

ROSEWOOD

BERMUDA

Complete Menu Guide



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ISLAND BRASSERIE

ROSEWOOD BERMUDA

LIGHT BREAKFAST MENU

Served daily from 7:00 a.m. to 11:00 a.m.

CAFÉ

Freshly Brewed Regular or Decaffeinated Coffee

Cup 5 | Small Pot 10 | Large Pot 15

Italian Coffee

Espresso 6 | Cappuccino 6 | Latte 6

Selection of Teas from “Palais Des Thes” 6

Earl Grey | English Breakfast | Green Tea | Mint Verbena | Chamomile | Jasmine

Milk 4

Fresh | Skim | Almond | Soy

From the Juice Bar 6

Orange | Grapefruit | V8 | Apple | Cranberry

Fresh-squeezed California Oranges or Grapefruit 11

Smoothie 12

Cantaloupe – Pineapple

Strawberry – Banana

Green: Green Apple, Ginger, Honey, Spinach, Parsley

BREAD & GRAINS

Butter Croissant 6 | Toast 4.50

White | Whole wheat | Multigrain | NY bagel | Gluten-free | English muffin

Served with a selection of Homemade Fruit preserves, Honey, and Butter

“Chobani” Greek Style Yoghurt 18

House made Granola, Fresh berries

Assorted Individual Breakfast Cereal 8

Corn Flakes | Raisin Bran | Shredded Wheat | Granola | Rice Krispies | Special K

Served with your choice of Milk: Fresh, Skim, Almond

Organic Oatmeal 12

Steamed milk, Maple syrup

EGGS & MORE

Two Free Range Eggs 16

Any style, House breakfast potatoes, Choice of toast

Three-egg Omelet 19

Ham, Tomato, Onion, Bell pepper, Cheddar, Swiss, Mushrooms, House breakfast potatoes, Choice of toast

Eggs Benedict 21

Canadian ham, Grilled asparagus, Hollandaise sauce, English muffins, House breakfast potatoes

French Toast 17

Vanilla pain brioche, Fresh berries, Maple syrup

Homemade Buttermilk Pancakes 19

Choice of Chocolate chips or Blueberries with Maple syrup

Smoked Scottish Salmon 24

Toasted bagel, Cream cheese, Arugula, Avocado, Red onion

Fresh Fruit Platter 22

Pineapple, Melon, Mango, Kiwi, Fresh berries

Sides 7

Applewood smoked bacon | Cumberland pork sausage link | Grilled asparagus
Grilled marinated vegetables | House breakfast potatoes | Baked beans

Traditional American Breakfast 35

Coffee or Tea, Juice selection

Two free range eggs any style

Choice of Applewood smoked bacon or Cumberland pork sausage links

Served with House breakfast potatoes, Bakery basket or Toast with Fruit preserves and Butter

Orders are subject to a 17% service charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

