



VK

roasted

PATISSERIE

by

ROSEATE

All day breakfast

Fresh fruit juice *(v)* 199

ask your server for the fresh flavour of the day

Fruit *(v)* 299

selection of seasonal sliced fruits, coconut yoghurt

Granola *(v)* 299

homemade granola, fresh fruits, mixed nuts and seeds

choice of

Greek yoghurt | coconut yoghurt | A2 milk | plant milk

Smoothie bowls 315

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 550

smashed peas, mint and chilli marinated feta 425

garlic spinach, artichoke, 3 cheese 425

choice of bread:

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

add on:

poached egg 50

bacon 75

smoked salmon 150

prosciutto 125

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

Eggs

Eggs 299

2 free range eggs your way, served with choice of toast

choice of bread

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

replace the toast with a freshly baked croissant

Sunny side up 299

Creamy scrambled eggs

Plain 299

Cheese 324

Creamy spinach and artichoke 348

Fluffy omelette 399

plain

add on:

cheese 25

mushrooms 25

masala 25

green 25

add on:

chicken 55 / pork sausage 55

bacon 99

mushrooms 49

chicken ham 49

prosciutto 125

smoked salmon 150

Baked eggs menemen 399

baked eggs in a spicy tomato and pepper sauce,

topped with avocado, served with choice of toast

Nibbles and starters

Quiche of the day 299

*baked egg quiche of the day, served with Dijon mustard and salad
ask your server for the day's special*

House fries (v) 265

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

Pumpkin arancini (v) 299

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

Cauli hummus bowl (v) 325

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

Kale caesar salad (v) 399

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

add on:

grilled chicken 49, bacon 99

Baked nachos (v) 410

Guacamole and tomato salsa

Roasted salads (v)

*Seasonal greens and roasted vegetables,
nuts and seeds, orange vinaigrette 399*

*Seasonal greens, honey roasted pumpkin, quinoa,
pomegranate, chilli feta, amla vinaigrette 399*

Tacos 399

*on homemade multigrain soft tortillas
with refried beans, fresh salsas, pickles, avocado
dip and sour cream*

choice of:

Roasted vegetables (v) 49

Grilled chicken 99

Panko crusted fish 99

Pinsa

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

Margherita (v) 499

tomato sauce, mozzarella, basil and extra virgin olive oil

Vegan Margherita (v) 499

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

Funghi (v) 599

truffle cream, roasted wild mushrooms, mozzarella and rocket

Pera (v) 599

pear, brie cheese, walnut, rocket and balsamic

Diavola 599

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

Parma 699

prosciutto, mozzarella, rocket and parmesan

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) 435

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

Vegetarian (v) 425

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

Non vegetarian 535

*grilled chicken, chicken ham, tomato, lettuce and house mayo
optional add ons: over easy egg 49 / bacon 99*

Toasted paninis

pressed and toasted sandwiches in Italian ciabattafocaccia bread

*Smashed plant meatballs, aubergine bacon, marinara sauce,
rocket and vegan mozzarella (v) 425*

Roasted vegetables, olives, broccoli pesto and mozzarella (v) 425

Grilled chicken, chicken ham, roasted peppers, basil and mozzarella 525

Prosciutto, pear, rocket and brie 525

Croissant sandwiches *(contains egg)*

Sliced tomato, mozzarella, broccoli pesto, sun dried tomato and rocket (v) 425

Chicken ham, cheese, pickles and trufflenaise 525

Meal bowls

*Plant meatballs, marinara sauce, apple slaw,
marinated cucumber and herbed quinoa (v) 399*

*Roasted vegetables, olives, cauliflower hummus,
avocado and pita bread (v) 399*

*Grilled chicken, soft cooked egg, roasted broccoli,
avocado dip and herbed quinoa 499*

Mac & cheese bar 450

macaroni pasta cooked with your choice of sauce and toppings

Choice of:

four cheese and herbed crumbs (v) 49

truffle and parmesan (v) 49

broccoli, cauliflower and crispy onions (v) 49

grilled chicken and mushrooms 99

pork bacon and cheddar 99

Desserts

Flourless chocolate cake 425

*our signature gluten free dark chocolate cake,
served warm with an espresso coffee ice cream*

