

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

BREAKFAST

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

THE CONTINENTAL 

785 KCAL

36

Croissant, Toast, Butter and Preserves
with your choice of:
Fruit Salad, Cereals or Yoghurt
Freshly Squeezed 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
Freshly Squeezed Juice
Freshly Brewed Coffee or Tea

BREAKFAST

THE CHINESE BREAKFAST

1285 KCAL

49

Char Siu Bun, Pan Fried Turnip Cake, XO Sauce

with your choice of:

Wonton (Pork & Prawn) Noodle Soup

Fluke and Chicken Stock

or

Congee

Spring Onions, Crispy Shallots

Freshly Squeezed Juice

Freshly Brewed Coffee or Tea

A LA CARTE

English Breakfast ✨

763 KCAL

28

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

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

Tomato, Field Mushrooms, Baked Beans, Toast

EGGS

Two Free Range Eggs 🍳

125 KCAL

16

Fried, Poached, Boiled or Scrambled

Omelette - with your choice of three fillings:

154 KCAL

22

Ham, Cheese, Spinach

Eggs Benedict or Florentine

674/436 KCAL

24

Eggs Royale

548 KCAL

26

Shakshuka 🍳

276 KCAL

24

Baked Eggs, Chilli, Pepper, Tomato, Cumin

SAVOURY

Poached Eggs & Avocado on Sourdough Toast 🍳

233 KCAL

20

H. Forman & Son London Smoked Salmon ✨

300 KCAL

23

Wholemeal Bread, Lemon, Crème Fraîche



BREAKFAST

Stir-fried Asian Noodles 	286 KCAL	14
<i>Pak Choi, Spring Onions, Crispy Shallot, XO Sauce</i>		
Congee 	290 KCAL	12
<i>Spring Onion, Crispy Shallots</i>		
With Shredded Chicken	373 KCAL	18
With Honey-Glazed Pork	359 KCAL	18
With Prawns	413 KCAL	20

SIDES







Field Mushrooms	40 KCAL	7
Baked Beans	125 KCAL	7
Tomato	48 KCAL	7
Hash Browns 	98 KCAL	8
Hass Avocado 	104 KCAL	8
Spinach 	73 KCAL	8
Cream Cheese	221 KCAL	7
Smoked Salmon	125 KCAL	10
Chicken or Vegetarian Sausages	150 KCAL	8
Cumberland Pork Sausages 	220 KCAL	8
Treacle Cured Streaky Bacon	220 KCAL	7
Sweet Cured Back Bacon	220 KCAL	7
Clonakilty Black Pudding 	250 KCAL	8

SWEET 21

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

BREAKFAST

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
Sliced Seasonal Fruit 	121 KCAL	14

BAKERY

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

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 London Tea Exchange
English Breakfast, Earl Grey, Green, Chamomile, Peppermint, Rooibos

COLD BEVERAGES

Freshly Squeezed Fruit Juices	95 KCAL	7
<i>Orange, Apple, Grapefruit</i>		

Detox Juice	94 KCAL	10
<i>Seasonal ingredients, please ask your server for details</i>		

CHAPTER II

ROSEWOOD EXPLORERS

Served 24 hours

ROSEWOOD EXPLORERS

Homemade Vegetable 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>	376 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 & SALADS

Clear Chicken & Ginger Broth <i>Rice Noodles, Shiitake Mushrooms</i>	177 KCAL	18
Roasted Peppers and Tomato Soup  <i>Sour Cream and Basil</i>	213 KCAL	15
Quinoa Salad  <i>Cherry Tomatoes, Cucumber, Chickpeas, Kalamata Olives, Spring Onion, Parsley</i>	659 KCAL	24
H. Forman & Son London Smoked Salmon  <i>Wholemeal Bread, Lemon, Crème Fraîche</i>	300 KCAL	23
Heritage Beetroot Salad  <i>Candied Walnut, Rocket Leaves & Vegan Feta</i>	300 KCAL	24
Green Salad  <i>Mixed Leaves, Avocado, Cucumber, Asparagus</i>	357 KCAL	17
Chicken Salad <i>Cured Bacon, Smoked Paprika Roasted Corn, New Potatoes, Cherry Tomatoes, Baby Spinach, Honey & Whole Grain Mustard</i>	340 KCAL	26
Laverstoke Park Buffalo Mozzarella  <i>Heirloom Tomatoes, Green Olives Tapenade</i>	367 KCAL	20
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

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

MAINS

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
Beef Fillet (8oz) 52
950 KCAL
838 KCAL

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, Chillli 670/552 KCAL

ALL DAY DINING

SANDWICH & 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>		
Double Wagyu Burger	554 KCAL	60
<i>Wagyu Bacon, Cave-aged Comte Cheese, Truffle Mayonnaise, Crispy Shallots, Charcoal Bun</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
Fine French Beans 	68 KCAL
Heritage Carrots 	71 KCAL
Mashed Potatoes 	237 KCAL
Skinny Fries	333 KCAL
Mac & Cheese 	373 KCAL
Steamed Rice 	211 KCAL