LUNCH MENU

APPETIZERS

Chine Bread \$13 V

Bermuda Banana Bread, Candied Coconut, Yoghurt

Fresh Fruit Cooler \$24 Vg

Ripe Seasonal Fruits, Coconut Sorbet, Fresh Berries

Bermuda Fritters \$16

Tuckers Farm Goats Cheese, Onion Ginger Jam

Somers Isles Wings \$18/6 pieces

Crispy Chicken Wings, All Spice, Tabasco, Lime

Harrington Basket \$18

Rhode Island Calamari, Spicy Tomato Sauce

Grilled Shrimp \$15/6 pieces | \$28/12 pieces

Spicy Cocktail Sauce

Tuna Tartare \$24 / \$36

Local Yellow Fin Tuna, Ginger, Red Pepper

Bermuda Onion, Capers, Chives and Sesame Oil

SOUPS

Chefs Soup of The Moment \$11

Your Server will Advise you of Todays Selection

Bermuda Fish Chowder \$12.50

Gosling's Black Seal Rum, Outerbridge Sherry Peppers



SALADS

Organic Salad \$18 / \$26 Vg

Arugula Leaves, Frisee Leaves, Local Beets, Carrots

Anise, Candied Walnuts, Local Goat Cheese

Orange Kombucha Dressing

Watermelon Feta \$19 / \$28 V

Arugula, Feta Cheese, Pine Nuts, Cherry Tomatoes

Balsamic Vinegar

Creole Shrimp and Avocado Salad \$24 / \$38

Spicy Remoulade Sauce, Poached Jumbo Shrimp

Ripe Avocado, Garlic Croutons, Fresh Tomatoes

Pickled Cucumber

Kale Caesar \$16 / \$25 V

Local Kale, Romaine Hearts, Croutons, Parmesan

House Caesar Dressing

Castle Harbor Salad \$21 / \$30

Baby Spinach Leaves, Pan Roasted Garlic Chicken

Mango, Berries, Tomato, Avocado, Curry Dressing

Local Tuna Niçoise \$34

Yellow Fin Tuna, Artisanal Leaves, Potatoes

Cherry Tomatoes, Kalamata Olives, Boiled Egg

Green Beans, Grain Mustard

Salad Additions \$9/each

Pan Roasted Chicken Breast

Grilled Shrimp

Smoked Salmon

Parma Ham

Grilled Vegetables

Prices are subject to 17% gratuity

ISLAND BRASSERIE

ROSEWOOD BERMUDA

SANDWICHES, WRAPS & BURGERS

Choose your Side: Apple Wedges, Petit Garden Salad or Shoestring Fries

Turkey Bacon Club \$23

Crispy Apple Wood Smoked Bacon
Deli Sliced Turkey, Lettuce, Tomato, Mayo

Smoked Salmon Bagel \$26

Toasted New York Style Bagel
Smoked Salmon, Cream Cheese, Red Onion, Arugula

Rare Roasted Beef \$24

Roasted Beef Striploin, Monterrey Jack, Pickles
Mustard, Romaine, Brioche Bun

Hot Dog \$15.50

All-Natural Kosher Beef Frank
Sub Roll, American Mustard

**Grilled Bermuda Tomato, Parma Ham
and Mozzarella 23 V**

Open Faced Sandwich, Oven Baked Tomatoes
Arugula Salad, Pesto Olive Oil

Gombey Burger \$24.50

8oz Angus Beef Burger, Soy, Ginger
Double Cheddar, Bermuda Pepper Jam, Lettuce
Coleslaw Tomato, Apple Wood Smoked Bacon

St. George's Fish Sandwich \$24.50

Bermuda Waters Catch, Our Special Seasoning
Tartar Sauce, Lettuce, Tomato, Red Onion
Raisin Bread

LET'S LUNCH

Grilled Local Harvest \$38

Saragossa Sea Catch of the Day
Scallion Mash Potatoes, Grilled Vegetables
Lemon Butter Sauce

10oz Dry Aged Strip Steak \$48

Garlic Butter, Arugula Tomato Salad
Shoestring Fries

Grilled Loch Duarte Salmon Fillet \$38

Steamed Jasmine Rice, Lemon Oil
Grilled Broccolini

Calypso Shrimp Pasta \$24 / \$36

Spaghetti, Blackened Shrimp, Tomatoes
Scallion, Garlic, Touch of Cream

Vegan Pasta Bowl \$20 / \$32

Linguini with Grilled Vegetables
Chili, Olive Oil and Pesto



DESSERT

Flourless Chocolate Cake \$14

Raspberry Salad, Vanilla Bean Ice Cream

Lemon Drizzle Cake \$14

Lemon Curd, Strawberry Salad

Artisanal Cheese Plate \$19

Walnut Bread, Grapes, Orange Marmalade

Fresh Fruit Sundae \$14

Fresh Mint, Raspberry Coulis, Mango Sorbet
Cream, Toasted Almonds

Ice Cream and Sorbets \$10

A Selection of Fine Italian Gelatos and Sorbets
Please ask your server for the daily selection

