

Room Service Menu

BREAKFAST

Served from 7:00am-11:00am - Dial Extension 62

THE CONTINENTAL

Choice of juice, breakfast pastries, butter and preserves with
Jamaican coffee, decaf or tea.....\$11.00

THE JAMAICAN SUN RISE

Ackee, salted cod and sautéed callaloo, served with fried dumplings ...\$14.00

INTERNATIONAL

Two eggs any style with island potatoes, sausage or bacon and toast\$14.00

THREE EGG OMELET

Choice of: ham, cheese, onions, mushrooms and peppers
Island potatoes and toast\$15.00

TROPICAL FRUIT PALETTE

Fresh seasonal fruits served with fruit yogurt\$9.00

VANILLA SCENTED FRENCH TOAST

Egg-dipped bread griddled and topped with
pineapple-papaya compote\$10.00

SMOKED SALMON

Bagel, cream cheese, to include: capers, onions,
lettuce and tomato\$13.00

EGG BENEDICT

Two poached eggs, English muffin, ham,
hollandaise sauce\$15.00

CORNED BEEF HASH & EGGS

Corned beef pan fried with potatoes
topped with two fried eggs\$15.00

JUICES

Freshly Squeezed Orange	\$4.00
Grapefruit	\$3.00
Apple	\$3.00
Pineapple	\$3.00
Cranberry	\$3.00
Tomato	\$3.00
Milk	\$2.50
Coffee, Tea, Decaf	\$4.00

SIDE ORDERS

Bacon 3pc	\$3.00
Breakfast Sausage 3pc	\$3.00
Jerk Sausage 3pc	\$3.00
Ham	\$3.00
One Egg	\$3.00
Island Potatoes	\$3.00
Pastries order of 3pc	\$5.00
Cold Cereal	\$4.00

Room Service is included in the Platinum Plan
Not on any Standard All Inclusive

Plan Delivery Fee of \$2.50, 10% Service Charge and 10% tax is not
included in Menu Prices

Platinum Plan Members are entitled to one meal per person per meal
period with two drinks every half hour



ROSE HALL
RESORT & SPA

Room Service Menu

ALL DAY MENU

Served from 11:00am-11:00pm - Dial Extension 62

SOUP OF THE DAY

Chef's soup specially prepared with the freshest ingredients. \$5.00

COLD MEAT & CHEESE

Assorted cold cuts and cheese. \$12.00

CHEESE & CRACKERS

Crackers and assorted cheese. \$10.00

NACHOS AND DIP

Nachos chips with sour cream and tomato salsa. \$11.00

ROSE HALL SALAD

Mixed greens, crowned with spiced pecans, blue cheese and roasted beets, choice of dressing. \$9.00

JERK SHRIMP COBB SALAD

Chilled garden greens with spicy shrimp, camembert cheese, turkey, boiled egg, raspberry vinaigrette. \$15.00

ISLAND SALAD WITH SMOKED MARLIN

Chilled iceberg lettuce, slivers of smoked marlin, fresh basil, mango dressing \$13.00

GRILLED PINEAPPLE & CHICKEN SALAD

Lettuce, junks of juicy pineapple and roasted chicken served in crispy tortilla cup \$13.00

SANDWICHES

(All deli sandwiches are served with fries or side salad)

CLUB SANDWICH

Classic club with smoked turkey, bacon and Swiss cheese on whole wheat or white bread \$14.00

CUBAN SANDWICH

Slow roasted pork loin, ham and cheese on Cuban bread \$13.00

FISH SANDWICH

Blackened Snapper served on ciabatta bread, roasted pepper relish \$13.00

JERK DOG

Spicy hotdog, Caribbean slaw *(Regular Hot Dog available)* \$8.00



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Room Service Menu

ALL DAY MENU

Served from 11:00am-11:00pm - Dial Extension 62

BURGER CORNER

(All Burgers are served with fries or side salad)

