



VK

roasted

PATISSERIE

by

ROSEATE

All day breakfast

Fresh fruit juice (v) 299

ask your server for the fresh flavour of the day

Fruit platter (v) 355

selection of seasonal sliced fruits

Granola (v) 375

homemade granola, fresh fruits, mixed nuts and seeds

choice of

Greek yoghurt | A2 milk | plant milk

Smoothie bowls 425

Berry & acai (v)

three berries, acai, yoghurt, homemade granola, fruits, nuts and seeds

Green (v)

baby spinach, apple, banana, almond milk and seeds

Green toasts (v)

your choice of toasted bread, topped with:

creamy avocado with herbs, lemon and chilli marinated feta 755

smashed peas, mint and chilli marinated feta 499

garlic spinach, artichoke, 3 cheese 515

choice of bread:

sourdough | white | brown | multigrain | rye | gluten free

add on:

poached egg 75

bacon 95

smoked salmon 175

prosciutto 150

replace the cheese with soy 'feta' and make it dairy free

Pancakes 355

Millet Pancakes, seasonal fruits, honey

Chia Seeds pudding 300
Coconut milk, organic honey, seasonal fruits

Bagels 500
Cream Cheese, Smoked Salmon

Eggs

Cilbir- Turkish Eggs 550
Poached Egg, garlic curd, chilli butter sauce, sour dough toast
(Available till 12noon)

Eggs benedicts 550
Chicken Ham, Hollandaise Sauce
(Available till 12:00noon)

Akuri 450
Parsi Scrambled Egg, sour dough toast

Sunny side up 425

Creamy scrambled eggs
Plain 425
Cheese 450
Creamy spinach and artichoke 499

Fluffy omelette 475
plain

add on:

cheese 50

mushrooms 50

masala 50

green 50

add on:

chicken 75 / pork sausage 75

*bacon 115
chicken ham 75
prosciutto 145
smoked salmon 175*

Baked eggs menemen 499

*baked eggs in a spicy tomato and pepper sauce,
topped with avocado, served with choice of toast*

choice of bread

*sourdough | white | brown | multigrain | rye | gluten free
replace the toast with a freshly baked croissant*



Nibbles and Starters

House fries (v) 399

*topped with herb salt and served with choice of dip
(house mayo 25 / trufflenaise 25 / chimichurri 25)*

Pumpkin arancini (v) 415

*crispy fritters with roasted pumpkin, arborio rice and cheese
on a tomato and basil sugo*

Cauli hummus bowl (v) 425

*cauliflower hummus with turmeric, pickled vegetables,
chimichurri and pita bread*

Kale caesar salad (v) 535

*crunchy lettuce and kale leaves, sourdough croutons,
dairy-free mustard dressing, vegan parmesan, sun dried
tomato, olives, nuts and seeds*

add on:

grilled chicken 99, bacon 115

Baked nachos (v) 475
Guacamole and tomato salsa

Roasted salads (v)
*Seasonal greens and roasted vegetables,
nuts and seeds, orange vinaigrette 499*
*Seasonal greens, honey roasted pumpkin, quinoa,
pomegranate, chilli feta, amla vinaigrette 499*

Autumn harvest salad (vegan) 535
crunchy apples , fluffy couscous, nutritious kale and creamy vegan cheese.

Tacos 550
*hard shell tortillas with refried beans, fresh salsas, pickles, avocado dip
choice of:*
Roasted vegetables (v) 75
Grilled chicken 115
Panko crusted fish 115

Quesadilla
Vegetable Quesadilla (v) 550
*tortilla bread with refried beans and sauté vegetables
served along with sour cream and Guacamole*

Chicken Quesadilla 590
*tortilla bread with refried beans and grilled chicken
served along with sour cream and Guacamole.*

Fish and Chips 649
oat crusted fish, Parmesan fries and tartar sauce



Soup

Italian Tomato basil soup (v) 375
fresh tomatoes infused with the fragrant flavor of basil, served with garlic bread

