



# ROSEMEAD

TWO COURSE - 55  
THREE COURSE - 63

## LUNCH

### STARTERS

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

**Smoked Chicken Caesar 24**  
anchovy vinaigrette, parmesan, breadcrumbs

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

**Japanese Hamachi Crudo 28**  
stone fruit, wild rocket, bonito vinaigrette

**Bigeye Tuna Tartare 32 (+7)**  
hass avocado, japanese leeks, sea urchin dressing

### MAINS

**Miso Glazed Eggplant 33**  
herb couscous, sesame tahina

**Grilled Tiger Prawn 36**  
momotaro tomato, avocado, white corn, crouton

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

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

**Duroc Pork Chop 44**  
broccoli, grain mustard, hazelnut, orange gastrique

**O'Connor Angus Ribeye 68 (+29)**  
fingerling potato, scallion kimchi

### DESSERTS

Tres Leches Cake 10

Roasted Pecan Pie 10

Devil's Food Cake 10

Berry & Almond Crumble Tart 10

### SIDES

Shiitake Shokupan 16

Koshikari-Seaweed Rice 10

Fingerling Potatoes 17

BlueAcres 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