

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 CREPE | PARSNIP PURÉE



HUITLACOCHÉ 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 | RECADO 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

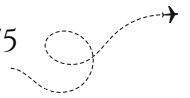
STRIPLOIN MIYAZAKI A5 | 25 PER OZ



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 GALLEGA RIB STEAK | 35 OZ | 240

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



EL CAPRICHO OX STEAK | 45 OZ | 395

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

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

GRILLED ASPARAGUS | N | 15

BLACK GARLIC AÏOLI | 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-SMOKED OVER REPURPOSED BOURBON BARREL STAVES FOR A RICH, BOURBON-SMOKED FLAVOR.

CAMPFIRE SMOKED | USA

PACIFIC FLAKE SALT COLD-SMOKED 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-SMOKED 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

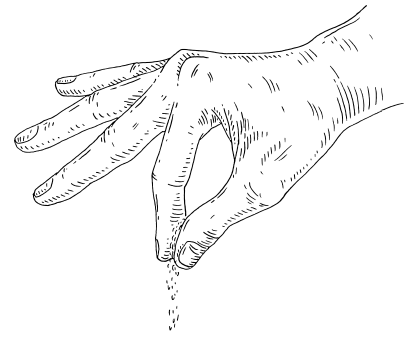
FLAKY SEA SALT BLENDED WITH TRINIDAD SCORPION PEPPERS FOR EXTREME, FIERY HEAT.

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