

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

**ALL DAY** - 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

**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

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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 | 22

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 | 10

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

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

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

#### CROISSANT HAM & CHEESE | D | GL | 16

Jamon De Bayonne | Alpage Moléson Gruyère

#### SEASONAL JAMS AND MARMALADE | 18

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 | 22

Berry Ragout | Cinnamon

### **INTERNATIONAL CLASSICS**

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#### **CROQUE MONSIEUR** | D | 32

Sourdough | Gruyère Cheese | Jambon De Bayonne | Béchamel

#### **CROQUE MADAME** | D | 34

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 | 28

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 | 18 | 32

**ROYALE** | Smoked Salmon | Salmon Roe | 18 | 32

**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

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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

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*We are proud to offer "Palais des Thés" from France exclusively for Rosewood Bermuda*

English Breakfast | Japanese Imperial | Thé du Hammam | Rooibos des Vahinés | Chamomile | Jasmine | Earl Grey

MASALA CHAI | 12

### MILK | Glass | 5

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Whole | Skimmed | Soy | Oat | Almond

### FRESHLY PRESSED JUICES | 12

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#### 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

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#### 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

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#### 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 10:00 pm

### Pear Carpaccio | N | D | V | 26

Smoked Blue Cheese | Walnuts | Baby Arugula | Honey Mustard Dressing

### Buffalo Burrata | N | G | D | V | 29

Red Sunset Apricots | Confit Heirloom Tomato | Pine Nuts | EVOO | Crostini

### Peruvian White Bean Hummus | 22

Confit Wagyu Brisket | Dukkha | Pickled Vegetables Pita

### Babaganoush | 22

Spiced Lamb | Pine Nuts | Pomegranate | Mint | Pita

### Tuna Tartare | 34

Shallots | Chives | Bell Pepper | Ginger | Capers | Seaweed Cracker

### Duck Confit Raviolo | G | 28

Chicken Skin Crumble | Gremolata | Tomato

## SOUP & SALADS

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### Bermuda Fish Chowder | 16

Goslings Black Seal Rum | Peppers

### Chicken Noodle Soup | 18

Seasonal Vegetables | Soba Noodles | Lemongrass | Ginger

### Cesar Salad | D | G | 24

French Baguette Crouton | Anchovy | 5 Year Aged Parmigiano | Fresh Herbs

### Radicchio | D | N | V | 26

Blood Orange | Roasted Beets | Pistachio Brittle | Goat Cheese | Citrus Vinaigrette

### Wedge Salad | D | 26

Blue Cheese | Bacon Jam | Scallions | Confit Heirloom Cherry Tomato | Homemade Ranch Dressing

### SALADS ADD ONS

Chicken | 14

Shrimp | 16

Steak | 34

## HANDHELDS

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Served With Your Choice of Mixed Green Salad, Fries Or Sweet Potato Fries

### Tuckers Club Sandwich | 29

Maple Turkey | Smoked Ham | Bacon | Lettuce | Tomato | Avocado | Herb Aioli

### Philly Cheesesteak | 32

Caramelized Onion | Long Hots Pepper | American White Cheese | Seeded Roll

### Tuckers Burger | D | G | 29

Wagyu Pattie | Blue Cheese | Caramelized Onion | Burger Sauce

### Bermudian Fish Sandwich | 29

Raisin Toast | Local Fish Tempura | Jalapeno Tartare Sauce | Slaw

## MAINS

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### Monkfish Tikka Masala | G | D | 48

Basmati Rice | Naan

### Baked Catch of The Day | G | D | 46

Comte Crust | Pommes Mousseline | Romano Beans | Lemon Velouté

### Roast Chicken | D | 48

Pommes Mousseline | Wild Mushroom | Parisian Vegetables | Albufeira Sauce

### Iberico Pluma | N | 68

Charred Blood Orange | Romesco | Marcona Almonds

**Braised Short Rib** | Gl | 52

Foie Gras Crust | Pea Purée | Potato & Bacon Terrine | Baby Vegetables | Jus

**Vegetarian Wellington** | 48

Mixed Grilled Vegetables | Mushroom Duxelles | Herb Purée

## From Our Grill

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### BLACK ANGUS

Tenderloin | 6 oz 58 | 8 oz 68

NY strip | 14 oz | 72

Ribeye | 16 oz | 84

### FROM THE SEA

Blue Fin Tuna | 56

Local Catch of The Day | 44

*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.*

### SIGNATURE SAUCES | 5

Bearnaise | Bourbon Peppercorn | Ossau Iraty & Black Pepper | Anchovy Hollandaise | Umami Jus | Chimichurri | Port Wine Jus

### SIDES

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**Charred Broccolini** | V | 16

