

MENU

PARTNERS IN PROVENANCE

Rosewood chefs partner with Thai local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

GREENBOX



A 199.-

- Carrot
- Eggplant
- Shitake Mushroom
- Broccoli
- Sweet Corn
- Onion
- Kale
- Lime

B 395.-

- Carrot
- Japanese Cucumber
- Cauliflower
- Bell Pepper
- Zucchini
- Celery
- Dill
- Plum Tomatoes
- Hass Avocado
- Lemon

C 670.-

- Hass Avocado
- Romaine Lettuce
- Plum Tomatoes
- Broccoli
- Zucchini
- Jumbo Asparagus
- Celery
- Sweet Corn
- Lemon
- Cauliflower
- Onion
- Eggplant



BUTCHERY

ITEM	SIZE/ PORTION	PRICE
Sliced Pork	200g.	45.-
Minced Pork	200g.	39.-
Sliced Chicken	200g.	30.-
Minced Chicken	200g.	22.-
Wagyu Burger Patty	160g.	115.-
Beef Tenderloin 5+	180g.	1,144.-
Beef Sirloin	220g.	540.-
Beef Dry Aged With Bone	1Kg.	3,250.-
Snow Fish	150g.	390.-

ARTISANAL SAUCES



- Beef Gravy
- Green Peppercorn Sauce
- Tomato Sauce for Pasta
- Truffle Ponzu Vinaigrette

250.-
250.-
180.-
270.-



- Pad Thai Sauce
- Esan Dipping Sauce
- Sweet Tamarind Sauce

165.-
165.-
165.-

PASTRIES & BREAD

HEALTHY MEAL PLANS



BREAD | BAGUETTE | FOCCACIA 70.-

- Mini Baguette • Burger Bun
- Pain au Levain
- Kraftkorn
- Country Bread
- Multigrain
- Mini Focaccia

PASTRIES

168.-

- Lemon Meringue Tart
- Mango Dacquoise
- Berries Dacquoise
- Praline Choux
- Rum Baba
- Apple Cinnamon Crumble Tart



CELEBRATION CAKE 550.-

- Jasmine Tea
- Chocolate Cake



PASTRIES 150.- per Bag

- Financiers
- Madeleines
- Chouquettes

BAKERY

90.-

- Strawberry Danish
- Mango Danish
- Plain Croissants (2 Pcs)
- Chocolate Croissants (2 Pcs)
- Almond Croissants (2 Pcs)
- Dark Chocolate Pearl Cookies (2 Pcs)
- White Chocolate Macadamia Cookies (2 Pcs)



Gluten Free Muffin

- Lemon
- Lemon and Poppy Seed
- Chocolate
- Strawberry
- Blueberry

ICE CREAM & SORBETS 380.- per Litre

- Mango & Ginger
- Pear & Tonka Beans
- Raspberry & Lychee
- Jasmine & Orange
- Vanilla
- Matcha
- Chocolate



TUESDAY

Lunch: Rainbow Power Salad
Assorted Carrots, Chickpeas, Cumin-Herb Salad
Dinner: Eggplant Lasagna
Zucchini, Parmesan, Mozzarella, Tomatoes

WEDNESDAY

Lunch: Fresh Organic Egg Salad
Creamy Dijonnaise Sauce, Cornichons
Dinner: Broccoli Quinoa Casserole
Basil Pesto Sauce, Parmesan Cheese

THURSDAY

Lunch: Black Bean Burritos
Cauliflower Rice, Tomato Salsa, Mozzarella Cheese
Dinner: Penne Pasta
Crushed Pea, Italian Basil Pesto, Pine Nuts

FRIDAY

Lunch: Couscous Salad
Feta Cheese, Pimento, Roasted Walnuts
Dinner: Enchilada Stuffed Sweet Potatoes
Cilantro, Corn, Avocado

SATURDAY

Lunch: Falafel Salad Bowl
Arugula, Radish, Maple Tahini Dressing
Dinner: Slow Roasted Leek
Toasty Farro, Walnut-Rocket Pesto

