

ISLAND BRASSERIE

ROSEWOOD BERMUDA

FIRST IMPRESSIONS

TOMATO TARTARE | D | 22

Avocado | Smoked Buffalo Ricotta

TUNA TARTARE | 35

Avocado Mousse | Cucumber | Yuzu Vinaigrette



SCALLOP "CLAM CHOWDER" | D | SH | 32

Neuske's Smoked Bacon Crumble | Potato

SEAFOOD TOWER | 250

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

OYSTERS ON HALF SHELL | SH | 6 FOR 42 | 12 FOR 84

Koshu Mignonette | Mezcal Granita | Tabasco | Lemon



PRAWN TOAST | GL | SH | 28

Parsley Mayo | Smoked Salmon Roe

CANTABRIAN ANCHOVIES | GL | 24

Pan Con Tomato | Sourdough Bread with Tomato

FOIE GRAS FRENCH TOAST GL | D | 30 | *VEGAN OPTION AVAILABLE | 24

Figs | Apple & Pear Compote | Port | Hazelnuts

BONE MARROW | 29

Short Rib & Mushroom Marmalade | Pickled Pearl Onion | Herb Salad

BEEF TARTARE | 32

Fermented Black Bean | Chili Jam | Crisp Shallots | Soy Emulsion | Black Rice Puff



CAVIAR EXPERIENCES



TRADITIONAL SERVING | **SIBERIAN** 125 | **BELUGA** 175 | **OSSETRA IMPERIAL** 250
Chives | Crème Fraîche | Shallot | Eggs Mimosa | Cast Iron Buttermilk Chive Pancakes | D | GL

MIYAZAKI WAGYU F-1 BEEF TARTARE | D | 125

Black Summer Truffles | Beluga Caviar | Potato Pavé

COMTE EMPANADAS | D | GL | 55

Crème Fraîche | Siberian Caviar | Chives



FRESH PICKS & WARM SPOONS



ONION SOUP ESPUMA | D | 16

Burnt Onion Powder | Crispy Shallot | Gruyère Tuile

BERMUDA FISH CHOWDER | 16

Gosling's Black Seal Rum | Peppers

CUCUMBER GAZPACHO | 16

Frozen Tomato Water | Pickled Strawberry

CAESAR SALAD | D | GL | 24

Baby Romaine | Garlic Streusel | Aged Parmesan | Egg Bottarga

WEDGE SALAD | D | 26

Iceberg Lettuce | Bacon Marmalade | Tomato | Red Onion | Dansk Blue Cheese | Old Bay Buttermilk Dressing

GRILLED BABY GEM | D | 29

Cremeux De Bourgogne | Smoked Pastrami Lardons | Pears | Chive Dressing | Herbs

BUTCHER'S SELECTION | THE CLASSIC CUTS

Each cut is served with three salts from around the world to enhance its natural flavor

NEW YORK STRIP LOIN

Prime | 14oz | 80

Prime Dry Aged | 14oz | 85

Imperial American Wagyu 10+ MBS | 12oz | 115

Sher Australian Wagyu 8-9 MBS | 10oz | 125

Miyazaki Japanese A5 NY | 4oz | 95

FILET

Petite 6oz | 58

Prime 8oz | 68

Imperial American Wagyu 10+ MBS | 6oz | 90

Miyazaki Wagyu Japanese F-1 | 6oz | 110



WAGYU FLIGHT

Tasting of our three NY Strips | USA | AUS | JAPAN | 9oz | 135

Imperial | Sher | Miyazaki

RIBEYE

Ribeye Cap | 7oz | 95

Sher Australian Wagyu 8-9 MBS | 10oz | 125

Prime | 16oz | 90

THE SPECIAL ONES

WAGYU HANGER | 7 OZ | 52



WANDERER BARLEY FED BEEF | EXCLUSIVE TO ROSEWOOD BERMUDA

Wanderer Beef is renowned for its rich marbling, tenderness, and deep, buttery flavor.

Sourced from premium cattle raised on a high-quality barley diet, this beef offers a consistently juicy, melt-in-your-mouth experience.

Strip Bone-In | 18 oz | 105

T-Bone | 20 oz | 125

Porterhouse | 24 oz | 135

PRIME TOMAHAWK | 40 oz | 240

2 Sides | 2 Sauces

IBÉRICO DUROC DOUBLE PORK CHOP | 18 oz | 68

A premium pork cut known for its exceptional marbling and rich, juicy flavor.

