

At **Rosewood Bermuda**, our culinary philosophy is rooted in the bounty of our island.

We proudly partner with local farmers, fishermen, and trusted suppliers to bring the freshest seasonal ingredients directly to your table.

Your comfort and satisfaction are at the heart of our service.

We are delighted to customize your dining experience to meet any dietary preferences, allergies, intolerances, or special requirements.

Not on the Menu?

Allow us the pleasure of preparing your favorite dish.

Simply provide us with a little notice, and we will do our best to create it for you.

Please note that certain items may be subject to seasonal availability.

*We invite you to relax and enjoy a thoughtfully prepared meal in the privacy of your room, crafted with the same care and attention as in our restaurants.*

## MOVIE TIME

Available 24h

### GIANT POP CORN`

**Simply Salted** | 10

**Pop ‘n Choc** | 12

Cocoa with Belgian milk chocolate

**Truffle ‘n Parm** | 14

Fragrant, lightly salted truffle flavor and Parmesan

### BELGIAN CHOCOLATE FONDUE | 27

Marshmallow | Fruit Skewers

### CANDIES | 18

Sour Patch Kids | M&Ms | Gummy Bears

D Dairy | GL Gluten | N Nuts | SH Shellfish

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

**KIDS | BREAKFAST** | From 6:30 am to 11:00 am

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**ORGANIC EGGS** | 8

Any Style | Choice of Toast

**FRENCH TOAST** | D | GL | 12

Brioche Bread | Egg | Vanilla | Cinnamon

**FRUIT BOWL** | 12

Watermelon | Pineapple | Kiwi | Melon | Mango

**MIX BERRIES & BREAKFAST CEREALS** | 12

Mix Berries and Choice of Cereals

**PANCAKES** | D | GL | 12

Chocolate Chips | Banana | Blueberries

Maple Syrup

**KIDS** | From 11:00 am to 10:00 pm

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**A choice of side**

French Fries | Steamed Vegetables | Caesar Salad

**PB & JELLY SANDWICH** | GL | 18

Peanut Butter and Jelly | White Bread

**GRILLED CHEESE** | GL | 18

Cheddar | White Bread

**CHICKEN TENDERS** | GL | 18

**BURGER** | D | GL | 18

Cheddar Cheese | Brioche Bun

**HOT DOG** | GL | D | 18

Beef Hot Dog | Brioche Roll

**GRILLED SALMON FILET** | 24

**PASTA BOWL** | GL | 17

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Parmesan Cheese | Marinara Sauce | Cream Sauce | Plain

ADD | Chicken | 7 - Broccoli | 5

**PIZZA 6"** | 17

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Tomato Mozzarella

ADD | Pepperoni | 5 - Ham | 5 - Hotdog | 6

**DESSERTS** | 7

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**Seasonal Fruits**

Large Chocolate Chip Cookie | GL

Ice Cream | Dixie Cup | D

# EARLY BIRD BREAKFAST | From 5:00 am to 6:30 am

## WELLNESS

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- CHIA SEED BOWL** | VG | 22  
Banana | Mango | Kiwi | Pomegranate | Coconut Milk | Pumpkin Seeds
- HOMEMADE GRANOLA** | GL | 24  
Yogurt | Wild Berries | Lemon Curd  
**Vegan Option** | Vanilla Chamomile Coconut Yogurt
- FRESH FRUIT PLATE** | 22  
Mango | Kiwi | Grapes | Pineapple | Melons
- HOT OATMEAL** | VG | 19  
Berry Ragout | Cinnamon

## ORGANIC EGGS

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- THREE EGGS OMELETTE** | D | 17  
Roasted Tomato | Choice of Toast | Butter  
**Add-Ins** | \$2 each  
Goat Cheese | Gruyère Cheese | Cheddar Cheese | Ham | Bacon | Peppers | Spinach | Tomato | Onions | Mushrooms
- TWO EGGS ANY STYLE** | D | 14  
Boiled | Fried | Scrambled | Poached  
Roasted Tomato | Choice of Toast | Butter

