ISLAND BRASSERIE

SAY CHEESE!

A curated journey of artisan cheeses from across the globe. each wheel and wedge tells a story of place, tradition, and character. Served with a selection of jams, crackers and fruits.
Selection of 3 for 34 | 5 for 52 | 7 for 68

PARMIGIANO REGGIANO 5 YEARS | ITALY | 60 MONTHS | COW | R
Giorgio and Gianluca feed the cows a very special and specific diet consisting mostly of corn flakes, orzo, oats, dried fava beans and soy, providing a rich, flavorful super milk that accentuates all the goodness of what Parm can be. And that is: a barrage of sweet, salt, spice, and nuttiness; that butter, that little crunch, that caramel finish.

EXCELLENCE | FROMAGER D'AFFINOIS | FRANCE | 14 DAYS | COW | P
Luscious and buttery, fromager d'affinois is a more decadent version of brie. A true crowd pleaser, with its thick, silky texture and sweet, milky flavor.

DÉLICE DE BOURGOGNE | FRANCE | COW | P
A rich triple-cream cheese from Burgundy with a delicate bloomy rind and a silky, melt-in-the-mouth texture. Fresh cream and buttery notes are balanced by a gentle tang and subtle mushroom flavours.

CYPRESS GROVE TRUFFLE TREMOR | USA | 5 WEEKS | GOAT | P
The result is lemony, minerally, and truffly and irresistible.

ALP BLOSSOM | AUSTRIA & GERMANY | 7 MONTHS | COW | R
The wheels are moved to a cave at Kaeskuche in Bavaria and coated in a combination of dried edible flowers & herbs pulled from the surrounding Alpine meadows.

BARON BIGOD | ENGLAND | COW
A rich, Brie-style cheese from Suffolk with a soft, creamy texture and a delicate bloomy rind. Warm milky flavours give way to earthy mushroom notes and a gently nutty finish.

LANGRES | FRANCE | 14 DAYS | COW | P
A soft washed-rind cheese from the Champagne region with a rich and fudgy texture. Notes of brioche and cream pair beautifully with sparkling wine.

MONTGOMERY CHEDDAR | ENGLAND | 12 MONTHS | COW | P
A world-renowned farmhouse cheddar with a firm, crumbly texture and deep nutty flavors. Traditional clothbound aging creates a savory, complex, and lingering finish.

BIRBABLU | ITALY | COW | P
A characterful blue cheese matured with craft beer and malted wheat. Its dense, buttery texture balances tangy blue notes with a mellow, malty finish.

SHROPSHIRE BLUE | ENGLAND | 8 MONTHS | COW | P
A creamy and dense blue cheese with delicate veining and earthy mineral notes. Its rich texture is balanced by a mellow and slightly sweet finish.

CORAVIN EXPERIENCE

	75 | 150ml
Ruinart | R de Ruinart | Brut Champagne, France	50
2022 **Chardonnay Far Niente** Napa Valley, USA	30 | 58
2021 **Tignanello** *Sangiovese, Cab. Sauvignon, Cab. Franc* Antinori - Tuscany, Italy	40 | 78
2016 **Shiraz Brooks Road** Hickinbotham - McLaren Vale, Australia	30 | 58
2011 **Vérité** | Le Joie | Sonoma, U.S.A *Cabernet Sauvignon*	55 | 110

SWEET WINE

	60ml
2019 **Carmes de Rieussec** Sauternes, Bordeaux, France	14
2018 **Royal Tokaji** Aszu 5-Puttonyos, 'Blue Label' Tokaj, Hungary	18

PORT

2016 **Noval** | Late Bottled Vintage Port Douro Valley, Portugal	9
N/V **Dow's 20-Year-Old** | Tawny Port Douro Valley, Portugal	19

SWEET ENDINGS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE | D | GL | 16
Rose ice cream

HONEY & PECAN MILLE-FEUILLE | D | GL | 17
Bermuda honey crémeux, brown butter ice cream

COLOSSAL CHOCOLATE CAKE | GL | 21
Salted fudge caramel, gold leaf

BANANA & HAZELNUT SOUFFLÉ | D | GL | 19
Hazelnut ice cream

CRÊPES SUZETTE | D | GL | 21
Orange, Grand Marnier

SEASONAL FRUIT PLATTER | 24

ICE CREAM & SORBETS | D | 5 PER SCOOP

COFFEE COCKTAILS

IRISH COFFEE | 20
Irish Whiskey | Brown Sugar | Hot Coffee | Cream

AFFOGATO | 12
Vanilla Ice Cream | Espresso
ADD | 8
Goslings Black Seal | Frangelico | Baileys | Kahlua| Amaretto

GRAND FRENCH COFFEE | 20
Cognac | Amaretto Liqueur | Hot Coffee | Cream | Almonds

ESPRESSO MARTINI | 22
Vodka | Coffee Liqueur | Espresso | Simple Syrup | Coffee Beans

ROSEWOOD BERMUDA COFFEE | 22
Rosewood Goslings Old Rum | Coffee Liqueur | Hot Coffee |
Homemade Rum & Banana Ice Cream | Cream | Cinnamon

COFFEE

Espresso | Americano | Iced Coffee | 6
Cappuccino | Mocha | Café Latte | 8
Double Espresso | Iced Latte | 8

TEA SELECTION | 6

We are proud to offer "Palais des Thés"
from France exclusively for Rosewood
Black
earl grey queen blend | masala chai
Green
Grand Jasmin Impérial |
Thé vert à la menthe | Détox brazilian
Caffeine-free
Chamomile | Verveine | Rooibos des
Vahinés | Détox Scandinave
Dark tea | Pu-erh Imperial
White tea | Silver Needles

LAST CHAPTER | *on our trolley*

RUM | GOSLINGS | Bermuda	**1oz**
Bermuda's Rum Tasting | 45 | 3	
Rosewood Blend, Spirit of the Sea , Papa Seal	
Rosewood Blend 2018	18
Family Reserve Old Rum	14
Family Reserve Old Rum Rye	16
Spirit of the Seas	12
Papa Seal Single Barrel	26
Armagnac Castarede 1974	28
Courvoisier XO	18
Hennessy XO	34
Remy Martin XO	36
Tignanello Grappa	8

SCOTCH & JAPANESE WHISKY	**0.5 | 1 oz**
Dalwhinnie 15 | Highland	12
Glenfiddich 18 | Speyside	18
Glenfiddich Grand Cru 23 | Speyside	42
Lagavulin 16 | Islay	22
Macallan 12 Triple Cask | Speyside	48
Macallan 15 | Speyside	28
Macallan 18 | Speyside	46
Macallan 25 Sherry Oak | Speyside	95 | 180
The Macallan M	290 | 560
Oban 14 | West Highlands	18
Talisker 10 | Isle of Skye	16
Yamazaki 12 | Yamazaki, Osaka	36

OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers and vendors
Our menus have a selection of alternatives to satisfy a number of special diets including
Gluten-Free, Dairy-Free, Vegetarian, and Vegan.
D Dairy | GL Gluten | VG Vegan | V Vegetarian
Our prices are in $ and subject to 17% service charge