Prices are subject to 17% gratuity

ISLAND BRASSERIE

ROSEWOOD BERMUDA

APPETIZERS

Tuna Tartare \$23 / \$36

Local Yellow Fin Tuna, Ginger, Red Pepper
Bermuda Onion, Capers, Chives and Sesame Oil

Jumbo Shrimp Cocktail \$24

Two Tiger Shrimp, Saffron Aioli
Spiced Cocktail Sauce

Scallop Ceviche \$24

Tiger Milk, Fresh Coconut, Lime and Chili
Arugula, Apple, Fennel, Candied Pecans

Bermuda Benedicts \$21

Poached Eggs, Hollandaise, Codfish Cake
Roasted Banana, Avocado Spiced Tomato

Angus Beef Tartare \$24

Hand Cut Beef, Ketchup, Mustard, Capers
Wadsons Farm Egg, Crisp Gruyère Cheese
Brioche Crumbs

Rhode Island Calamari \$18

Crispy Fried, Spicy Tomato Sauce

Tuckers Farm Goats Cheese Soufflé \$22

Arugula Leaves, Candied Walnuts, Pickled Bermuda Beets
Poppy Seed Dressing

Escargot \$20

Spiced Herb Butter, Poached Garlic, Fresh Parsley
and Citrus Zest

Foie Gras Terrine \$29

Port Wine Jelly, Candied Pistachio, Rhubarb
Fresh Baked Brioche

Half Dozen Blue Point Oysters \$32

Cocktail Sauce, Serrano Chili Mignonette
Bermuda Onion and Ginger Jam, Charred Limes



SOUPS

Bermuda Onion Soup \$12

Creamy Onion Soup, Caramelized Soubise, Crispy Onions
Gruyère Crisps Charred Shallot

Bermuda Fish Chowder \$12.50

Gosling's Black Seal Rum, Outerbridge Sherry Peppers

SALADS

Island Brasserie Caesar \$19 per person

Prepared Table Side

Crisp Organic Romaine Hearts, Walnut Focaccia,
Anchovies, Parmesan Snow, House Made Caesar Dressing

Wedge Salad \$18

Crisp Iceberg, Blue Cheese, Bacon, Tomato, Scallions

Castle Harbor Salad \$20 / \$36

Baby Spinach Leaves, Pan Roasted Garlic Chicken, Mango
Fresh Berries, Tomato, Avocado, Curry Dressing

Arugula Salad and Beetroot Tartare \$19 *Vegan*

Pickled Beets, Red Onions, Capers, Sweet Bell Pepper
Horseradish, Glazed Tofu, Asparagus
Miso Yolk, Crisp Focaccia

Prices are subject to 17% gratuity

ISLAND BRASSERIE

ROSEWOOD BERMUDA

SIGNATURE DISHES

Beyond Gombey Burger \$26

Soy Ginger Vegan Burger
Pepper Jam, Coleslaw, Lettuce, Mushroom Kimchi
Natural Yeast Hummus

24oz Chateaubriand \$128

Carved Table Side For Two

Sous Vide Rare then Oven Roasted to your Preference
Green Beans, Creamed Spinach, Sautéed Potatoes
Port Wine Jus, Bearnaise Sauce

Classic Steak Diane \$46

Pan Fried Long Island Strip Steak
Simmered in a Classic Diane Sauce
with Mushrooms, Garlic, Shallots
Worcester Sauce and a Touch of Cream
Served with Sautéed Potatoes, Steamed Asparagus

Pan Roasted Rockfish Française \$45.50

Scallion Mash Potatoes, Garlic Broccolini
Lemon Butter Sauce, Crisp Capers

Mushroom Crusted Chilean Sea Bass \$48

Leek and Potatoes Compote, Vanilla Carrot Purée

Lakan’s Vegan Curry \$32 | With Salmon \$38

Creamy Coconut Milk, Ginger, Garlic and Chilis
Bermuda Carrots, Mushrooms, Asparagus, Spinach
Cherry Tomatoes, Snow Peas, Steamed Jasmin Rice

