

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

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

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

Parmesan Cheese | Marinara Sauce | Cream Sauce | Plain

ADD | Chicken | 7 - Broccoli | 5

PIZZA 6" | 17

Tomato Mozzarella

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

DESSERTS | 7

Seasonal Fruits

Large Chocolate Chip Cookie | GL

Ice Cream | Dixie Cup | D

EARLY BIRD BREAKFAST | From 5:00 am to 6.30 am

WELLNESS

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

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

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

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

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

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

Smoked Salmon | 14

Breakfast Potatoes | 8

Applewood Smoked Bacon | 10

Avocado | 8

Pastrami Smoked Salmon | 14

Mixed Berries | 14

Cumberland Pork Sausage | 12

Seasonal Fruit | 10

Aidells Chicken Sausage | 12

Jam | Marmalade | 3

Sautéed Mushrooms | 8

Slice of Toast | 2

Sautéed Spinach | 8

White | Wholewheat | Rye | Multi-grain

Baked Beans | 6

English Muffin | Bagel | Sourdough | 3

SWEET TREATS

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 | Glass | 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

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

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

VEGETABLE WELLINGTON | V | GL | D | 48

Puff Pastry | Braised Leek | Gorgonzola Cheese | Mushroom Duxelles | Spinach Crepe | 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

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

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 truffly and irresistible.

MANCHEGO | Artequeso | 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 Brauieh 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