

ISLAND BRASSERIE

ROSEWOOD BERMUDA

FIRST IMPRESSIONS

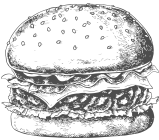


HEIRLOOM TOMATO TARTARE | D | 22
Avocado | Smoked Buffalo Ricotta
CANTABRIAN ANCHOVIES | GL | 24
Pan Con Tomato | Sourdough Bread with Tomato
PRAWN TOAST | GL | SH | 28
Parsley Mayo | Smoked Salmon Roe
OYSTERS | SH | 6 for 42 | 12 for 84
Koshu Mignonette | Mezcal Granita | Tabasco | Lemon
TUNA TARTARE | D | 35
Avocado Mousse | Cucumber | Yuzu Vinaigrette
BEEF TARTARE | 32
Fermented Black Bean | Chili Oil | Crisp Shallots |
Soy Emulsion | Black Rice Puff
CHICKEN LIVER PARFAIT | GL | 34
Cherry Compote | Sourdough | Truffle Salt

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 | Cantabrian Anchovies
ROASTED BEETROOT SALAD | D | N | 27
Goat Cheese Foam | Walnut Granola | Beetroot Glaze
BABY GEM SALAD | D | N | 29
Dansk Blue Cheese | Chive Dressing | Walnut
COBB SALAD | D | 29
Smoked Bacon | Tomato | Red Onion | Gorgonzola |
Egg | Avocado | Lemon Herb Dressing



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
SMASH BURGER | GL | D | 29
Two Patties | American Cheese | Remoulade | Shredded Lettuce| Tomato |
Pickles | Caramelized Onion | Brioche Bun

BUTCHER'S SELECTION



NEW YORK STRIP LOIN
Prime | 14oz | 80
FILLET
Petite 6oz | 58 Prime 8oz | 68
RIBEYE
Prime | 16oz | 90

CATCH & FLAME



LOCAL CATCH OF THE DAY | 46
TUNA LOIN | 48
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
Fregola is a small pasta typical of the Italian island of Sardinia. It is made of balls of durum wheat semolina and water, rolled by hand and toasted in the oven giving it a distinct nutty flavor and golden color.
LOBSTER AGNOLOTTI | GL | D | SH | 54
Lobster Bisque | Nduja Foam
SEAFOOD BOUILLABAISSSE | SH | D | 68
Local Fish | Mussels | Scallop | Jumbo Shrimp | Lobster | Tomato Butter Jus
HALIBUT | D | 64
Tomato Foam | Asparagus | Mussels | Saffron Jus
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
Mushrooms Farce | Pommès Anna | Fresh Black Truffle | Spinach Purée | Albufera Sauce | Crispy Sage
BEEF ROSSINI | D | GL | 76
Foie Gras | Maderia Jus | Black Truffle | Morels Mushrooms
TIKKA MASALA LAMB RUMP | D | 54
Green Chutney | Coriander Mint Salad



SIGNATURE SAUCES & ARTISAN BUTTERS

- Bordelaise | Nduja Hollandaise | Madeira Jus | 3
- Calabrian Chimichurri | Cognac Peppercorn | 3
- Bearnaise | Creamy Horseradish | D | 3
- Truffle Butter | Yuzu Kosho Butter | D | 5

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 | Cavatelli Pasta | Vintage Cheddar | Herbed Breadcrumbs | D | GL | SH
- Original | 15
- Truffle | 20
- Lobster | 45
- Parmesan Truffle Fries | Herb Aioli | D | GL | 14
- Charred Broccolini | Black Garlic Romesco | Almonds | 15
- Yukon Gold Potato Purée | D | 12
- Creamed Spinach | Crispy Onions | Feta | 15
- Wild Mushroom | Sherry | Dried Cherries | 15
- Mixed Green Salad | Lemon Herb Dressing | 12



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