Basque burnt cheesecake 375

*a slice of crustless, vanilla cheesecake with a caramelised exterior,
brown butter crumble*

Cinnamon and vanilla french toast 375

*served a la mode with seasonal fresh fruits, cinnamon cream
and maple syrup*

Ice creams and sorbets (v)

a selection of artisanal ice creams and sorbets from Minus 30.

ask your server for available flavours.

dairy free options available

Single scoop 300

Double scoop 475

Patisserie

Opera 199

Mix nut tart 199

Cheesecake 215

Pineapple (eggless) 215

Black forest (eggless) 215

Orange velvet (eggless) 199

Chocolate almond pastry (gluten free) 199

Eclairs (sugar free) 215

Cakes 1599

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)

Tea cakes 199

Apricot and prunes

Banana walnut

Carrot cinnamon

Double chocolate (eggless)

Viennoiserie 199

Classic butter croissant

Pain au chocolate

Cinnamon raisin danish (eggless)

Berliner

Breads (eggless)

1 l grain bread 225

Sourdough 199

Brown bread 199

White bread 199

Rye 199

Herb gluten free 199

Seed loaf gluten free 199

Macaroons 149

1837 black tea and berry

Vanilla bourbon tea

Passion fruit tea

Earl grey tea & chocolate

Framboise and roses

Alphonso tea

Napolean tea and caramel

1837 green tea

Praline and mandarin

Cookies (eggless)

Almond 149

Florentine 149

American chocolate chunk 149

Mithai box

Mithai box (16 pcs) 1999

Mithai box (4 pcs) 499

Cold beverage

Homemade lemonades

Mint 175

fresh mint and lemon

Pink 195

with a touch of raspberry

Spritzers and ice teas

Apple and elderflower spritzer 195

Cucumber and mint spritzer 175

Iced tea (choice of lemon and mint/peach/passion fruit) 185

Ice cream shakes

The originals 375

French vanilla | Belgian chocolate | Strawberry | PB&J

Banana and nutella | Dairy free chocolate and almond

Non-alcoholic brews

Grapefruit ale 250

Ginger beer 250

Kombucha 425

Kaffir pop cucumber 199

Orange basil 199

Apple punch 199

Pineapple ginger 199

Cold beverage

Mindful Zero Alcoholic Beverages

Ginsh & Tonic 250 ml 525

ISH Spirits, Denmark

Nordic Tonic water 200 ml 299

Third Culture Group, Finland

Nordic Ginger ale 200 ml 299

Third Culture Group, Finland

Nordic Bitter Lemon water 200 ml 299

Third Culture Group, Finland

Coast Beer 330 ml 425

Coast Beer Co., Belgium

Noughty 750 ml 2999

Thomson & Scott, Germany

ISH Presse 199

Reviver 219

Cold Butter Rum 219

GNT 219

Gracious & Therapeutic

Tea & Tonic 219

Tropical Float 299

Rumish Ale 299

TWG Tea 199

*Eternal Summer
London Breakfast
Breakfast Earl Grey
1837 Black Tea
Earl Grey Buddha
Chamomile
Imperial Oolong
Crème Caramel
French Earl Grey*

TWG Leaf 199

*Red of Africa
Earl Grey Gentleman
Chocolate Earl Grey
Singapore Breakfast
Happy Birthday
Alexandria
Napoleon
French Earl Grey
Grand Wedding
Magic Moments
New York Breakfast
Tea Party
White House
Timeless Tea
1837 Black Tea*



Belgian Dark Chocolate

Hazelnut 230

Crispies 230

Superseeds 250

Ragi Flakes 250

Blueberry 250

Cranberry 230

Almond 230

Mocha 230

The Bean

Espresso 250

single shot of coffee

Doppio 250

double shot espresso

Macchiato 250

espresso marked with milk foam

Flat White 250

espresso with steamed milk

Cappuccino 250

equal parts espresso, milk and foam

Mocha 250

espresso with chocolate and milk foam

Iced Mocha 250

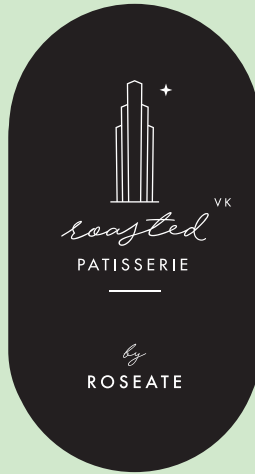
mocha, ice cubes

Cortado 250

double shot espresso with steamed milk

Latte 250

espresso with steamed milk topped with foam



Sandwich 999 (Choose any one)