Calypso Shrimp Pasta \$24 / \$36

Spaghetti, Blackened Shrimp, Tomatoes, Scallion
Garlic and a Touch of Cream

Vegan Pasta Bowl \$19 / \$32

Linguini with Grilled Vegetables, Chili, Olive Oil and Pesto

FROM THE GRILL

LAND

Weekly Butcher Block Specialty Cut Market Price

Your Server will explain this week’s Butcher Block Special

Linz Meats of Chicago
10oz Dry Aged Strip Steak **\$56**

Halperns’ 1855 Black Angus Ribeye Steak
12oz **\$46.50** | 16oz **\$57**

DeBragga New York’s Butcher
24oz T-Bone Steak **\$75**

Chairman’s Reserve
45oz Tomahawk Chop **\$125**

Halperns’ 1855 Black Angus Beef Tenderloin
Petit Fillet 5oz **\$40** | 8oz **\$54.5**

Tom Wadson Free Range Chicken Breast **\$38**

Muscovy Duck Cherry Brandy Cured Breast **\$39**

OCEAN

Loch Duarte Scottish Salmon **\$38**

Local Rockfish Steak **\$42**

Local Yellow Fin Tuna **\$38**

Today’s Selection of Fresh Landed Bermuda Fish **\$40**

ENHANCEMENTS

Black Tiger Shrimp **\$12/2.5oz**
Pan Roasted Foie Gras **\$20/2oz**
Scallop Skewer **\$18/3 pieces**

COMPLIMENTARY TOPPINGS AND SAUCES

Please choose one, extra sauce \$7

Lemon Butter Sauce
Béarnaise
Grilled Pineapple Salsa
Café de Paris Butter
Port Wine Jus
Umami Butter
3 Peppercorn and Outerbridge Sherry Pepper Sauce

SIDES

Steamed Asparagus Hollandaise **\$9**
Creamed Spinach **\$8**
Snow Peas and French Green Beans **\$8**
Sand Baked Bermuda Carrots **\$8**
Wild Mushroom Medley **\$9**
Broccolini with Chili and Garlic **\$9**
Twice Baked Potatoes
with Sour Cream and Chives **\$8**
Pommes Lyonnaise, Sautéed Potatoes with Onions **\$8**
Black Garlic and Truffle Mash Potato **\$11**
Truffled Parmesan Fries **\$9**

Prices are subject to 17% gratuity

ISLAND BRASSERIE

ROSEWOOD BERMUDA

DESSERTS

A Selection of Artisanal Cheese

Selection of Four Cheeses: \$19

Selection of Six Cheeses: \$29

*Cabot Clothbound Cheddar, Cabot Creamery
Rupert, Consider Bardwell Farm
Llandaff, Llandaff Creamery
Hudson Flower, Murray's Cave Master Reserve
Smokey Blue, Rogue Creamery*
Walnut Bread, Grapes, Crackers, Berries

Ginger Beer Cake \$14

Toasted Coconut, Mango Purée, Caramel Ice Cream

Soufflé of the Day \$16

Your Server Will Advise You of Today's Creation

Crêpes Suzette \$16

Flamed Table Side with Fresh Orange
Chantilly Cream and Cinnamon

Drop the Pie \$14

Lemon Meringue Pie

Banana Crème Brûlée \$14

Burnt Banana Scented Cream, Warm Banana Fosters

Trio of Chocolate \$15

Warm Chocolate Cake, Aerated Cacao Barry
White Chocolate Mousse, Citrus Salad, Fresh Herbs