ALL DAY DINING

PIZZAS

Margherita 🍃 <i>Tomato, Mozzarella, Basil</i>	796 KCAL	23
Diavola <i>Tomato, Mozzarella, Spicy Salami, Nduja</i>	862 KCAL	28
Napoli <i>Tomato, Mozzarella, Anchovies, Capers</i>	846 KCAL	26
Courgette 🍃 <i>Green Olive Tapenade, Green and Yellow Courgette, Tomato and Basil Pesto</i>	774 KCAL	26

SNACKS

Pilpelchuma Hummus 🍃 <i>Persian Lime Dust, Warm Pitta</i>	256 KCAL	15
Bao, Jackfruit Rendang 🍃 <i>Sriracha Dressing</i>	439 KCAL	16
Prawn Skewers <i>Lemon Puree, Tamarind Ketchup</i>	461 KCAL	18
Spicy Fried Chicken <i>Sesame and Spring Onion</i>	466 KCAL	19
Tuna Taco <i>Wasabi Dressing, Mango, Chilli and Sesame</i>	234 KCAL	19
Dill Cured Trout Crispy Rice <i>Crème Fraiche, Avocado, Keta and Radish</i>	312 KCAL	19
Dressed Crab Pillow <i>Brown Crab Mayonnaise, Imperial Caviar</i>	284 KCAL	23

CHAPTER IV

MIDDLE EASTERN MENU

Served from 11.00am to 10.30pm

MIDDLE EASTERN MENU

COLD MEZZE 	461 KCAL	28
Hummus, Mutabal, Stuffed Vine Leaves <i>Arabic Pickles, Pitta Bread</i>		
HOT MEZZE	634 KCAL	32
Falafel, Kibbeh, Cheese Sambousek <i>Arabic Pickles, Tahini Sauce, Pitta Bread</i>		
MIXED GRILL	886 KCAL	48
Lamb Kofta, Joojeh Chicken Kebab, Vegetable Skewer, Salad <i>Harra Sauce, Pitta Bread, Saffron Rice</i>		
SWEET TREATS		14
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

Roasted Peppers and Tomato Soup  <i>Sour Cream and Basil</i>	213 KCAL	15
Quinoa Salad  <i>Cherry Tomatoes, Cucumber, Chickpeas, Kalamata Olives, Spring Onion, Parsley</i>	659 KCAL	24
Heritage Beetroot Salad  <i>Candied Walnut, Rocket Leaves & 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 Beef, Smoked Applewood Cheese</i>	432 KCAL	34
Chicken Tikka Masala <i>Yoghurt, Cashew Nuts, Steamed Rice, Paratha Bread</i>	738 KCAL	34
DESSERTS		14
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

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

Please note Vintages may be subject to change due to availability

WINE SELECTION

WHITE WINE	175 ml	750 ml
Verdicchio dei Castelli di Jesi Classico 'Le Oche Bianche' <i>Marche, Italy 2021</i>	15	58
Albariño Blend, Terras Gauda O Rosa <i>Rias Baixas, Spain 2023</i>	18	70
Sancerre, Gérard et Pierre Morin <i>Loire Valley, France 2023</i>	21	80
Grüner Veltliner, Rudi Pichler "Federspiel" <i>Wachau, Austria 2022</i>	24	85
Chardonnay, Long Meadow 'Farmstead' <i>Napa Valley, California 2019</i>		95
Pieropan 'La Rocca', Soave Classico <i>Veneto, Italy 2021</i>		100
Chablis, "La Butte 'O " Patrick Piuze <i>Burgundy, France 2022</i>		130
Chassagne-Montrachet, Vide Bourse 1er Cru Fernand & Laurent Pillot <i>Burgundy, France 2010</i>		230
ROSÉ WINE	175 ml	750 ml
Château Minuty "Rosé et Or" Provence, France 2021	22	85

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 <i>Mendoza, Argentina 2022</i>	15	58
Rioja Crianza, Bodegas Urbina <i>Rioja, Spain 2015</i>	16	62
Touriga Franca Blend, Post Scriptum de Chryseia <i>Douro, Portugal 2022</i>	18	70
Pinot Noir, Sokol Blosser <i>Oregon, USA 2021</i>	20	75
Bourgogne Rouge 'La Taupe', Domaine Chavy-Chouet <i>Burgundy, France 2021</i>		100
Châteauneuf-du-Pape, Beaugard <i>Rhône Valley, France 2021</i>		110
Cabernet Sauvignon, Smith-Madrone <i>Napa Valley, USA 2019</i>		160
Barolo Elio Grasso Gavarini Chiniera <i>Piemonte, Italy 2017</i>		230
SWEET WINE	100 ml	Bottle
Sauternes, Castelnau de Suduiraut 750 ml Bordeaux, France	18	125
Roccolo Grassi Recioto Valpolicella 375 ml Veneto, Italy	30	90
PORT	75 ml	750 ml
Port Barros 10yr Tawny	16	90
Port 2008 Warres Matured LBV	16	110

BEVERAGES

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

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	50 ml
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