## SWEET TREATS

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- INDIVIDUAL PASTRY** | D | GL  
Croissant | Pain au Chocolat | Kouign-Amann | 10  
Almond Croissant | Pistachio Croissant | 12
- MIXED MINI PASTRY BASKET** | D | GL | 24  
Croissant | Pain au Chocolat | Danish | Bermudian Banana Bread | Kouign-Amann | Jam & Marmalade
- CROISSANT HAM & CHEESE** | D | GL | 18  
Jamon De Bayonne | Alpage Moléson Gruyère
- SEASONAL JAMS AND MARMALADE** | 14  
3 Toast | Local Honeycomb | Honey Butter

Allow us to prepare your favorite coffee and breakfast,  
ready for you in the lobby at check-out conveniently packaged to-go for your journey.  
*Available by pre-order with a minimum of 30 minutes’ notice from 5am to 11am.*

# BREAKFAST | From 6:30 am to 11:00 am

## WELLNESS

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### CHIA SEED BOWL | VG | 22

Banana | Mango | Kiwi | Pomegranate | Coconut Milk | Pumpkin Seeds

### AVOCADO TOAST OR CROISSANT | D | GL | 28

Arugula | Parmesan | Poached Egg

### HOMEMADE GRANOLA | GL | 24

Yogurt | Wild Berries | Lemon Curd

**Vegan Option** | Vanilla Chamomile Coconut Yogurt

### FRESH FRUIT PLATE | 22

Mango | Kiwi | Grapes | Pineapple | Melons

### PASTRAMI SMOKED SALMON BAGEL | D | GL | 32

Scallion Cream Cheese | Dill Cucumber Salad

### HOT OATMEAL | VG | 19

Berry Ragout | Cinnamon

## INTERNATIONAL CLASSICS

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### CROQUE MONSIEUR | D | 34

Sourdough | Gruyère Cheese | Jambon De Bayonne | Béchamel

### CROQUE MADAME | D | 36

The Monsieur, with Sunny Side Egg

### PAN CON TOMATE | D | 28

Black Label Jamon Iberico | Manchego

### ENGLISH BREAKFAST | D | 48

Two Eggs any Style | Pork or Chicken Sausage | Back Bacon | Breakfast Potatoes | Black Pudding | Mushrooms | Tomatoes | Choice of Toast | Jam and Marmalade | Choice of Tea or Coffee

### AMERICAN BREAKFAST | D | 52

Two Eggs any Style | Bacon | Sausage | Breakfast Potatoes | Pancakes | Seasonal Fruit | Choice of Toast | Jam and Marmalade | Choice of Tea or Coffee

### TURKISH EGGS | D | V | 28

Garlic Yogurt | Poached Eggs | Aleppo Brown Butter | Herbs | Pita Bread

### HUEVOS RANCHEROS | V | D | 30

Two Eggs | Black Beans | Salsa Roja | Guacamole | Cotija Cheese | Fried Tortilla

### CHANA MASALA | VG | 26

Chickpeas | Spiced Tomato Sauce | Onion | Cilantro | Eggs | Pita Bread

## ORGANIC EGGS

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### THREE EGGS OMELETTE | D | 17

Roasted Tomato | Choice of Toast | Butter

**Add-Ins** | \$2 each

Goat Cheese | Gruyère Cheese | Cheddar Cheese | Ham | Bacon | Peppers | Spinach | Tomato | Onions | Mushrooms

### TWO EGGS ANY STYLE | D | 14

Boiled | Fried | Scrambled | Poached

Roasted Tomato | Choice of Toast | Butter

**STEAK AND EGGS** | D | 46

Choice of Toast | Butter | Hanger Steak | Fried Eggs | Vietnamese Nước Chấm Dressing | Watercress Salad

