AQUA

ROSEWOOD ABU DHABI

MENU

ROSEWOOD ABU DHABI · AL MARYAH ISLAND · ABU DHABI

A KISMET MENU · ROSEWOOD ABU DHABI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

- Vegetarian
- Vegan

THE LINE BENEATH A DISH

FUSILLONI AL PESTO *(G)(D)(N)(E)*

Fusilli Pasta, basil pesto, fresh ricotta, taggiasca olives, sundried tomatoes

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu. Kindly note that our dishes are not produced in an entirely allergen free environment.

THE ALLERGENS THIS MENU DECLARES

(D) Dairy
(N) Nuts
(G) Gluten
(SF) Shellfish/Seafood
(E) Egg
(F) Fish
(M) Mustard

OF THE PRICES

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

BREAKFAST

Daily, 6:30 am - 11 am

SWEET

Pancakes *(G)(D)(E)*
Classic pancake, berries and mint

French Toast *(G)(D)(E)(N)*
Caramelized brioche slice with milk, vanilla, dates, pistachio and mascarpone cream

Waffles *(G)(D)(E)(N)*
Figs, labneh and toasted pecan nuts

Crepes *(G)(D)(E)*
Thin French-style crepes with berries

EGGS

Shakshuka *(G)(D)(E)*
A Maghrebi dish of eggs poached in tomato sauce, zaatar, labneh, kalamata olives, sumac and pita bread

Egg-Fried Pita *(G)(E)*
Hummus Balila, lemon zest, tabouleh salad

Scrambled Eggs *(D)(E)*
Creamy scrambled eggs with butter and fresh chives

Poached Eggs *(G)(D)(E)*
Two poached eggs served on toasted brioche

Omelette *(E)*
Classic omelette with chives

Egg Royale *(G)(D)(E)(F)*
Poached eggs, smoked salmon & Hollandaise on toasted English muffin

SIDE DISHES

Side dishes
Baked beans, chicken sausages, beef bacon, hashbrown, ful medames, mushrooms, grilled vegetables, smoked salmon

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BREAKFAST

HEALTHY

Oatmeal & Berries *(G)*
Warm oatmeal served with a mix of fresh berries

Chia Matcha Porridge *(N)*
Coconut milk and flakes, peanut butter, banana, strawberries

Avocado Tartine *(D)(N)*
Multigrain toast with smashed avocado, feta cheese and toasted almond

Egg White Omelette *(E)(D)*
Zaatar, feta cheese, asparagus, spinach, green onion

Saaj Bread *(G)(D)*
Zaatar and mozzarella cheese

BEVERAGES

ALL OF OUR BEVERAGES ARE 100% ARABICA, SINGLE ORIGIN AND LOCALLY ROASTED BY THE ESPRESSO LAB

Coffee
Espresso, Americano, Cappuccino, Latte, French-Press

Organic Tea
English Breakfast, Earl Grey, Green Tea, Peppermint

Fresh Juices
Orange, Pineapple, Watermelon, Green, Vitamin C

Smoothies *(D)*
Strawberry & Yogurt, Matcha & Avocado, Mango & Pineapple

AQUA PROTEIN SHAKE

Vital *(D)*
Organic protein, spirulina, banana, greek yogurt

Vegan
Vegan protein, mix berries, dates, almond milk

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LUNCH

STARTERS & SALADS

Seabream Carpaccio *(SF)* — 95
Seabream, clams, green asparagus, lime, coriander, spring onion, black garlic

Wagyu Carpaccio *(D)(N)* — 110
Wagyu beef, truffle dressing, parmesan, rocket leaves

Smoked Hummus *(SF)(G)* — 90
Soft smoked chickpeas, crispy artichokes, celery, bottarga, crispy bread

Burrata Pugliese & Anchovies *(D)(G)* — 105
Rice, tuna, corn, mango, wakame, tobiko, wasabi dressing, ponzu

Mushrooms Tabbouleh Salad *(G)(E)* — 75
Kale, marinated seasonal mushrooms, green olives, toasted almond, kalamansi dressing

Octopus *(D)(SF)* — 135
Grilled octopus, mash potato, lamb lettuce, garlic aioli

Seasonal Soup *(G)(D)* — 75
Soup of the day served with toasted focaccia croutons

