTES-DU-RHÔNE <i>Rhône Valley, France</i>	78	168	
BODEGAS RODA, SELA <i>Rioja, Spain</i>	138	278	558
TENUTA LUCE, LUCENTE <i>Tuscany, Italy</i>	158	318	648
EDOUARD DELAUNAY LE PHÉNIX PINOT NOIR, BOURGOGNE <i>Burgundy, France</i>	158	318	648
ANTINORI TENUTA GUADO AL TASSO IL BRUCIATO, BOLGHERI <i>Tuscany, Italy</i>	188	388	768
VIEUX CHÂTEAU SAINT ANDRÉ <i>Bordeaux, France</i>	208	408	808
JOURNEY'S END, SHIRAZ <i>Stellenbosch, South Africa</i>			648
CHÂTEAU CALON SÉGUR MARQUIS DE CALON, SAINT-ESTÈPHE <i>Bordeaux, France</i>			988
GAJA, CA'MARCANDA MAGARI <i>Tuscany, Italy</i>			1288
VEGA SICILIA, ALIÓN <i>Ribera del Duero, Spain</i>			1488
JEAN-MARIE FOURRIER, PINOT NOIR BOURGOGNE <i>Burgundy, France</i>			1488



PATINA
European Brasserie & Terrace



DINNER

🌿 ORGANIC AGRICULTURE EUROPE

All prices are in CNY and subject to 10% service charge and value-add tax.
Please kindly note there will be a CNY300/bottle service charge for beverages brought in-house.