Exotic Ice Cream and Sorbet \$10

Please ask your waiter for today's assortment



ISLAND BRASSERIE

ROSEWOOD BERMUDA

WINE LIST

WHITE & ROSÉ

	GLASS	BOTTLE
Landmark Overlook, Chardonnay	16	78
Emmolo, Sauvignon Blanc	16	78
Barone Fini, Pinot Grigio	15	72
Chateau D’Esclans Whispering Angel Rosé	15	72
Minuty M de Minuty Rosé	15	72
Henri Bourgeois Sancerre, Sauvignon Blanc	16	78
Paul Hobbs Crossbarn, Chardonnay	18	88

RED

	GLASS	BOTTLE
Château Ste. Michelle Indian Wells, Cabernet Sauvignon	16	75
Château Hauts-Moureaux, Merlot, Cab. Sauv., Cab. Franc	17	90
Landmark ‘Overlook’, Pinot Noir	16	78
Henry Fessy Beaujolais Villages ‘Vieilles Vignes’, Gamay	14	65
Rivera ‘Il Falcone’, Nero di Troia	15	72
Clos de los Siete, Malbec, Cabernet Sauvignon, Merlot	16	78

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Mercier Brut Reserve Champagne N/V	18	98
Bisol Crede Prosecco N/V	15	72
Bird in Hand Sparkling Pinot Noir	17	82
Ruinart R de Ruinart Brut N/V	30	150
Veuve Clicquot Brut Yellow Label N/V		160
Perrier-Jouët “Grand Brut” N/V `		160
Veuve Clicquot Rosé N/V		195
Ruinart Rosé N/V		220
Ruinart Blanc de Blancs N/V		230
Dom Pérignon		500

DESSERT WINE & PORT

	GLASS	BOTTLE
Paul Jaboulet Muscat de Beaumes de Venise	15	65
Muscat Blanc		
Château Guiraud, Sauvignon Blanc and Semillion	25	230
Royal Tokaji Kek 5 Puttonyos Aszu Blue Label	25	100
Blend Muscat Blanc		
Warre’s Quinta da Cavadinha Vintage Port, Blend	15	135
Dow Tawny Port 20 Years, Blend N/V	20	180

HALF BOTTLE

	BOTTLE
Ceretto Moscato d’Asti I Vignaioli San Stefano	40
Domaine du Rochoy, Sancerre	50
La Crema, Chardonnay	45
Seghesio Family Vineyards, Zinfandel	50
Château Mont Redon Chateaneuf-du-Pape	60
Château Labergeoce Margaux	70
Ruinart Rosé N/V	145
Veuve Clicquot Brut Yellow Label N/V	100

FRENCH WHITE

	BOTTLE
Moreau Petit Chablis, Chardonnay	80
Louis Latour Pouilly-Fuissé, Chardonnay	95
Antonin Guyon Meursault Charmes 1er Cru, Chardonnay	185
Vincent Girardin Chassagne Montrachet	195
‘Les Vieilles Vignes’, Chardonnay	
Oliver Leflaive Meursault Narvaux, Chardonnay	200
Henri Bourgeois Sancerre, Sauvignon Blanc	78
Domaine Rochoy Sancerre, Sauvignon Blanc	95
Chatelain Pouilly Fumé, Sauvignon Blanc	75
Pascal Jolivet Pouilly-Fumé, Sauvignon Blanc	75
M de Minuty Rosé	72
Chateau d’Esclans ‘Whispering Angel’ Rosé	72
Domaine Boutet-Sauliner, Chenin Blanc	78
Chapoutier, Viognier	140

ITALIAN WHITE

	BOTTLE
Barone Fini, Pinot Grigio	72
Bottega, Pinot Grigio	80
Pio Cesare, Gavi dei Gavi	75
La Scolca Black Label, Gavi dei Gavi	135
Ceretto ‘Blange’, Arneis	90
Jermann ‘Dreams’, Chardonnay	170