ROSE HALL BURGER

Charbroiled seasoned ground beef and your choice of cheese
Kaiser bun \$12.00

IRON SHORE BURGER

Charbroiled seasoned ground beef served with sautéed
onions & mushrooms, glazed with blue cheese, whole wheat bun \$15.00

VEGGIE BURGER

Vegetarian burger on a whole wheat bun, roasted pepper aioli..... \$13.00

IRIE BURGER

Jerk seasoned ground beef paddy served on hard dough bread..... \$13.00

PIZZA

CHEESE PIZZA

	10"	6"
Topped with mozzarella cheese and tomato sauce	\$12.00	\$8.00

PEPPERONI

	\$13.00	\$9.00
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IRIE PIZZA

Jerk chicken, ackee, onions, peppers, tomatoes and mozzarella	\$14.00	\$10.00
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SEAFOOD

Shrimp, scallops and smoked marlin	\$15.00	\$11.00
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GREEK

Spinach, tomato and crumbled feta cheese	\$14.00	\$10.00
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ADDITIONAL TOPPINGS (each)

Pineapple, cheese, tomato, onion, peppers, salami, sausage	\$2.00	\$1.00
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ROSE HALL
RESORT & SPA

Room Service Menu

SPECIALITIES

Served from 6:00pm-11:00pm

JERK SHRIMP COCKTAIL

Five spicy marinated jumbo shrimp with a cooling melon papaya relish.....\$14.00

STIR FRY DELIGHT

A bounty of island vegetables, teriyaki sauce and rice
chicken \$20.00 beef \$22.00 vegetarian \$18.00

ESCOVEITCH SNAPPER

Pan fried with vinegar glazed vegetables and rice\$23.00

CURRY CHICKEN

Marinated in Caribbean-indian spices, rice and daily vegetables\$21.00

ISLAND PORK CHOP

Smothered in our home made guava BBQ sauce, linguini, grilled vegetables\$22.00

TAMARIND GLAZED SALMON

Jasmine rice and market vegetables\$25.00

THE SEAFOOD POT

Lobster (seasonal), grouper, mussels and shrimp poached in a tomato-herb broth, potatoes and root vegetables\$36.00

FILET MIGNON

8 oz. Beef tenderloin, hibiscus jus, skillet potatoes, chef's vegetables.....\$38.00

DESSERTS

Ask your Order Taker about the array of desserts of the day

Assorted Desserts.....\$6.00
Sundaes\$5.00
Ice Cream\$4.00



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Room Service Menu

FOR OUR LITTLE GUEST

Served from 11:00am-11:00pm (For kids 12 years and under)

GRILLED CHICKEN BREAST

White rice, broccoli\$10.00

PASTA

With choice of tomato or cream sauce\$8.00

PIZZA

Tomato sauce and cheese\$8.00

CHICKEN NUGGETS

Served with French fries and BBQ sauce.....\$8.00

KIDS BURGER

French fries.....\$8.00

DESSERTS

FRUIT CUP

Assorted tropical diced fruits.....\$3.00

ICE CREAM

Ask for the flavors available.....\$3.00

JELL-O

.....\$3.00

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BEVERAGES

SODA	\$2.50
(Coke, Diet Coke, Ginger ale, Sprite)	
JUICES	
(Apple, Pineapple, Cranberry, Tomato, Grapefruit).....	\$3.00
(Freshly squeezed orange juice).....	\$4.00
ICED TEA	\$2.50
LEMONADE	\$2.50
SHIRLEY TEMPLE	\$2.25
FRUIT PUNCH	\$6.00
HEINEKEN BEER	\$7.00
RED STRIPE BEER	\$6.00
RED STRIPE LIGHT	\$6.00
LION HEART	\$6.00
HOUSE WINES BY THE GLASS	\$6.00
BOTTLED WATER	\$3.00
SANPELLEGRINO (750ml).....	\$8.00
PERRIER (750ml).....	\$8.00



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Wine List

SPARKLING WINES & CHAMPAGNE

102 KORBEL BRUT, CA \$55
Light, crisp with spicy fruit flavours and a balanced medium dry finish.

105 MOET & CHANDON BRUT IMPERIAL N/V, Epernay \$110
A complete palate with great depth, a high concentration of candied fruit, ginger bread and vanilla flavours.