Chicken clear soup (v) 399
fresh herbs blended with chicken in refreshing broth, served with garlic bread

Pinsa

Roman-style flatbreads made with a blend of rice, soy and wheat flour
natural low fats | easy to digest | high hydration

Margherita (v) 599

tomato sauce, mozzarella, basil and extra virgin olive oil

Vegan Margherita (v) 649

tomato sauce, dairy free mozzarella, heirloom tomato, basil and extra virgin olive oil

Heaven Seven (v) 649

onion, bell pepper, zucchini, broccoli, olives, Jalapeno, sundried tomato

Funghi (v) 699

truffle cream, roasted wild mushrooms, mozzarella and rocket

Diavola 715

grilled chicken, red pepper, olives, tomato sauce and mozzarella

Parma 725

prosciutto, mozzarella, rocket and parmesan

Pasta

All pastas are served with Garlic bread

Spaghetti in Wild Mushroom sauce (v) 649

creamy sauce with mushrooms and parmesan

Spaghetti Aglio Olio E Pepperoncino (v) 649

olive oil, garlic, fresh basil

Penne in basil pesto sauce (v) 649

fresh basil, cashew nut, garlic and olive oil

Spaghetti in Pomodoro sauce (v) 599

plum tomato, fresh basil, parmesan cheese

Penne in Alfredo sauce (v) 599
Cream and cheese sauce

Penne Arrabiata (v) 599
Spicy tomato basil sauce with garlic

add on :
Vegetables 49 | Grilled chicken 75 | Bacon 115

Sandwiches

all sandwiches are served with house fries and pickles

The classic clubhouse sandwich

an ode to our favourite toasted sandwich, choice of:

Vegan (v) 549

*roasted peppers, avocado, tomato, lettuce, aubergine bacon
and homemade mayo*

Vegetarian (v) 525

roasted peppers, tomato, lettuce, and homemade dairy-free mayo

Non vegetarian 615

*grilled chicken, chicken ham, tomato, lettuce and house mayo
optional add ons: over easy egg 75 / bacon 115*

Toasted paninis

pressed and toasted sandwiches in Italian ciabattafocaccia bread

*Smashed plant meatballs, aubergine bacon, marinara sauce,
rocket and vegan English cheddar* (v) 535

Roasted vegetables, olives, broccoli pesto and English cheddar (v) 535

Grilled chicken, chicken ham, roasted peppers, basil and English cheddar 649

Croissant sandwiches (contains egg)

Sliced tomato, English cheddar, broccoli pesto, sun dried tomato and rocket (v) 575

Chicken ham, cheese, pickles and trufflenaise 675

Meal bowls

Plant meatballs, marinara sauce, apple slaw,
marinated cucumber and herbed quinoa (v) 549

Roasted vegetables, olives, cauliflower hummus,
avocado and pita bread (v) 525

Grilled chicken, soft cooked egg, roasted broccoli,
avocado dip and herbed quinoa 615

Mac & cheese bar 615

macaroni pasta cooked with your choice of sauce and toppings

Choice of:

four cheese and herbed crumbs (v) 75

truffle and parmesan (v) 75

broccoli, cauliflower and crispy onions (v) 75

grilled chicken and mushrooms 125

pork bacon and cheddar 125

Tea cakes 215

Apricot and prunes

Banana walnut

Carrot cinnamon

Double chocolate (eggless)

Viennoiserie

Classic butter croissant 215

Pain au chocolate 215

Cinnamon raisin Danish (eggless) 215

Mini cupcake (pair & eggless) 199

Mini doughnut (pair & eggless) 199

Breads

- 1 l Grain bread (eggless) 225*
- Sourdough (eggless) 225*
- Brown bread (eggless) 225*
- White bread (eggless) 225*
- Kraft corn (eggless) 225*
- Rye (eggless) 225*
- Herb gluten free 225*
- Seed loaf gluten free 225*

Cookies (eggless)