AMERICAN WHITE

	BOTTLE
Landmark Overlook, Chardonnay	78
Sonoma-Cutrer, Chardonnay	85
Paul Hobbs Cross Barn, Chardonnay	88
Jordan, Chardonnay	120
Stag’s Leap Vineyard, Chardonnay	120
32 Winds ‘Spinnaker’ Chardonnay	130
Bonterra ‘The Roost’ Single Vineyard Organic, Chardonnay	150
Chalk Hill Estate, Chardonnay	195
Far Niente Estate, Chardonnay	210
Emmolo, Sauvignon Blanc	78
Duckhorn Vineyards, Sauvignon Blanc	95
Grgich Hills Fumé Blanc, Sauvignon Blanc	110
Hourglass, Sauvignon Blanc	110
Metaphora, Sauvignon Blanc	125

REST OF THE WORLD WHITE

	BOTTLE
Dr. Loosen Wehlener Sonnehur Riesling Spatlese	90
Te Henga, Sauvignon Blanc	75
Cloudy Bay, Sauvignon Blanc	125
Waterford, Sauvignon Blanc	75
Waterford Estate Single Vineyard, Chardonnay	80
Santos da Casa Reserva, Blend	75
Paco & Lola, Albariño	80

ISLAND BRASSERIE

ROSEWOOD BERMUDA

FRENCH RED

Henry Fessy, Beaujolais Villages Vieilles Vignes, Gamay	72
Louis Latour, Cotes de Nuit Villages, Pinot Noir	100
Butterfield, 1er Cru ‘Les Teurons, Pinot Noir	150
Domaine Antonin Guyon, Gevrey Chambertain, Pinot Noir	175
Domaine des Perdrix, Vosne-Romanée, Pinot Noir	175
Domaine Antonin Guyon, Chambolle Musigny, Pinot Noir	180
Louis Latour, Aloxe Corton ‘Les Chaillots’, Pinot Noir	200
Butterfield, Nuits St. George 1er Cru ‘Murger’, Pinot Noir	250
Drouhin, Clos de Vougeot Grand Cru, Pinot Noir	675
Gerard Bertrand, Merlot (Organic)	75
Château Mont Redon, Chateauneuf-du-Pape	120
Grenache, Syrah, Moverde	
Domaine Pichat, Cote Rotie 'Löss', Syrah (Vegan)	150
Domaine du Vieux Télégraphe, Châteauneuf-du-Pape ‘La Crau’ Greanche, Syrah	220
Château Hauts-Moureaux, St. Émilion	90
Merlot, Cabernet Sauvignon, Cabernet Franc	
Château Rollan de By, Haut Médoc Cru Bourgeois	120
Cabernet Sauvignon, Merlot	
By Clinet, Pomerol, Merlot, Cabernet Sauvignon	120
Blasson d’Issan, Margaux, Cabernet Sauvignon, Merlot	145
Ségla, Margaux, Cabernet Sauvignon, Merlot, Cabernet Franc	165
Réserve de la Comtesse, Pauillac, Cabernet Sauvignon	170
Merlot, Petit Verdot	
Echo de Lynch Bages, Pauillac, Cabernet Sauvignon	190
Merlot, Cabernet Franc	
Château Gloria St. Julien, Cabernet Sauvignon, Merlot	200
Cabernet Franc	
Château La Lagune, Troisieme Cru Haut Medoc	240
Cabernet Sauvignon, Merlot	
Château Beau-Sejour Bécot, 1er Grand Cru Classé St. Émilion	300
Merlot,Cabernet Sauvignon	
Château Clerc-Milon, Pauillac, Cabernet Sauvignon, Merlot	400
Cabernet Franc	
Château Pontet-Canet Pauillac, Cabernet Sauvignon, Merlot	450
Petit Verdot	
Château Pichon-Comtese Lalande, Pauillac, Cabernet Sauvignon	520
Merlot	
Château Palmer Margaux, Cabernet Sauvignon, Merlot, Petit Verdot	900
Château Haut-Brion, Graves 1er Cru Classé, Merlot, Cabernet Sauvignon	2400
Petit Verdot	

