

CHEF RECOMMENDATION

Sesame Prawn Toast	128
Salted Egg Yolk Fish Skin	98
Stir Fried Chinese Chive Flowers Squid & Dried Shrimps	258
Crispy Mustard Mayo Tiger Prawns	328
Crispy Rocket Squid Typhoon Shelter Garlic	238
Stir Fried Clams with Black Bean Sauce 🌿	228
Stir Fried Garlic Beef Mushrooms	328
Sweet & Sour Pork	280
Spicy Eggplant Clay Pot Minced Pork	220
Satay Wagyu Beef in Clay Pot Enoki Mushroom, Vermicelli	348
Yeung Chow Fried Rice Barbecue Pork, Shrimp	200
Lobster E-Fu Noodles (2 persons)	688

CANTONESE NOODLES

Stirred Noodles with Prawn Shrimp Roe	208
Fish Ball Flat Noodle Soup	208
Prawn & Pork Wonton Noodle Soup	208
Beef Brisket with Turnip Thick Noodle Soup	288

BARBECUE

Soy Sauce Chicken (Half)	290	Barbecue Combination	
Roast Pork Belly	220	2 Choices	270
Barbecue Pork	240		

VEGETARIAN 🌿 PARTNERS IN PROVENANCE 🌿 SUSTAINABLE 🍷

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

All prices are in HKD and subject to 10% service charge.

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change.



Hong Kong Favourite

Swiss Chicken Wings (4pcs)	108
Wok Fried Flat Rice Noodles	230
Wagyu Beef, Scallion	
Minced Wagyu Beef Rice	238
Japanese Egg Yolk	
Hong Kong Style Curry Beef Brisket	268
US Beef Short Rib, Jasmine Rice	
Baked Portuguese Chicken Rice	268
Hainanese Chicken Rice 🌿	308
Dark Soy Sauce, Ginger, Chilli Sauce	
Baked Tomato Pork Chop	290
Fried Egg, Fried Rice, Mozzarella	
Premium Barbecue Pork Rice	308
Organic Japanese Fried Egg, Japanese Rice, Aged Soy Sauce	

Partners In Provenance

Rosewood’s Partners in Provenance commitment is borne out of a respect for local farmers indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Hong Kong partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as seafood from Hong Kong Aquaculture, herbs and cress from common farms and honey from Wing Woo bee farm.

The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local produce and supporting Hong Kong growers and fish farmers.

SALAD & SOUP

Caesar Salad Romaine, Anchovies, Bacon, Parmesan Dressing	198
Burrata Salad Local Farm Tomatoes, Pesto, Taggiasca Olives 🌿 🌿	248
Smoked Salmon Trout Capers, Sour Cream	268
Russian Borscht Beef Soup, Mixed Vegetables	198
Hot & Sour Soup	180
Double-Boiled Daily Soup	180

ENTRÉE

Club Sandwich Turkey, Bacon, Egg, Tomato, French Fries	268
Holt’s Wagyu Cheese Burger Butcher’s Bacon, Lettuce, Tomato, French Fries	338
Classic Fish & Chips Tartar Sauce	308
Seared Cod Fish French Beans, Baby Potato, Caper Lemon Butter Sauce 🌿	368
Prawn Casarecce Cognac, Fine Herbs 🍷	298
Chicken Supreme Roasted Potato, Morel Mushroom Cream Sauce	308
Steak Frites 9oz Rib Eye, Béarnaise, French Fries	438
Grilled Argentinian Bone in Rib Eye (2 persons) Roasted Garlic, Mashed Potato, Gravy	888

VEGETABLE & SIDES

Crispy Bean Curd Rolls Black Fungus, Carrot, Celery 🌿	160
Braised Tofu Shiitake Mushrooms, Asparagus 🌿	160
Market Green Vegetables Wok Fried Poached Garlic 🌿	130
Stir Fried Mountain Yam Lily Bulb, Celery 🌿 🌿	210
Sautéed Forest Mushrooms 🌿	78
Wilted Spinach Garlic, Butter	78
Mashed Potato Black Truffle	120
Truffle Fries	120