- Almond 199*
- Florentine 235*
- American chocolate chunk 199*

Mithai box

- Mithai box (16 pcs) 1999*
- Mithai box (4 pcs) 499*

Patisserie

- Chocolate and raspberry rocher 235*
(eggless, gluten free, dairy free)
- Chocolate walnut brownie 235*
- Opera 235*
- Éclairs 235*
- Mud pastry 235*
- Carrot and cinnamon pastry 235*
- Chocolate almond pastry (gluten free) 235*
- Pineapple (eggless) 235*
- Black forest (eggless) 235*
- New york cheese cake 235*

Cakes 1675

Cloud cake

mango passion jelly, feuilletine crunch, vanilla genoise and white chocolate cremaux

Roasted cubik cake

entremet with dark chocolate mousse, fudge cake and raspberry cremaux

Mississippi mud cake

Pineapple cake (eggless)

Chocolate cake (eggless)

Black Forest cake (eggless)

Cold beverage

Homemade lemonades

Mint 315

fresh mint and lemon

Pink 315

with a touch of raspberry

Spritzers and ice teas

Apple and elderflower spritzer 315

Cucumber and mint spritzer 330

Iced tea 330

choice of lemon and mint / peach / passion fruit

Ice cream shakes

The originals 455

Tahitian vanilla | Belgian chocolate | Fresh Strawberry |

Coconut | Coffee

Non-alcoholic brews

Grapefruit ale 275

Ginger beer 275

Kombucha 299

Ask your server for available flavours

Timeless tea

Homemade masala chai 275

Honey ginger lemon tea 330

TWG Tea 275

Green Sencha

Silver Moon

Moroccan Mint

Eternal Summer

London Breakfast

English Breakfast Tea

Earl Grey Buddha

Chamomile

Imperial Oolong

French Earl Grey



The Bean

Espresso 315
single shot of coffee

Doppio 330
double shot espresso

Macchiato 330
espresso marked with milk foam

Flat White 349
espresso with steamed milk

Cappuccino 355
equal parts espresso, milk and foam

Americano 349

Mocha 355
espresso with chocolate and milk foam

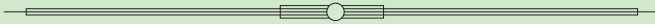
Iced Mocha 349
mocha, ice cubes

Cortado 330
double shot espresso with steamed milk

Latte 349
espresso with steamed milk topped with foam

Cinnamon hot chocolate 415

Cold coffee 355
Choice of milk available
Oat milk-50 | soy-30 | almond-40 | peanut 50 | A2-30



Juice

Fresh fruit juice (v) 299
Orange | Watermelon | Pineapple | Coconut | Green detox

Waffle Bar

Classic waffles 280

maple syrup, whipped cream & diced fruits

Nasty nutella 320

over loaded nutella with banana

Biscoff 320

topped with Lotus Biscoff crunchy spread

PBJ 320

peanut butter and mixed fruit jam

BBG 350

blueberry and Greek yogurt

Double chocolate 350

Belgian dark & milk chocolate

Caramel gold 350

coffee caramel sauce & caramel chocolate

Choose any small scoop 95

Vanilla | Chocolate | Strawberry

Sugar free beverages

Cold coffee 355 | Lemon Ice tea 330

Kombucha 1 (natural sugar) 299 | Homemade lemonade 315

Coconut water 299 | Sparkling water 350 ml 350

Fresh fruit juice (natural sugar) 299

Dairy free coconut shake 455

Desserts

Flourless chocolate cake (Gluten free) 515

*Our signature gluten free dark chocolate cake
served with Belgian chocolate ice cream*

Basque burnt cheesecake 515

*A slice of crust less vanilla cheese cake with a caramelized exterior
brown butter crumble*

Cinnamon and vanilla bread pudding 525

served with seasonal fresh fruits, cinnamon cream and maple syrup

Ice creams (v)

Selection of home-made ice creams and sorbets

Single scoop 315, Double scoop 499

Coconut ice cream (vegan) (RBR Signature)

Tahitian vanilla | Belgian chocolate

Cold coffee | Fresh strawberry

Raspberry sorbet (vegan)