Non-vegetarian

Smoked salmon, crème cheese, sliced red onion, herb bread
Honey roasted ham, Dijon mustard, gherkin, multigrain bread
Roasted chicken, cherry tomato chutney, brown bread

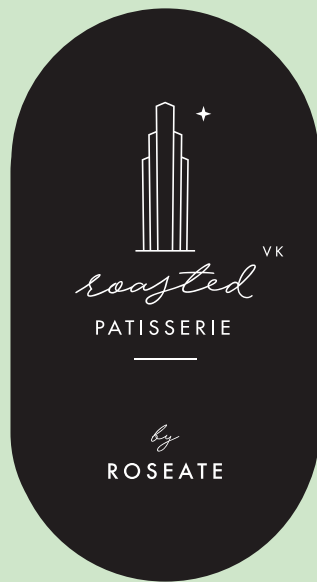
Vegetarian

Fresh cucumber, homemade cauliflower hummus, Kraft corn bread
Spinach, artichoke and 3 cheese toast
Mozzarella, sundried tomato, broccoli pesto, rocket, fresh croissant

Freshly baked every day raisin and plain scones 999

Selection of home-made pastries 999

Roasted coffee & chocolate pastry (gluten free)
Salted caramel and nut tart
Triple chocolate tea cake (eggless)



Breakfast in bed

Veg 699 | Non Veg 799 per person

09:00 - 11:00 am

Monday

Beverage

Green Power (v)

kale, apple, cucumber, ginger

Salad/Nibble

Quinoa and Roasted Pumpkin Salad (v)

seasonal greens, amla vinaigrette

Main (choose one)

Homemade Granola (v)

greek yoghurt | coconut yoghurt | A2 milk | vegan milk

or

Baked Egg Menemen

tomato sauce, avocado, sourdough toast

Tuesday

Beverage

Mango Tango Smoothie (v)

mango, grapes, ginger, coconut milk, water and flesh

Salad/Nibble

Kale Caesar Salad (v)

vegan parmesan, olives, mustard dressing

Main (choose one)

Grilled Focaccia Sandwich (v)

roasted vegetables, mozzarella, olives

or

Grilled Ciabatta

roasted chicken, bell peppers, pesto

Wednesday

Beverage

Red Zinger (v)

carrot, celery, lime

Salad/Nibble

Cauli Hummus Bowl (v)

pickled vegetables, pita

Main (choose one)

Plant Meatball Bowl (v)

apple slaw, Marinara sauce, quinoa

or

Chicken Meal Bowl

boiled egg, quinoa, guacamole

Thursday

Beverage

Green Goddess Smoothie (v)

broccoli, banana, almond milk

Salad/Nibble

Avocado Multigrain Toast (v)

feta, lime

Main (choose one)

Berry and Acai Smoothie Bowl (v)

granola, nuts, fresh fruits

or

Spinach & Feta Quiche

seasonal salad, homemade relish

Friday

Beverage

ABC (v)

apple, beetroot, carrot, ginger

Salad/Nibble

Roasted vegetable salad (v)

seasonal green, citrus vinaigrette

Main (choose one)

Vegan Clubhouse Sandwich (v)

or

Classic Clubhouse Sandwich

Saturday

Beverage

Papaya Bliss (v)

papaya, ginger juice, lime, almond nut milk

Salad/Nibble

Green pea sourdough toast (v)

chili, feta

Main (choose one)

Plant Meatball Bowl (v)

apple slaw, Marinara sauce, quinoa

or

Chicken Meal Bowl

boiled egg, quinoa, guacamole

Sunday

Beverage

Coco Loco (v)

tender coconut water and flesh, banana, tahini, vanilla

Salad/Nibble

Pumpkin Arancini (v)

tomato, mozzarella

Main(choose one)

Green Smoothie Bowl (v)

granola, nuts, fresh fruits

or

Mediterranean Frittata

chicken sausages, sourdough toast