THE CHALET

Welcome to The Chalet at Rosewood London, an intimate alpine retreat in partnership with luxury ski brand Goldbergh and The Singleton Single Malt Scotch Whisky.

Nestled in our iconic courtyard, The Chalet captures the warmth and sophistication of contemporary mountain living where carefully curated wooden elements meet Goldbergh's signature gold accents. This winter escape celebrates Rosewood's debut in alpine hospitality, connecting to Rosewood Courchevel Le Jardin Alpin in the French Alps.

GOLDBERGH

THE SINGLETON

SIGNATURE COCKTAILS

This season's collection unfolds in three movements, each capturing the spirit of The Singleton and the elegance of The Chalet at Rosewood London. Begin with Ember, where warmth and depth meet fireside ease; continue through Air, a study in Speyside freshness; and conclude with Shadow, a composed reflection in darker tones. A journey of texture, balance, and quiet sophistication, designed for those who drink with intention and style.

EMBERS

Tailored warmth in a glass, rich, textural cocktails designed for the glow of late nights and quiet luxury.

Café Brulot 19
Singleton 12 | Coffee Liqueur | Espresso | Warm Pimento Cream

Jock's Well Hot Teddy 21
Singleton 12 | Beurre Noisette | Chamomille | Heather Honey | Shortbread

AIR

Crisp, sculptured serves inspired by Speyside. Fresh silhouettes of flavour, cut with clarity.

The Siren's Song 21
Singleton 12 | Chestnut | Citrus | Maple | Bitters | Pine | Fudge

Velvet Avalanche 21
Singleton 12 | Crème de Peche | Pineau des Charentes | Citrus | Whites

SHADOW

Dark and refined. Stirred, structured and perfectly poised for the end of an evening.

Clocktower Old Fashioned 23
Singleton 15 | Quince | Labdanum | P.X Sherry | Bitters | Teacake

I Shine Not Burn 24
Singleton 18 | Olorosso | Madeira | Marsala | Port | Vermouth | Smoked Moss

NON ALCHOLIC

Bitter Winter Spark 12
Seedlip Spice | Aromatic Bitter | Wild Idol Sparkling

Alpine Berry Spritz 12
Seedlip Grove | Raspberry | Citrus | CO2

STARTERS

Baguettini Basket 8
Longman butter 620 kcal

Charcuterie Selection 31
Selection of cured meat, pickled vegetables, baguettini 615 kcal

Oysters Selection Half Dozen / Dozen 33 / 66
Thermidor sauce, cognac, deep fried panko 490 kcal

French Onion Soup (v) 16
Toasted baguette, Gruyère cheese 510 kcal

Bleu D'auvergne Cheese & Pear Salad (v) 22
Smoked almonds, bitter leaf's 480 kcal

Whisky Cured Salmon 25
Celeriac remoulade, pickled cucumber, horseradish, dill 263 kcal

Baked Camembert (v) 28
Honey, thyme, pecans, golden raisin bread 1214 kcal

(v) Vegetarian • (vg) Vegan

MAINS

Raclette Sandwich 24
Cured meat, gherkins, mustard bechamel, potato crisps 860 kcal

Mushroom Tortelloni (v) 29
Pumpkin puree, chestnut crumble, truffle sauce 619 kcal

Saucisse de Toulouse 29
Mashed potato, black cabbage, port jus 577 kcal

Wine Braised Short Ribs 38
Caramelised celeriac puree, smoked beetroot relish 643 kcal

Venison Loin 45
Pancetta crumble, celeriac, blackberries 374 kcal

TO SHARE

Cheese Fondue 26
Baguette, charcuterie, cornichons, pickled onions *Per person*
Please allow 20 minutes for preparation 1542 kcal

Josper Grilled Tomahawk Steak 1.2kg 145
Peppercorn or Bernaise Sauce, Potato Rosti 2350 kcal

(v) Vegetarian • (vg) Vegan

SIDE DISHES

Tartiflette Charlotte 9
Potato gratin, Reblochon cheese, smoked bacon 360 kcal

Winter leaves salad 9
House vinaigrette 113 kcal

Mashed Potatoes (v) 306 kcal 9

Buttered Greens (v) 85 kcal 9

Cauliflower Royale (v) 473 kcal 9
Gruyère cheese

DESSERT

Spice Plum Crumble (vg) 14
Vanilla ice cream 564 kcal

Profiteroles, Vanilla Whipped Ganache (v) 14
Hot chocolate sauce - to share 415 kcal