PASTA & RISOTTO

Spaghetti & Lobster *(G)(SF)* — 295
Spaghetti alla chitarra, canadian lobster, datterino tomato sauce, taggiasca olives, basil

Fusilloni al Pesto *(G)(D)(N)(E)* — 120
Fusilli Pasta, basil pesto, fresh ricotta, taggiasca olives, sundried tomatoes

Calamarata al Ragout di Agnello *(G)(D)* — 130
Calamarata pasta, lamb shank ragout, pecorino

Eggplant Parmigiana Ravioli *(G)(D)(E)* — 115
Homemade eggplant parmigiana ravioli, datterino tomato ragout buffalo mozzarella, basil

Risotto Porcini e Tartufo *(G)(D)(E)* — 150
Acquerello rice, porcini mushrooms, parmesan cheese, seasonal fresh truffle

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LUNCH

MAIN COURSE

Guancia di Manzo Brasata *(D)* — 280
Braised black angus beef cheek, smoked mash potato, crispy leeks, black truffle

Branzino *(SF)(D)* — 195
Topinambur, pickled mushroom, spinach

Baby Chicken and Burnt Leek *(D)* — 185
Sous-vide chicken, burnt leeks, vinaigrette, feta cheese, caper relish, chicken jus

Lamb Rump — 175
Piperade, eggplant pure, olives, capers, harissa oil, mint

Rib Eye Wagyu 7/6 — 410
Grilled wagyu rib-eye, chimichurri, potato pave, sundried tomato

PIZZA

Mushrooms and Truffle *(G)(D)* — 125
Fior di latte, taleggio cheese, wild mushroom, seasonal fresh truffle

Stracciatella & Smoked Veal *(D)(G)* — 110
Fior di latte, tomato sauce, stracciatella cheese, smoked veal ham, rocket leaves, artichokes

Marinara *(SF)(D)(G)* — 105
Tomato sauce, garlic, origano, datterino tomatoes, capers, kalamata olives, tuna

Diavola *(G)(D)* — 105
Flor di latte, tomato sauce, beef spianata, beef nduja paste, harissa oil

SIDE DISH

Broccolini — 55
Roasted tender steam broccolini, red chili, garlic

Patate Fritte al Tartufo *(D)* — 55
Hand cut fries, parmesan, black truffle

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SIDE DISH · CONTINUED

Insalata Mista 55
Mix salad, artichoke, tomato, cucumber parmesan cheese, origano dressing

DESSERTS

Classic Tiramisu *(D)(G)(E)* 60
Lady finger, mascarpone cheese cream, coffee, cocoa

Citrus Cheesecake *(D)(G)(E)(N)* 55
Cheesecake, citrus jam, vanilla ice cream

Chocolate and Raspberry Tart *(D)(G)(E)(N)* 55
Sweet crust, chocolate ganache, raspberry jam

Figs and Honey *(D)* 55
Fig's jam, granola, yoghurt ice cream

Seasonal Fruit Platter 55

HOT BEVERAGES

Espresso 26

Double Espresso 32

Latte 37

Cappuccino 37

Flat White 37

Tea 37

SOFT DRINKS

Fresh Juice 40

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SOFT DRINKS · CONTINUED

Soda	30
Red Bull	38

WATER

	STILL | SPARKLING
Be Wtr	0.50L 30 · 0.75L 35
Eira	0.40L 33 · 0.70L 44

TEQUILA

	SINGLE · DOUBLE
Jose Cuervo 1800 Silver	SINGLE 70 · DOUBLE 110
Jose Cuervo 1800 Reposado	SINGLE 80 · DOUBLE 130

RUM

	SINGLE · DOUBLE
Havana 3 Y.O.	SINGLE 50 · DOUBLE 80
Bacardi 8 Y.O.	SINGLE 70 · DOUBLE 110
Matusalem Grand Reserve	SINGLE 60 · DOUBLE 100

WHISKEY

	SINGLE · DOUBLE
Johnnie Walker Black Label	SINGLE 55 · DOUBLE 90
Chivas 12 Y.O.	SINGLE 65 · DOUBLE 105
Glenfiddich 18 Y.O.	SINGLE 95 · DOUBLE 150

