

# Island Brasserie,

*Island Brasserie is a refined steakhouse presenting Spanish cuts procured exclusively for Rosewood Bermuda, together with distinguished meats from Japan, the USA, and Australia. Paired with a global salt program, the menu blends local traditions, international flavours, and innovative dishes.*

## FIRST IMPRESSIONS

**TOMATO TARTARE** | V | D | 22

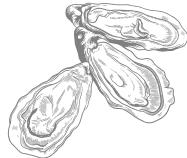
AVOCADO | SMOKED BUFFALO RICOTTA

**TUNA TARTARE** | 32

BERMUDA ONION | RED BELL PEPPER | CAPERS | GINGER | CHIVES | SESAME

**MICHELADA OYSTERS** | SH | 6 FOR 42 | 12 FOR 84

CLAMATO | TAJÍN | LIME



**SCALLOP TIKKA MASALA** | SH | GL | 38

BLACK RICE | SCALLION | CRISPY GARLIC | CILANTRO



**FOIE GRAS FRENCH TOAST** GL | D | N | 30 | \*VEGAN OPTION AVAILABLE | 24

BERRIES | APPLE & PEAR COMPOTE | PORT | HAZELNUTS

**BONE MARROW** | GL | 29

BARBACOA | TAMARIND-ANCHO GLAZE | SALSA VERDE | GRILLED SOURDOUGH

**BEEF TARTARE TOSTADA** | N | GL | 32

TORTILLA ASH AÏOLI | SALSA MACHA | CHILE DE ÁRBOL



*Caviar*

BELUGA 175 | OSSETRA IMPERIAL 250

BEIGNETS | CRÈME FRAICHE

## FRESH PICKS & WARM SPOONS



**ONION SOUP** | V | D | 16

BURNT ONION POWDER | CRISPY SHALLOT | GRUYÈRE TUILE

**BERMUDA FISH CHOWDER** | 16

GOSLING'S BLACK SEAL RUM | PEPPERS

**SPICY CRAB BISQUE** | SH | GL | D | 28

CRISPY SOFT-SHELL CRAB | AVOCADO LEAF BEURRE BLANC

**CAESAR SALAD** | GL | D | 24

BABY ROMAINE | 1-YEAR AGED MANCHEGO | SPANISH ANCHOVIES

**WEDGE SALAD** | D | 26

ICEBERG LETTUCE | CHORIZO | COTIJA | POBLANO | TOMATO | CHARRED CORN | SCALLIONS | PEPITAS | AVOCADO-LIME DRESSING

**BEET SALAD** | V | N | D | 26

ROASTED BABY BEETS | WHITE COCOA | CAULIFLOWER PURÉE | BALSAMIC STRAWBERRY | PISTACHIO CRUMBLE | BABY KALE | ICE WINE VINAIGRETTE

## THE CRAFTED MAINS

### VEGETABLE WELLINGTON | V | GL | D | 48

PUFF PASTRY | BRAISED LEEK | GORGONZOLA CHEESE | MUSHROOM DUXELLES | SPINACH CRÊPE | PARSNIP PURÉE

### HUITLACOCHE RAVIOLI | GL | D | 38

Huitlacoche is a prized Mexican delicacy known as corn truffle, offering deep earthy, umami-rich flavour.  
SWEET CORN & GUANCIALE RAGÙ | CORN BEURRE MONTÉ | CORN HUSK ASH

### LOBSTER RISOTTO | GL | SH | D | 68

PLANKTON | SQUID INK SPONGE | PRAWN "SAND" | SEA FOAM

### SEAFOOD STEW | SH | D | GL | 68

LOCAL CATCH | MUSSELS | CLAMS | PRAWN | SCALLOP | SAFFRON TOMATO BROTH | SOURDOUGH

### HALIBUT | GL | D | 64

HEIRLOOM BEANS | TOMATO WATER | GREEN OLIVE | CILANTRO OIL

### DUCK DUO | N | GL | D | 58

#### BARBARY DUCK BREAST | SHIO KŌJI CONFIT DUCK LEG

STONE FRUIT MOLE | BEETS | PICKLED RED ONION | TORTILLA

### IBERICO PLUMA | N | 68

ROMESCO | MARCONA ALMONDS | CHARRED ORANGE

Iberico Pluma is a prized cut of pork from the Iberian pig, known for its rich marbling and tender, juicy texture. The unique flavor and tenderness are attributed to the pig's diet of acorns and natural grasses in the Dehesa, a type of oak forest in Spain

