20 RÔSE 20

CAFE & RESTAURANT

ROSE MENU

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STARTERS

MEDITERRANEAN HUMMUS
$21
Creamy chickpea hummus blended with tahini, lemon juice, garlic and extra virgin olive oil, served with warm pita bread and fresh vegetables.
G · Se

EGGPLANT PARMIGIANA
$26
Traditional baked eggplant with melted mozzarella, Parmigiano Reggiano DOP and San Marzano tomato sauce.
D · G

BLUEFIN TUNA TARTARE
$29
Bluefin tuna with creamy avocado, extra virgin olive oil, sea salt, and pepper. Served with ponzu sauce on the side
S · KF

SICILIAN RED PRAWN CARPACCIO
$33
Thinly sliced Sicilian red prawn from Mazara del Vallo, with citrus, extra virgin olive oil and sea salt.
S · KF

CRISPY ARTICHOKE
$22
Twice-cooked artichoke, chargrilled and fried, served with creamy béchamel and aioli.
E · D · G

BURRATA AND PROSCIUTTO
$27
Creamy burrata with Prosciutto di Parma DOP, fresh basil and extra virgin olive oil.
D · KF

BEETROOT CARPACCIO
$19
Roasted beetroot, stracchino, arugula, walnuts, orange and balsamic.
D · N

BEEF CARPACCIO
$29
Beef tenderloin carpaccio with 36-month Parmigiano Reggiano DOP, truffle pearls, arugula and extra virgin olive oil.
D · KF

MEDITERRANEAN OCTOPUS
$27
Grilled octopus with a light touch of spice, served with hummus, cherry tomatoes, olives, pine nuts and extra virgin olive oil.
N · S · Se

SALADS

KALE CAESAR SALAD
$24
Finely chopped kale, shredded carrots, cashews, avocado, Parmigiano Reggiano DOP, croutons and Caesar dressing.
D · N · G

MEDITERRANEAN SALAD
$24
Heirloom tomatoes, cucumber, green beans, Tropea onions, lettuce, Taggiasca olives and feta cheese.
D · KF

SALAD ADD-ONS

LOBSTER 5 OZ
$16
S

SOUP

PUMPKIN SOUP
$19
Creamy pumpkin soup, served with crispy rosemary croutons, fontina cheese and a drizzle of extra virgin olive oil.
D · G

E Eggs · D Dairy · G Gluten · N Nuts · S Shellfish / Seafood · Se Sesame · KF Keto Friendly
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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CRAFTED PASTA

BEEF RAGÙ TAGLIATELLE
$29
Fresh tagliatelle with slow-cooked beef ragù,
San Marzano tomato sauce
and Barolo wine reduction.
E · G

TRUFFLE PAPPARDELLE
$31
Fresh pappardelle with truffle cream
and Parmigiano Reggiano DOP.
E · D · G

LOBSTER LINGUINE
$36
Half lobster with linguine in a light white wine and cherry tomato sauce,
highlighting the lobster's natural sweetness.
G · S

MAINS

BONE-IN RIBEYE 16 OZ
$59
Bone-in ribeye steak, grass-fed USDA Prime Angus,
grilled to your preference, served with
your choice of side.
KF

GRILLED LAMB CHOPS
$51
Grilled lamb chops cooked to perfection,
served with roasted potatoes and
sautéed seasonal mushrooms.

GRILLED BRANZINO 18 OZ
$57
Grilled whole branzino with lemon dressing,
served with your choice of side.
S · KF

CHICKEN CURRY
$41
Diced organic chicken cooked in
homemade curry sauce with a
coconut cream drizzle, served with jasmice rice.

SIDES

GRILLED BROCCOLINI
$12
Grilled broccolini with garlic and chili.
KF

MASHED POTATOES
$12
Creamy mashed potatoes.
D

ROASTED POTATOES
$12
Oven-roasted potatoes with rosemary.

JASMINE RICE
$12
Steamed jasmine rice.

A 20% service charge is added to every bill.
Some of our herbs and fruits come from our partner farm, Seeds of Faith (Agape Foundation).