The Duroc breed, crossed with Ibérico heritage, delivers a tender, succulent chop with a delicate sweetness and deep, savory notes, a rare and luxurious pork experience.

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.

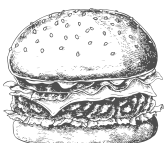


GALICIAN RIBEYE | 16 oz | 130

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.

CHATEAUBRIAND | 24 oz | 180

2 Sides | 2 Sauces



LUX SURF N TURF BURGER | GL | D | SH | 175

Miyazaki A5 Wagyu Beef Patty | King Crab | Black Label Iberico Jamon |

Black Summer Truffle | Truffle Vintage Cheddar | Nduja Aioli

CATCH & FLAME

LOCAL CATCH OF THE DAY | 46

TUNA LOIN | 48

WHOLE SEABASS | Calabrian Chimichurri | 88

COLOSSAL PRAWNS | SH | D | Sriracha Butter | 36



THE CRAFTED MAINS

VEGETABLE WELLINGTON | GL | D | 48

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

FREGOLA SARDA | D | 34

Wild Mushroom Broth | Artichoke | Gremolata | Mozzarella Foam



LOBSTER AGNOLOTTI | GL | D | SH | 54

Lobster Bisque | Nduja Foam

SEAFOOD BOUILLABAISSÉ | SH | D | 68

Local Fish | Mussels | Scallop | Jumbo Shrimp | Lobster | Tomato Butter Jus

HALIBUT | D | 64

Tomato Foam | White Asparagus | Mussels | Saffron Jus | Sea Beans

TROUT LOIN | D | GL | 46

Baby Gem | Bacon Gremolata | Chervil Lemon Butter



BARBARIE DUCK BREAST | 48

Smoked Cherries | Black Garlic Jam | Confit Potato | Charred Scallions | Duck Jus

Barbary duck is a traditional and rustic French duck, renowned for its unique flavor. Raised for around 80 days in conditions designed to meet the animal's well-being needs, and fed a diet rich in minerals, vegetables with no force-feeding

IBERICO PLUMA | N | 68

Piquillo Pepper 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

CORN FED TRUFFLE CHICKEN BREAST | D | 52

Mushroom Farce | Pommes Anna | Fresh Black Truffle | Spinach Purée | Albufera Sauce | Crispy Sage

BEEF ROSSINI | D | GL | 76

Foie Gras | Maderia Jus | Black Truffle | Morels Mushrooms

BEEF WELLINGTON | D | GL | 72

Foie Gras | Wild Mushrooms | Spinach Crêpe | Parma Ham | Cauliflower Purée | Périgord Sauce



TIKKA MASALA LAMB RUMP | D | 54

Green Chutney | Coriander Mint Salad

ADD ONS

Lobster Thermidor D | SH | Half | 58 Whole | 108

Fried Egg | 3

Maple & Bourbon Steakhouse Bacon | 15

Foie Gras | 25

Bone Marrow | 15

SIDES

Asparagus 'Cacio e pepe' | Parmesan | Black Pepper | D | 15

Mac & Cheese | Original | 15 - Truffle | 20 - Lobster | D | GL | 45

Cavatelli Pasta | Vintage Cheddar | Herbed Breadcrumbs

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

Duck Fat Potato Confit | Fontina Fondue | Potato Ranch Crumble | Truffle | D | 18

Charred Broccolini | Black Garlic Romesco | Almonds | 15

Yukon Gold Potato Purée | D | 12

Nduja Cream of Corn | Chives | D | GL | 15

Creamed Spinach | Crispy Onions | Feta | 15

Wild Mushroom | Sherry | Dried Cherries | 15

Charred Snap Peas | Calabrian Chili Butter | Citrus Bread Crumb | D | 15

Mixed Green Salad | Lemon Herb Dressing | 12

SIGNATURE SAUCES & ARTISAN BUTTERS

Bordelaise | **Nduja Hollandaise** | **Madeira Jus** | 3

Calabrian Chimichurri | **Cognac Peppercorn** | **Creamy Horseradish** | D | 3

Truffle Butter | **Yuzu Kosho Butter** | D | 5



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