**BENEDICT** | GL | D

Poached Eggs | Sauce Hollandaise | English Muffin

**CLASSIC** | Applewood Smoked Bacon or Jambon de Bayonne | 14 | 26

**ROYALE** | Smoked Salmon | Salmon Roe | 18 | 34

**FLORENTINE** | Spinach | V | 12 | 22

**BERMUDA** | Fish Cake | Avocado | 20 | 36

**ROSEWOOD** | Fish Cake | Spinach | Caviar | 26 | 48

**ADD-ONS**

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Smoked Salmon | 14

Applewood Smoked Bacon | 10

Pastrami Smoked Salmon | 14

Cumberland Pork Sausage | 12

Aidells Chicken Sausage | 12

Sautéed Mushrooms | 8

Sautéed Spinach | 8

Baked Beans | 6

Breakfast Potatoes | 8

Avocado | 8

Mixed Berries | 14

Seasonal Fruit | 10

Jam | Marmalade | 3

Slice of Toast | 2

White | Wholewheat | Rye | Multi-grain

English Muffin | Bagel | Sourdough | 3

**SWEET TREATS**

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**INDIVIDUAL PASTRY** | D | GL | 10

Croissant | Pain au Chocolat | Kouign-Amann | Almond Croissant | Pistachio Croissant

**MIXED MINI PASTRY BASKET** | D | GL | 24

Croissant | Pain au Chocolat | Danish | Bermuda Banana Bread | Kouign-Amann | Jam & Marmalade

**CROISSANT HAM & CHEESE** | D | GL | 18

Jamon De Bayonne | Alpage Moléson Gruyère

**SEASONAL JAMS AND MARMALADE** | 18

Choice of Three Pieces of Toast | Local Honeycomb | Honey Butter

**FRENCH TOAST** | D | GL | 24

Dulce De Leche | Burnt Husk and Vanilla Crème | Pecan Pinole Crumble

**PANCAKES** | D | GL | 24

Whipped Ricotta | Bermuda Honey | Maple Syrup | Choice of: Plain | Banana | Chocolate | Blueberry

# SUNRISE BAR | From 6.30 am to 11:00 am

## COLD SUMMER BREEZE | 12

MATCHA DREAMER | Matcha Tea | Maple Syrup | Almond Milk | Whipped Cream  
ESPRESSO ICY JELLY | Espresso | Cream | Chocolate Syrup | Vanilla | Coffee Jelly

## COFFEE

FRESHLY BREWED COFFEE | Regular | Decaffeinated  
Small Pot | 8      Large Pot | 10  
Macchiato | Espresso | Americano | Iced Coffee | 6  
Cappuccino | Mocha | Café Latte | Double Espresso | Iced Latte | 8  
ADD SYRUP | Hazelnut | Vanilla | Caramel | 2

## TEA | 6

*We are proud to offer “Palais des Thés” from France exclusively for Rosewood Bermuda*  
BLACK | English Breakfast | earl grey queen blend | masala chai  
GREEN | Grand Jasmin Impérial | Thé vert à la menthe | Détox brazilian  
CAFFEINE-FREE | Chamomile | Verveine | Rooibos des Vahinés | Détox ScandinavE

## MILK | 5

Whole | Skimmed | Soy | Oat | Almond

## FRESHLY PRESSED JUICES | 12

CLASSIC JUICE  
Pineapple | Carrot | Orange | Grapefruit | Watermelon | Apple  
GREEN REVIVAL  
Kale | Cucumber | Green Apple | Lemon | Mint  
GLOW UP  
Carrot | Orange | Ginger | Turmeric | Pineapple  
CITRUS ZEN  
Green Tea | Grapefruit | Lemon | Cucumber | Mint  
TROPICAL TAN  
Mango | Papaya | Carrot | Lime

## SMOOTHIES | 15

SUPER BERRY  
Strawberry | Raspberry | Blueberry | Yogurt  
MANGO PARADISE  
Mango | Mango Nectar | Banana | Non-Fat Yogurt  
GO-RILLA  
Banana | Almond Milk | Chocolate Protein | Non-Fat Yogurt | Peanut Butter

## RISE & SHINE SIPS

MIMOSA | 25  
Champagne | Orange Juice  
BELLINI | 25  
Champagne | Peach Nectar  
KIR ROYAL | 25  
Champagne | Crème de Cassis  
BLOODY MARY | 20  
Vodka | Tomato Juice | Worcestershire Sauce | Tabasco | Lemon Juice | Salt and Pepper  
BLOODY CAESAR | 20  
Vodka | Clamato Juice | Worcestershire Sauce | Tabasco | Lemon Juice | Salt and Pepper