Black Garlic Romesco, Marcona Almonds

**Beef Fat Fries** | 10

Green Chutney | Garam Masala & Espelette

**Potato Puree** | D | V | 16

Mascarpone, Butter

**Creamed Spinach** | Gl | D | V | 17

Boursin Cheese, Gruyere, Breadcrumbs

**Asparagus** | D | V | 17

Miso, Parmesan

**Mac n Cheese** | Gl | D | V | 15      **Original or Truffle** | Gl | D | V | 20

Cavatelli, Gruyere, Brioche Crumbs

**Summer Salad** | VG | 15

Blood Orange, Fennel, Pickled Shallots, Vinegarette

### SOMETHING SWEET

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**Vanilla Caramel Cheesecake** | D | 16

Vanilla Custard | Caramel Glaze

**Hazelnut Rocher Cake** | N | D | 17

Hazelnut Mousse | Chocolate Cake | Hazelnut Crunch

**Pistachio Gâteau** | Gl | D | V | 18

Pistachio Pain de Gene | Crème Fraiche Mousse | Raspberry Gel | Cherry Pate de Fruit | Citrus Gel | Honey Oat Crumble | Pistachio Ice Cream

**Crème Brûlée** | V | 16

Orange | Grand Marnier | Biscotti

**SEASONAL FRUIT PLATTER** | 24

**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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A curated journey of artisan cheeses from across the globe. Each wheel and wedge tells a story of place, tradition, and character. Served with a selection of jams, crackers and fruits.

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

### **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.

### **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

The result is lemony, mineral, and truffle 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 Kaeskuiche in Bavaria and coated in a combination of dried edible flowers & herbs pulled from the surrounding Alpine meadows.

### **CHABICHOU DU POITOU** | FRANCE | 10 DAYS | GOAT | P

Zesty and grassy with a deep mineral flavour, Chabichou Du Poitou builds on an eighth-century cheesemaking technique to create a modern marvel. Goats graze among the lush vegetation of the cheese's native Poitou, just south of the Loire in France, and the flavours of the terroir shine through.

### **SHROPSHIRE BLUE** | ENGLAND | 8 MONTHS | COW | P

A creamy and dense blue cheese with delicate veining and earthy mineral notes. Its rich texture is balanced by a mellow and slightly sweet finish.

### **OSSAU-IRATY** | FRANCE | 6 MONTHS | SHEEP | P

A celebrated Basque cheese with sweet, nutty, and caramel-like flavors. Smooth and buttery, it offers remarkable depth with a delicate lingering finish.

### **LANGRES** | FRANCE | 14 DAYS | COW | P

A soft washed-rind cheese from the Champagne region with a rich and fudgy texture. Notes of brioche and cream pair beautifully with sparkling wine.

### **ÉPOISSES** | FRANCE | 5 WEEKS | COW | U

An iconic Burgundian cheese with a silky, intensely creamy interior and a powerful, savory aroma. Washed with wine and finished with brandy for a rich and complex character.

### **MONTGOMERY CHEDDAR** | ENGLAND | 12 MONTHS | COW | P

A world-renowned farmhouse cheddar with a firm, crumbly texture and deep nutty flavors. Traditional clothbound aging creates a savory, complex, and lingering finish.

P Pasteurized | R Raw | U Unpasteurized

## LATE NIGHT MENU | From 10:00 pm to 6.00 am

### SOUP & SALADS

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**Bermuda Fish Chowder** | 16

Goslings Black Seal Rum | Peppers

**Cesar Salad** | D | Gl | 24

French Baguette Crouton, Anchovy, 5 Year Aged Parmigiano, Fresh Herbs

**Radicchio** | D | N | V | 26

Blood Orange | Roasted Beets | Pistachio Brittle | Goat Cheese | Citrus Vinaigrette

**Wedge Salad** | D | 26

Blue Cheese, Bacon Jam, Scallions, Confit Heirloom Cherry Tomato, Homemade Ranch Dressing

### SALADS ADD ONS

**Chicken** | 14

**Shrimp** | 16

**Steak** | 34

### HANDHELDS

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Served With Your Choice of Mixed Green Salad, Fries or Sweet Potato Fries

**Tuckers Club Sandwich** | 29

Maple Turkey | Smoked Ham | Bacon | Lettuce | Tomato | Avocado | Herb Aioli

**Tuckers Burger** | D | Gl | 29

Wagyu Pattie | Blue Cheese | Caramelized Onion | Burger Sauce

**Bermudian Fish Sandwich** | 29

Raisin Toast | Local Fish Tempura | Jalapeno Tartare Sauce | Slaw

### SOMETHING SWEET

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**Seasonal Fruit Platter** | 24

**Vanilla Caramel Cheesecake** | D | 16

Vanilla Custard, Caramel Glaze

**Pistachio Gateaux** | Gl | D | V | 18

Pistachio Pain de Gene | Crème Fraiche Mousse | Raspberry Gel | Cherry Pate de Fruit | Citrus Gel | Honey Oat Crumble | Pistachio Ice Cream

**Ice Cream & Sorbets** | 5 Per Scoop

**Assorted House Made Cookies** | 10

D Dairy | GL Gluten | N Nuts | SH Shellfish  
Our prices are in \$ and subject to 17% service charge