VODKA

	SINGLE · DOUBLE
Absolut	SINGLE 50 · DOUBLE 80

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VODKA · CONTINUED

Grey Goose	SINGLE 65 · DOUBLE 105
Belvedere	SINGLE 70 · DOUBLE 110

GIN

	SINGLE · DOUBLE
Bombay Sapphire	SINGLE 50 · DOUBLE 80
Gin Mare	SINGLE 70 · DOUBLE 110
Hendrick's	SINGLE 75 · DOUBLE 120

BEER – BOTTLE

Birra Moretti	45
Corona	45
Heineken	45

BEER – DRAUGHT

Heineken	55
Amstel Light	55

CHAMPAGNE

Louis Roederer Collection 245, France	GLASS 99 · BOTTLE 495
Perrier-Jouët Grand Brut, Reims, France	BOTTLE 499

SPARKLING

Fantinel Extra Dry Prosecco, Veneto, Italy	GLASS 72 · BOTTLE 360

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LUNCH

SPARKLING · CONTINUED

Freixnet Cordon Negro, Catalunya, Spain	BOTTLE 360
Ca' del Bosco, Brut, Franciacorta, Italy	BOTTLE 869

WHITE

Santa Seraffa, Gavi di Gavi, Italy	GLASS 69 · BOTTLE 345
Shelter Bay, Sauv. Blanc, New Zealand	GLASS 72 · BOTTLE 360
Cadus, Chardonnay, Argentina	BOTTLE 499
La Roncaia, Eclise Bianco, Friuli, Italy	BOTTLE 799

ROSÉ

Moulin de Gassac, Languedoc-Roussillon	GLASS 69 · BOTTLE 345
Whispering Angel, Côtes de Provence	BOTTLE 595

RED

Feudo Maccari 'Nerè' Nero d'Avola, Sicily	GLASS 72 · BOTTLE 360
Don Nicanor Malbec, Mendoza, Argentina	GLASS 88 · BOTTLE 440
Murviedro "Sericis" Bobal, Spain	BOTTLE 460
Cadus Cabernet Sauvignon, Argentina	BOTTLE 589
Ruffino Reserva Chianti, Tuscany, Italy	BOTTLE 869

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BUSINESS LUNCH

2-COURSE MENU · AED	3-COURSE MENU · AED
120	160

STARTERS

Seabream Carpaccio *(SF)*
Sea bream, clams, green asparagus, lime, coriander, spring onion and black garlic

Beef Carpaccio *(D)(N)*
Beef fillet, rocket, comte cheese, almond, truffle & chives vinaigrette

Smoked Hummus *(SF)(G)*
Soft smoked chickpeas, crispy artichokes, celery, bottarga, crispy bread

Mushrooms Tabbouleh Salad *(G)(E)*
Kale, marinated seasonal mushrooms, green olives, toasted almond, lemon sauce

Seasonal Soup *(G)(D)*
Soup of the day serve with toasted focaccia croutons

MAIN COURSE

Risotto alla Zucca *(D)(G)*
Acquerello rice, pumpkin, almonds

Fusilloni and Pesto *(G)(D)(N)*
Fresh fusilli pasta, basil pesto, fresh ricotta, taggiasca olives and sundried tomatoes

Chicken Supreme and Burnt Leek *(D)*
Sous Vide Chicken, burnt leeks, vinaigrette, feta cheese, caper relish, chicken jus

Lamb Rump
Piperade, eggplant pure, olives, capers, harissa oil and mint

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BUSINESS LUNCH

MAIN COURSE · CONTINUED

Branzino
Seabass, pickled mushroom, topinambur, spinach

DESSERT

Classic Tiramisu *(D)(G)(E)*
Lady finger, mascarpone cheese cream, coffee and cocoa

Chocolate and Raspberry Tart *(D)(G)(E)(N)*
Sweet crust, chocolate ganache, raspberry jam

Figs and Honey
Figs jam, granola and yoghurt ice cream

Fruits Salad
Fresh seasonal fruit, passion fruit syrup and mint

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