106 DON PERIGNON BRUT, Epernay \$320
A classic blend produced from a single vintage, its elegance is characterized by full fruit flavours, roundness with nuances of toast, yeast and superb balance.

WHITE WINES

405 CHATEAU ST.MICHELLE RIESLING, Washington State \$38
Refreshing, off dry, delivering characters of juicy peach, ripe pear, melon and subtle mineral notes.

401 SANTA MARGHERITA PINOT GRIGIO, Alto Adige, Italy \$48
Pale straw yellow in colour with clean intense aromas, dry flavours, a pleasant golden apple aftertaste and a clean, crisp finish.

305 FERRARI CARNO FUME BLANC, Sonoma County, CA \$60
Zesty flavours, aromas of tropical fruit, apricot, lemon. Light floral characteristic, a hint of grass complemented by creamy vanilla notes.

212 CHATEAU ST. JEAN CHARDONNAY, Sonoma County, CA \$55
Refreshing, balanced, with vibrant acidity, pleasing flavours of pear, honeysuckle, roasted almonds, and a touch of toasty vanilla leading to a clean finish.

202 UNDURRAGA CHARDONNAY RESERVE, Maipo Valley, Chile \$40
A delightful balance of fruit and oak on the nose with elegant flavours dominating across a soft yet complex palate.

203 TRAPICHE OAK CASK CHARDONNAY, Mendoza, Argentina \$38
Fresh entry, velvet with an expressive mixture of melon, apple, banana, good balance of oak, fruit, vanilla notes, honey and toasted bread.

206 LINDEMANS BIN 65 CHARDONNAY, Southeast Australia \$45
Full bodied, soft with bright varietal flavours of pineapple, fig, creamy smooth palate with light touches of spice that define the long, stylish finish.

ROSE WINES

407 BERINGER WHITE ZINFANDEL, CA \$38
Vibrant, fresh red berry, citrus, melon aromas, honeydew flavours rounded with subtle hints of nutmeg, cloves and lively balancing acidity.

RED WINES

510 ROBERT MONDAVI CABERNET SAUVIGNON, CA \$55
Elegant structure with aromas of black cherry, berry fruits, enhanced by nuances of plum, cassis, spice, firm velvety tannins and great length.

511 WENTE CABERNET SAUVIGNON, Livermore Valley, CA \$38
Mouth filling cherry flavours, moderate herbal tea aromas, cherries, vanilla, chocolate aromas, rich yet approachable tannins and a long, but smooth finish.

602 THE LITTLE PENGUIN SHIRAZ, Southeast Australia \$38
Elegance personified with bramble fruit aromas combining with sophisticated notes of chocolate, spice, dark sweet bramble fruit on the palate with added flavours of spice and cocoa.

501 TRIVENTO RESERVE CABERNET SAUVIGNON, Mendoza, Argentina \$38
Intense dark purple red with aromas of black pepper, red pepper, red fruits, notes of chocolate, clove, coffee and robust yet sweet, tannins.

710 KENDAL JACKSON MERLOT, CA \$58
Well structured with intense wild berry, mocha, black cherry, currant, subtle tannins and a complex, rich and elegant finish.

801 RAVENSWOOD ZINFANDEL, CA \$51
Soft, round, spicy, jammy with voluptuous overtones of plums, blueberries, spicy berry fruit and lush, concentrated, intense texture.

1000 LOUIS JADOT BEAUJOLIAS VILLAGES, Burgundy, France \$55
Bright fresh, with ripe, supple crushed strawberry flavours underscored by zesty nuances of peppercorns, gentle tannins and clean acidity, finishing on a succulent, refreshing note.

1002 SPALLETTI CHIANTI CLASSICO DOCG, Tuscany, Italy \$60
Bright, fresh, direct, with cool, crisp, red berry flavours, aromatic suggestions of earth, leather, supple background tannins and a clean finish.

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