ALL DAY DINING | From 11:00 am to 11:00 pm

TOMATO TARTARE | D | 22  
Avocado | Smoked Buffalo Ricotta

SPICED CALAMARI | GL | 24  
Red Chili | Lime | Scallion

CHICKEN WINGS | D | 26  
BBQ | Plain

PERUVIAN WHITE BEAN HUMMUS | GL | 16  
Dukkha | Pita Bread

BABA GANOUSH | N | GL | 22  
Mint | Pine Nuts | Pomegranate | Pita

SOUP & SALADS

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BERMUDA FISH CHOWDER | 16  
Goslings Black Seal Rum | Peppers

TUNA NICOISE | N | D | 34  
Citrus | Hazelnuts | Figs | Meyer Lemon Vinaigrette

CAESAR SALAD | GL | D | 22  
Hearts of Romaine | Blistered Tomato | Roasted Garlic Dressing | Shaved Parmesan | Brioche Crumbs

COBB SALAD | D | 29  
Smoked Bacon | Tomato | Red Onions | Gorgonzola | Egg | Avocado | Lemon Herb Dressing

SALADS ADD ONS  
Chicken | 14                      Shrimp | 16                      Steak | 20

HANDHELDS

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Served With Your Choice of Mixed Green Salad or Fries

SMASH BURGER | GL | D | 29     *\*Vegan Beyond patty available*  
Two Patties | American Cheese | Remoulade | Shredded Lettuce | Tomato | Pickles | Onion | Brioche Bun

TUCKERS CLASSY REUBEN SANDWICH | GL | D | 29  
Rye Bread | Thousand Island | Corned Beef | Swiss Cheese | Sauerkraut

BERMUDAN FISH SANDWICH | GL | 29  
Raisin Toast | Local Fish Tempura | Jalapeno Tartare Sauce | Slaw

CLUB SANDWICH | GL | 29  
Maple Glazed Turkey | Smoked Ham | Crispy Bacon | Avocado | Lettuce | Tomato

HOT DOG | | GL | D | 21  
All-Natural Kosher Beef Frank | Caramelized Onion | American Mustard | Brioche Roll

MAINS

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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

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

CORN FED TRUFFLE CHICKEN BREAST | D | 46

Albufera Sauce | Potato Purée

CHICKEN BUTTER MASALA | D | 42

Tandoori Chicken | Tomato Curry | Steamed White Rice

ADOBO LAMB SHANK | GL | 58

Masa "Spaetzle" | Radish | Pickled Red Onion | Cilantro | Pepitas

WAGYU STEAK FRITES | GL | D | 56

Entrecote Sauce | French Fries

CUTS

Filet petite | 6 oz | 58

Filet Prime | 8 oz | 68

Striploin Prime | 12 oz | 80

Ribeye Prime | 14 oz | 85

Filet Wagyu | 10+ MBS | 6 oz | 90

Hanger Wagyu | 7 oz | 68

FROM THE SEA

Colossal Prawns | Sriracha Butter | D | 48

Whole Seabass | Calabrian Chimichurri | 88

Local Catch of the Day | 46

We would be delighted to offer you a wider selection of premium cuts from our Island Brasserie menu, available for in-room dining from 11:30 am to 9:00 pm.

SAUCES

Bearnaise | Chipotle Lime Butter | 3

Dashi Beurre Blanc | Port Wine Jus | Bourbon Peppercorn | Chimichurri | Entrecote Sauce | 5