### ROASTED HALF CHICKEN | D | 48

PERI-PERI | MOJO DE AJO | SWEET POTATO | SWISS CHARD

### BEEF WELLINGTON | GL | D | 72

FOIE GRAS | MUSHROOM DUXELLES | PARMA HAM | SPINACH CRÊPE | MINIATURE VEGETABLES | PORT WINE JUS

### WAGYU RIBEYE | D | 5 OZ | 78

SMOKED EGGPLANT PURÉE | RECAZO BLANCO CREAM | CHARRED MAITAKE | WATERCRESS

### WAGYU BEEF CHEEK | D | 48

EPAZOTE GREEN CURRY | BABY CORN | PICO DE GALLO

### ADOBO LAMB SHANK | GL | 58

MASA "SPAETZLE" | RADISH | PICKLED RED ONION | CILANTRO | PEPITAS

## CATCH & FLAME

### LOCAL CATCH OF THE DAY | 46

### WHOLE SEABASS | 88

SALSA VERDE | SALSA ROJA | AVOCADO HERB SALAD

### COLOSSAL PRAWNS | SH | D | 48

PASSION FRUIT SRIRACHA BUTTER



## BUTCHER'S SELECTION | THE CLASSIC CUTS

EACH CUT IS SERVED WITH 1 SALT TO ENHANCE ITS FLAVOR | SELECT 1 ADDITIONAL SALT.

**BLACK ANGUS**

**FILET PETITE** | 6 OZ | 58

**FILET PRIME** | 8 OZ | 68

**STRIPLOIN PRIME** | 12 OZ | 80

**RIBEYE PRIME** | 14 OZ | 85

**PORTERHOUSE** | 28 OZ | 150

**PRIME TOMAHAWK** | 40 OZ | 240

**USA**

**FILET WAGYU** | 10+ MBS | 6 OZ | 90

**HANGER WAGYU** | 7 OZ | 68

**RIBEYE CAP** | 7 OZ | 95

**RIBEYE WAGYU** | 10+ MBS | 10 OZ | 120

**AUSTRALIAN**

**FILET SHER WAGYU** | 8-9 MBS | 6 OZ | 100

**JAPAN**

MINIMUM ORDER 3 OZ

**FILET MIYAZAKI A5** | 30 PER OZ

**STRIPLOIN MIYAZAKI A5** | 25 PER OZ

## SIGNATURE SAUCES & ARTISAN BUTTERS

BEARNAISE | CHIPOTLE LIME BUTTER | 3

DASHI BEURRE BLANC | PORT WINE JUS | BOURBON PEPPERCORN | CHIMICHURRI | ENTRECOTE SAUCE | 5

## SIDES

**WINTER SALAD** | N | 12

BUTTER LETTUCE | SHALLOT VINAIGRETTE |

POMEGRANATE | PEANUTS

**PARMESAN TRUFFLE FRIES** | D | GL | 14

HERB AIOLI

**SEASONED BEEF-FAT FRIES** | GL | 12

ESPELETTE | GARAM MASALA

**HISPI CHARRED CABBAGE** | 15

CHIPOTLE | SESAME

**MASHED POTATOES** | CHIVES | D | 15



**WAGYU FLIGHT FILET** | 9 OZ | 175  
TASTING OF  
3 OZ IMPERIAL | 3 OZ SHER AUS | 3 OZ MIYAZAKI

## *Exclusive to Rosewood*

**SPAIN**

**GALICIAN STRIPLOIN** | 14 OZ | 105

Sourced from mature cattle aged over 5 years in Galicia, Spain, this striploin offers an intensely beefy, complex flavor with a firm yet buttery texture.



**GALICIAN RIBEYE** | 16 OZ | 130

Renowned for its exceptional marbling and deep umami richness, this ribeye from Galicia boasts a bold nutty flavor developed through the cattle's natural, grass-fed diet.

**IBÉRICO PORK CHOP** | 18 OZ | 68



**RUBIA GALLEGIA RIB STEAK** | 35 OZ | 240

Heritage beef from Galicia, renowned for deep flavor, rich marbling, mature cattle, and extended dry-aging.



**EL CAPRICO OX STEAK** | 45 OZ | 395

From José Gordón's world-famous oxen; naturally cellared dry-aging (60–100+ days) for unmatched flavor and tenderness.

