

ISLAND BRASSERIE

Begin your day with breakfast signatures,
journey through midday classics, and indulge in our signature roast.

Every Saturday and Sunday from 11:30 to 4pm

Enjoy favorites from À la Carte selections or
choose 2-Course for \$69* | Add Dessert for \$12

Select first course from Artisan Eggs, Timeless favorites and Interlude

Select second course from Roast or Mains

*Excluded from the set menu

A SYMPHONY OF SIPS | \$69

Elevate your brunch experience with a curated assortment of unlimited signature
cocktails, wines, and craft brews, savored over two hours of enjoyment.

BLOODY MARY | \$15

BLOODY MARY CLASSIC

Vodka | Tomato Juice | Worcestershire
Sauce | Lemon | Salt | Pepper |
Tabasco | Celery

BLOODY MARIA

Tequila | Tomato Juice |
Worcestershire Sauce | Lime |
Jalapeño | Salt | Tajín Rim

BLOODY MEDITERRANEA

Vodka | Dry Sherry | Tomato Juice |
Fresh Basil | Lemon juice | Dried
Oregano | Pepper | Celery Salt | Olives

CANADIAN MARY

Vodka | Clamato Juice |
Worcestershire Sauce | Lime | Celery
Salt | Tabasco | Olives

BLOODY MAHARAJA

Vodka | V8 Juice | Worcestershire
Sauce | Fresh Ginger | Indian Spices |
Salt | Crispy Onion | Coriander Leaves

MARGARITA | \$15

CLASSIC MARGARITA

Tequila | Triple Sec | Lime Juice |
Simple Syrup | Special Salt

ITALIAN RIVIERA

Tequila | Limoncello | Basil |
Lemon Juice | Rosemary Salt

KYOTO GARDEN

Tequila | Triple Sec | Yuzu |
Honey | Matcha Rim

MEDITERRANEAN SUNSET

Tequila | Triple Sec |
Blood Orange | Oregano

LATINA PASSIFLORA

Tequila | Triple Sec |
Passion Fruit Purée | Tajin Rim

THE MIMOSA BAR | \$15

MIMOSA CLASSICA

Fresh orange juice

MIMOSA AI FRUTTI ROSSI

Mixed Berries

MIMOSA TROPICALE

Pineapple, mango & lime

MIMOSA AL PASSION FRUIT

Passion fruit

MIMOSA AMALFITANA

Lemon | Honey

FRESHLY PRESSED JUICES | 12

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

CLASSIC JUICE

Pineapple, Carrot, Orange, Grapefruit,
Watermelon, Apple

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

OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers 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 | VG Vegan | V Vegetarian

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

ARTISAN EGG CREATIONS

ORGANIC EGGS

Served with Breakfast Potatoes & Tomato

THREE EGGS OMELETTE | D | 15

Roasted Tomato | Choice of Toast | Butter

Add-Ins | \$2 each

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

TWO EGGS ANY STYLE | D | 12

Roasted Tomato | Choice of Toast | Butter

Boiled | Fried | Scrambled | Poached

BENEDICT | GL | D

One Poached Eggs | Sauce Hollandaise |
English Muffin

CLASSIC | 14

Applewood Smoked Bacon or Jambon de Bayonne

ROYALE | 18

Smoked Salmon | Salmon Roe

FLORENTINE | V | 12

Spinach

BERMUDA | 20

Fish Cake | Avocado

TIMELESS FAVORITES

CROQUE MONSIEUR | D | 26

Sourdough | Gruyere Cheese | Jambon De Bayonne |
Béchamel

CROQUE MADAME | D | 28

The Monsieur, with Sunny Side Egg

PASTRAMI SMOKED SALMON BAGEL | D | GL | 32

Scallion Cream Cheese | Dill Cucumber Salad

PANCAKES | D | GL | 22

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

FRENCH TOAST | D | GL | 26

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

AVOCADO TOAST | D | GL | 28

Arugula | Parmesan | Poached Egg

HAM & CHEESE CROISSANT | D | GL | 18

Jamon De Bayonne | Alpage Moleson Gruyere

BERMUDA TRADITION | 28

Cod fish | Tomato sauce | Onion sauce | Boiled Egg |
Avocado | Banana | Potatoes

INTERLUDE

ONION SOUP | 16

Burnt Onion Powder | Crispy Shallot | Gruyere Tuile

RADICCHIO SALAD | 24

Pastrami Bacon | De Bourgogne Cheese | Walnuts |
Chive Dressing

HOMEMADE THICK CUT CHIPS | 15

Gravy Mayonnaise

JUMBO SHRIMP COCKTAIL | 38

Avocado Puree | Tomato Salsa

BLUE FIN TUNA WONTON TOSTADA | 29

Aji Amarillo Aioli | Pomegranate Guacamole | Lime

BRAISED BEEF CROQUETTES | 18

Black Garlic Romesco | 5 Years Aged Parmesan

CHICKEN LIVER PARFAIT | 34

Cherry Compote | Port Wine | Brioche

MAINS

SEAFOOD TOWER | 250 *

King Crab Legs | Lobster | Jumbo Shrimp |
Oysters | Scallop Aji Amarillo | Tuna Belly Ponzu |
Local Catch Ceviche

BEETROOT WELLINGTON | 42

Mushroom Duxelles | Spinach Crepe | Cabbage |
Port Wine Jus

CLASSIC BRITISH FISH “N” CHIPS | 38

Tartare Sauce | Lemon

CRUSTED SALMON | 54

Fennel Velouté | Spinach | Salmon Roe

STEAK & EGGS | 56

10oz Striploin | Fried Eggs | Chimichurri

PORK PIE “WITH A TWIST” | 48

Bone Marrow | Mash Potatoes | Braised Pork &
Apple Gravy

ROAST TRADITIONS

All Roasts Served with

**Yorkshire Pudding | Roast Potato | Cauliflower
Cheese | Carrots | Parsnips | Steamed Greens**

SIRLOIN OF BEEF | SERVED PINK | 52

CLASSIC PORK BELLY | 42

LAMB SHANK | 54

ROASTED HALF CHICKEN | 44