SUNDAY

Lunch: White Beans Salad
Organic Egg, Pickled Red Onions, Sumac Dressing
Dinner: Moroccan Style Lentils
Pumpkin, Spinach, Red Quinoa

VEGETARIAN

PER BOX 300.-
WEEKLY LUNCH OR DINNER 2,050.-
WEEKLY LUNCH AND DINNER 3,950.-

MONDAY

Lunch: Squash Spaghetti
Organic Kale, Hazelnuts, Chickpeas
Dinner: Vegan Tikka Masala
Tofu, Green Peas, Brown Rice

HEALTHY MEAL PLANS



TUESDAY

Lunch: Spicy Buffalo Prawns
Roasted Garlic Cauliflower Rice
Dinner: Grilled Sirloin Steak, Carrots,
Edamame Beans, Saffron Rice,
Steamed Green Beans

WEDNESDAY

Lunch: Spaghetti Squash
Organic Kale, Hazelnuts, Chickpeas
Dinner: Chipotle Chili
Lean Turkey, Fresh Beans, Peppers

THURSDAY

Lunch: Grilled Lemon Chicken
Roasted Cauliflower, Brussel Sprouts,
Grape Tomatoes
Dinner: Shrimp Oreganata
Lemon, Sautéed Garlic Spinach

FRIDAY

Lunch: Roasted Salmon Glazed
Red Pepper Coulis, String Beans, Lemon
Dinner: Sautéed Lean Turkey
Mushrooms, Peas, Steamed Asparagus

SATURDAY

Lunch: Fresh Organic Egg Salad
Creamy Dijonnaise Sauce, Cornichons
Dinner: Buffalo Chicken
Shredded Chicken Breast, Baby Spinach, Quinoa

SUNDAY

Lunch: Caesar Salad
Anchovies, Parmesan Cheese, Organic Egg
Dinner: Lean Grass Fed Grounded
Beef Lasagna
Zucchini, Ricotta Cheese



TUESDAY

Lunch: Enchilada Stuffed Sweet Potatoes
Cilantro, Corn, Avocado
Dinner: Grilled Organic Chicken
Saffron Rice, Steamed Green Beans

WEDNESDAY

Lunch: Spicy Grilled Calamari Salad
Peanut, Watercress, Cucumber
Dinner: Italian Chicken Burger
Spinach, Sundried Tomatoes, Mozzarella

THURSDAY

Lunch: Grilled Organic Chicken
Caramelized Onion, Swiss Cheese, Baby Spinach
Dinner: Shrimp Oreganata
Lemon, Sautéed Garlic Spinach

FRIDAY

Lunch: Label Rouge Salmon
Teriyaki, Hibachi-Style Rice
Dinner: Spaghetti
Grass-Fed Beef Meat Balls, Heirloom Tomato,
Parmesan Cheese

SATURDAY

Lunch: Seabass
Roasted Broccoli, Asparagus, Baby Potato,
Dill-Lemon Dressing
Dinner: Thai Green Curry
Organic Chicken, Eggplant, Steamed Rice

SUNDAY

Lunch: Falafel Salad Bowl
Arugula, Radish, Maple Tahini Dressing
Dinner: Spicy Buffalo Prawns
Roasted Garlic, Cauliflower Rice

LOW-CARB

PER BOX 310.-
WEEKLY LUNCH OR DINNER 2,100.-
WEEKLY LUNCH AND DINNER 4,100.-

MONDAY

Lunch: Cajun Shrimp
Steamed Broccoli, Protein Noodles
Dinner: Italian Chicken Burger
Spinach, Sundried Tomatoes, Mozzarella

CLEAN

PER BOX 330.-
WEEKLY LUNCH OR DINNER 2,300.-
WEEKLY LUNCH AND DINNER 4,400.-

MONDAY

Lunch: Caesar Salad
Anchovies, Parmesan Cheese, Organic Egg, Crouton
Dinner: Chipotle Chili
Turkey, Black Beans, Spices, Brown Rice