**GRILLED ASPARAGUS** | N | 15

BLACK GARLIC AIOLI | TAHINI | PISTACHIO  
GREMOLATA | OLIVE "SOIL"

**MAC & CHEESE** | D | GL | SH

ORIGINAL | 15 - TRUFFLE | 20 - LOBSTER | 38  
CHIHUAHUA CHEESE | BREADCRUMBS

**BROCCOLINI** | N | 15

BLACK GARLIC ROMESCO | ALMONDS

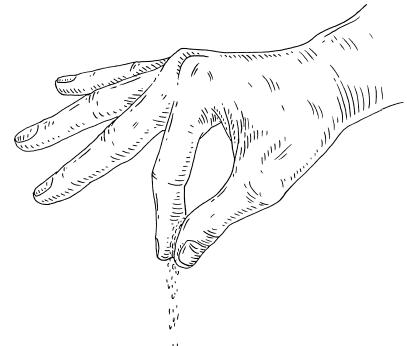
**CREAMED SPINACH** | D | GL | 15

CRISPY ONIONS | FETA

# SALT

## ADRIATIC | ITALY

FINE "WHITE GOLD" SEA SALT FROM CERVIA; NATURALLY MOIST, PURE.



## PORCINI | ITALY

SEA SALT BLENDED WITH DRIED PORCINI FOR A RICH, EARTHY UMAMI AROMA.

## BLACK TRUFFLE | ITALY

HAND-HARVESTED SEA SALT INFUSED WITH ITALIAN BLACK TRUFFLES FOR AN INTENSE, LUXURIOUS FLAVOR.

## NORWEGIAN VIKING | NORWAY

TRADITIONAL VIKING-STYLE SMOKED SALT WITH A STRONG, AROMATIC SMOKINESS.

## GOMASIO | JAPAN

TOASTED SESAME AND SALT BLEND; A SAVORY, LOW-SODIUM JAPANESE SEASONING.

## ROASTED GARLIC | USA

SEA SALT INFUSED WITH REAL ROASTED GARLIC FOR DEEP, SAVORY FLAVOR.

## GOCHUJANG | KOREA

SPICY, SAVORY KOREAN GOCHUJANG POWDER WITH FERMENTED DEPTH.

## PINK DIAMOND | HAWAII, USA

PREMIUM HAWAIIAN SEA SALT BLENDED WITH VOLCANIC RED ALAEA CLAY FOR RICH MINERALITY.

## MURRAY RIVER PINK | AUSTRALIA

DELICATE PINK SALT FLAKES WITH MILD SALINITY AND A CRISP, SUBTLE CRUNCH.

## SCOTCH BONNET | CARIBBEAN

NATURAL SEA SALT INFUSED WITH FIERY SCOTCH BONNET CHILI FOR INTENSE HEAT

## BOURBON SMOKED | USA

PACIFIC SEA SALT SLOW-SMOKE OVER REPURPOSED BOURBON BARREL STAVES FOR A RICH, BOURBON-SMOKED FLAVOR.

## CAMPFIRE SMOKED | USA

PACIFIC FLAKE SALT COLD-SMOKE OVER SEVEN FRUITWOODS AND HARDWOODS FOR DEEP, HEARTY CAMPFIRE SMOKINESS.

## VINTAGE MERLOT | USA

SEA SALT BLENDED WITH RICH MERLOT WINE, CREATING A BURGUNDY-COLORED, AROMATIC FINISHING SALT.

## KIAWE HAWAIIAN MESQUITE | HAWAII, USA

PURE HAWAIIAN SEA SALT COLD-SMOKE OVER KIAWE WOOD FOR A BOLD, ROBUST MESQUITE FLAVOR.

## ONION | FRANCE

SEA SALT INFUSED WITH TOASTED FRENCH ONIONS FOR SAVORY, AROMATIC DEPTH.

## GEORGIAN SVANETIAN | GEORGIA

TRADITIONAL GEORGIAN SPICED SALT FROM SVANETI; AROMATIC, MILDLY SPICY, AND USED AS AN ALL-PURPOSE SEASONING.

## VENOM SEA | USA

FLAKY SEA SALT BLENDED WITH TRINIDAD SCORPION PEPPERS FOR EXTREME, FIERY HEAT.

## FIRE WALKER | HAWAII, USA

BLACK LAVA SEA SALT MIXED WITH CRUSHED RED CHILI FLAKES FOR BOLD COLOR AND A COMPLEX, SPICY KICK.

## SUN RIPENED TOMATO | USA

SEA SALT BLENDED WITH SUN-RIPENED TOMATO FOR RICH, SAVORY DEPTH AND NATURAL SWEETNESS.



### OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers, fishermen and vendors.

Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | N Nuts | SH Shellfish

Our prices are in \$ and subject to 17% service charge