Chestnut Mont Blanc (v) 15
Chestnut, whipped cream 568 kcal

Apple Tarte Tatin (v) 15
Singleton whisky ice cream 460 kcal

(v) Vegetarian • (vg) Vegan

CHAMPAGNE

	125ML / BOTTLE
Billecart-Salmon, Le Réserve Extra Brut NV	26 / 145
Billecart-Salmon, Le Rosé Extra Brut NV	35 / 205
Perrier-Jouet Grand Brut NV	165
Bollinger Special Cuvée Brut NV	198
Gosset Grande Réserve Brut NV	215
Eric Rodez Grand Cru Blanc de Noirs Extra Brut NV	255
Dhont-Grellet Cramant Grand Cru Blanc de Blancs Extra Brut	325
Krug Grande Cuvée Brut	545

CRAFT BEER & CIDER

HDR X Freedom Session IPA *4.3% England*	9
Draft Freedom Lager *4% England*	9
Showerings Triple Vintage Cider *6.8% England*	9

WINE SELECTION

	125ML / BOTTLE

RED

Barbera D'Alba Superiore, Réva *Barbera* | *Piedmont* | *2021*	23 / 90
Clos Milan, Henri Milar *Grenache & Syrah* | *Provance 2020*	28 / 110
Bourgogne La Taupe, Domaine Chavy-Chouet *Pinot Noir* | *Burgundy* | *2021*	125
Barolo, Mauro Molino *Nebbiolo* | *Piedmont* | *2019*	155
Gevrey-Chambertin En Champs, Drouhin-Laroze *Pinot Noir* | *Burgundy* | *2019*	220
Brunello Di Montalcino, Canalicchio Di Sopra *Sangiovese* | *Tuscany* | *2019*	240
Margaux, Cantenac Brown *Bordeaux blend* | *Bordeaux* | *2006*	280

WINE SELECTION

	125ML / BOTTLE

ROSE

Cuvée Marie Christine, Château de l'Aumerade Côtes de Provence *Cinsault, Grenache & Syrah* | *Provence* | *2024*	22 / 88

WHITE

Moulin De Gassac Blanc, Mas De Daumas Gassac *Viogner & Marsanne* | *Pays d'Herault* | *2024*	17 / 65
Chablis, Domaine Camille Et Laurent Schaller *Chardonnay* | *Burgundy* | *2024*	24 / 90
Sancerre Guiberte, Alain Guenau *Sauvignon Blanc* | *Loire Valley* | *2023*	112
Riesling Jesuitengarten Grosses Gewächs Basserman Jordan *Pfalz* | *Germany* | *2017*	198
Chassagne-Montrachet Ier Cru Les Caillerets, J.N. Gagnard *Chardonnay* | *Burgundy* | *2020*	455

SPIRITS

	50ML
WHISKY	
The Singleton 12yrs	22
The Singleton 15yrs	25
The Singleton 18yrs	35
The Singleton 21yrs	50
GIN	
Tanqueray	16
Tanqueray 10	18
VODKA	
Ketel One	14
RUM	
Zacapa 23	20
TEQUILA	
Don Julio Anejo	24

TEA

At Rosewood London we exclusively use London Tea Exchange, experiencing luxury through the richness of purity and authenticity. Only the finest tea leaves are sourced, ensuring the highest quality and genuine flavours.

English Breakfast	6.5
Earl Grey	6.5
Darjeeling	6.5
Sencha Fuji (Green Tea)	6.5
Rooibos	6.5
Imperial Jasmine	6.5
Chamomile	6.5
White Chai	6.5
Moroccan Mint	6.5

COFFEE

We have proudly partnered with Musetti, using a blend of Brazilian Arabica beans in combination with washed Robusta beans from India and Vietnam. It has the dense, full-bodied structure and richness of a powerful southern Italian espresso.

Espresso	5
Cortado	5
Ristretto	5
Macchiato	5
Double Espresso	6.5
Americano	6.5
Cappuccino	6.5
Caffe Latte	6.5
Flat White	6.5
Mocha	6.5
Filter Coffee	6.5
Hot Chocolate	6.5
Matcha Latte	6.5

All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.