SIDES

Mac & Cheese | D | GL | Original | 15 - Truffle | 20 - Lobster | 38

Cavatelli Pasta | Vintage Cheddar | Herbed Breadcrumbs

Parmesan Truffle Fries | Herb Aioli | D | GL | 14

Charred Broccolini | Black Garlic Romesco | Almonds | N | 15

Yukon Gold Potato Purée | D | 15

Creamed Spinach | Crispy Onions | Feta | D | 15

Winter Salad | N | 12

Butter Lettuce | Shallot Vinaigrette | Pomegranate | Peanuts

SOMETHING SWEET

SEASONAL FRUIT PLATTER | 24

MANGO BASQUE CHEESECAKE | 15

OAXACAN CHOCOLATE CAKE | 18

Mezcal Meringue | Gooseberries | Textures of Chocolate

ICE CREAM & SORBETS | 5 per scoop

ASSORTED HOUSE MADE COOKIES | 10

## ARTISANAL CHEESE | From 11:00 am to 10:00 pm

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Curated journey of artisan cheeses from across the globe, each wheel and wedge tells a story of place, tradition, and character. Selection of jams, crackers and fruits

**Selection of 3 for 34 | 5 for 52 | 7 for 68**

**EXCELLENCE | Fromager D'affinois** | France | 14 days | Cow | P

Luscious and buttery, Fromager D'Affinois is a more decadent version of Brie. A true crowd pleaser, with its thick, silky texture and sweet, milky flavor.

**CYPRESS GROVE TRUFFLE TREMOR** | Usa | 5 Weeks | Goat | P

American cheese pioneer Mary Keehn builds on the flavor of her renowned Humboldt Fog by adding rich Italian black summer truffles. The result is lemony, minerally, and truffle and irresistible.

**MANCHEGO | Arqueso** | Spain | 8 months | Sheep | R

A firm, nutty sheep's milk cheese with grassy notes, aged for a rich, buttery finish.

**ALP BLOSSOM** | Austria & Germany | 7 Months | Cow | R

The wheels are moved to a cave at Kaeskuche in Bavaria and coated in a combination of dried edible flowers & herbs pulled from the surrounding Alpine meadows. Sennerei Huban was founded in 1901 as a coop and the first cheese school in Austria. The coop pulls milk from 34 member farms with an average herd size of about 15 Brown Swiss or Brauvieh cows.

**STOCKINGHALL CHEDDAR** | USA | 12 Months | Cow | P

Cow's milk, cheese cloth, and lard. Murray's Stockinghall Cheddar is New York's newest Clothbound Cheddar, and it's the result of a year of experimentation. After wheels, fresh from Cornell University, arrive at our cheese cave at a week and a half old, they're wrapped in cheese cloth, rubbed in lard, and allowed to sit and age. The cheese that emerges is both crumbly and fudgy.

**PARMIGIANO REGGIANO 5 YEARS** | Italy | 60 Months | Cow | R

Giorgio and Gianluca feed the cows a very special and specific diet consisting mostly of corn flakes, orzo, oats, dried fava beans and soy, providing a rich, flavorful super milk that accentuates all the goodness of what Parm can be.

And that is: a barrage of sweet, salt, spice, and nuttiness; that butter, that little crunch, that caramel finish.

**SMOKY BLUE** | USA | 3 – 9 Months | Cow | P

The world's first smoked blue cheese, by cold smoking over local Oregon hazelnut shells. The creamy, milky blue then takes on a rich essence of roasted nuts and firewood, as well as a sweet caramel flavor and notes of fresh cream. Balanced and complex.

**EPOISSES** | Burgundy, France | 5 weeks | Cow | U

Made in the small town of Époisses, France, since the 1700s. It is highly prized for its intensely creamy interior as it is for its profound barnyard aroma. The rich, silky cheese is ladled into small wooden forms and dry-salted, then washed with wine for several weeks and finished with brandy.

U Unpasteurized | P Pasteurized | R Raw

## SWEET WINE | 60ml

**2019 CARMES DE RIEUSSEC** | 14

SAUTERNES, BORDEAUX, FRANCE

**2018 ROYAL TOKAJI** | ASZU 5-PUTTONYOS, 'BLUE LABEL' | 18

TOKAJ, HUNGARY

## PORT

**2016 NOVAL** | LATE BOTTLED VINTAGE PORT | 14

DOURO VALLEY, PORTUGAL

**N/V DOW'S 20-YEAR-OLD** | TAWNY PORT | 24

DOURO VALLEY, PORTUGAL

D Dairy | GL Gluten | N Nuts | SH Shellfish

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