

Oyster Flight

Selection of 4 daily Oysters

*Rosewood Bermuda Private Label
L'Hoste Père & Traditional Brut Champagne, France*

Snapper Ceviche

Pickled Peach, Pomegranate, Amarillo Vinaigrette

Astrolabe | Sauvignon Blanc Awatere Valley, Marlborough, New Zealand

Scallop Tikka Masala

Wild Rice | Cilantro

Terlan | Pinot Grigio, Südtirol – Alto Adige, Italy

Chilean Seabass

Jerusalem Artichoke purée | Poblano Caper Salsa

Fleurie | Gamay Noir, Joseph Drouhin, Beaujolais, France

Miso Cod

Forbidden Rice | Bok Choy | Pickled Baby Shitake |
Gingered Dashi

Résonance | Pinot Noir, Willamette Valley, Oregon, USA

Mango Peach Oolong Tea Cake

Mango Peach Confit, Mango Cremieux,
Oolong Whipped Ganache, Mango Glaze

Royal Tokaji | 'Blue Label' Aszu 5-Puttonyos, Hungary

VEGETARIAN MENU

Heirloom Tomato Gazpacho

Sweet Corn | Lemon Oil

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Compressed Watermelon

Cucumber | Agave Pickled Jalapeno |

Ginger Lime Vinaigrette | Scallion

Astrolabe | Sauvignon Blanc Awatere Valley, Marlborough, New Zealand

Trumpet Mushroom

Koji Pepper Miso

Schloss Gobelsburg | Grüner Veltliner Kamptal, Austria

Tandoori Cauliflower

Charred Brussel Sprouts | Yogurt | Kashmiri Butter |

Pickled Red Onion | Dukkah

Meerlust | Rubicon Red Blend, South Africa

Miso Eggplant

Forbidden Rice | Bok Choy | Pickled Baby Shitake |

Gingered Dashi

Cune Reserva | Tempranillo, Rioja, Spain

Pineapple Coconut Panna Cotta

Passion Fruit Meringue, Coconut Mousse, Pineapple,

Coconut Crumble, Coconut Sorbet

Royal Tokaji | 'Blue Label' Aszu 5-Puttonyos, Hungary

*Reservations available from 6:00 PM to 8:00 PM | 3 hours duration.
This exclusive beachfront dining experience is available for up to
8 guests per evening*

Prices:

*The six-course tasting menu \$180 per person
Wine pairings \$110 per person,
plus a 17% service charge.*

*An à la carte option is also available,
with a minimum spend of \$220 per person, plus a 17% service charge*

Setup fee \$250 | Dedicated Service fee \$90

Beach Bonfire Add-on: Medium \$400 | Large \$500

Please note, this experience is seasonal and weather dependent.

[Cancellations must be received at least 48 hours in advance.](#)

The full event charge will apply in cases of late cancellation or no-show.

Special event not eligible for Members or residence Discounts.