



# ROSEMEAD

TWO COURSE - 55

THREE COURSE - 63

## LUNCH

### 1. STARTERS

**California Chicken Salad 23**  
green mango, napa cabbage, chinese mustard vinaigrette

**Smoked Octopus Tostada 26**  
tomatillo salsa, sarawak pineapple, romaine hearts

**Burrata Mozzarella 28**  
black raisin, pine nut, wild rocket, aged balsamic

**Japanese Hamachi Ceviche 28**  
golden delicious apple, celery, white soy ponzu

**Bigeye Tuna Tartare 32 (+7)**  
yuzu kosho, sesame furikake, young lettuce

### 2. MAINS

**Ora King Salmon 40**  
koshikari rice, marinated vegetables, gouchujang aioli

**Cuttlefish Panzanella 36**  
momotaro tomato, ciabatta crouton, sicilian oregano

**Miso Glazed Eggplant 33**  
red pepper harissa, sesame tahina, laffa flatbread

**45-Day Dry Aged Burger 45**  
mature cheddar, caramelized onion, petite green salad

**Duroc Pork Chop 44**  
heirloom bean, grain mustard, hazelnut, orange gastrique

**O'Connor Angus Ribeye 68 (+29)**  
fingerling potato, blistered peppers, green mojo verde

### 3. DESSERTS

Blue Basque Cheesecake 10

Roasted Pecan Pie 10

Dark Chocolate Cake 10

Berry & Almond Crumble Tart 10

### SIDES

Shiitake Shokupan 16

Koshikari-Seaweed Rice 10

Fingerling Potatoes 17

Chitose Tomato 16

Blueacre Greens 17

### WINES BY THE GLASS

SAUVIGNON BLANC francis blanchet 19  
Loire Valley, France

PINOTAGE/MALBEC bruce jack 19  
Western Cape, South Africa

### TEA

New York Breakfast 9

Golden Monkey Jasmine 9

Chamomile Flowers 9

Fresh Mint 9

### COFFEE

Americano 7

Latte 7

Cappuccino 7

Macchiato 7

Prices are subject to service charge and GST