ITALIAN RED

Rivera ‘Il Falcone’, Nero di Troia	88
Farnese ‘Casale Vecchio’, Montepulciano	75
Zenato Amarone della Valpolicella, Corvina, Rondinella	160
Oseleta, Croatina	
Isole e Olena, Sangiovese	90
Tenuta dell’ Ornelia “Le Volte”, Merlot	100
Gaja ‘Sito Moresco’, Nebbiolo, Cabernet Sauvignon	150
Rivetto Barolo ‘Serralunga’, Nebbiolo	150
Ceretto Barolo, Nebbiolo	165
Frescobaldi Brunello di Montalcino Castelfgiocondo, Sangiovese	170
Pio Cesare Barolo, Nebbiolo	190
Ceretto Barbaresco, Nebbiolo	300
Gaja Barbaresco, Nebbiolo	550

BOTTLE

AMERICAN RED

Landmark ‘Overlook’, Pinot Noir	78
Bonterra, Pinot Noir (Organic)	80
Willakenzie Estate, Pinot Noir	95
La Crema, Pinot Noir	125
32 Winds ‘Maestro’, Pinot Noir	150
Duckhorn ‘Goldeneye’, Pinot Noir	160
Belle Glos Clark & Telephone, Pinot Noir	165
Cristom ‘Eileen’ Eola-Amity Hills, Pinot Noir	175
Metaphora Pinot Noir	220
Château Ste. Michelle Indian Wells, Cabernet Sauvignon	75
Justin, Cabernet Sauvignon	75
Wild Hogge, Cabernet Sauvignon	120
Heritage, Cabernet Sauvignon	130
Sterling Vineyards, Cabernet Sauvignon	140
Jordan, Cabernet Sauvignon	165
Freemark Abbey, Cabernet Sauvignon	170
Ramey, Cabernet Sauvignon	170
Paul Hobbs ‘Cross Barn’, Cabernet Sauvignon	180
Chateau Montelena, Cabernet Sauvignon	180
Stag’s Leap Wine Cellars ‘Artemis’, Cabernet Sauvignon	190
Silver Oak, Cabernet Sauvignon	225
Shafer Winery “One Point Five”, Cabernet Sauvignon	300
Hourglass ‘Blueline Vineyard’, Cabernet Sauvignon	350
Diamond Creek ‘Red Rock Terrace’, Cabernet Sauvignon	420
Diamond Creek ‘Volcanic Hill’, Cabernet Sauvignon	420
Diamond Creek ‘Gravelly Meadow’, Cabernet Sauvignon	420
Metaphora, Cabernet Franc	650
J. Lohr ‘Tower Road Vineyard’, Petit Syrah	85
Sterling Vineyards Estate, Merlot	120
Stag’s Leap Winery, Merlot	155
Hourglass ‘Blueline Vineyards’, Merlot	200
Roth Estate, Heritage Blend	120
Hourglass HGIII, Bordeaux Blend	120
Bonterra ‘The McNab’ Single Vineyard	170
Bordeaux Blend (Biodynamic)	
Justin ‘Isoceles’, Bordeaux Blend	200

REST OF THE WORLD RED

Clos de los Siete, Malbec	78
Finca Sopenia ‘Synthesis’, Malbec	110
Neyen ‘Espiritu de Apalta’ Single Vineyard	140
Carmenere and Cabernet Sauvignon	
Montes ‘Purple Angel’, Carmenere	175
Meerlust ‘Rubicon’, Bordeaux Blend	95
Kanonkop Estate Wine, Pinotage	100
Waterford Estate, Grenache Noir	100
Waterford Estate, Cabernet Sauvignon	115
Cloudy Bay, Pinot Noir	135
Penfold’s Bin 2, Shiraz and Mataro	120
Penfold’s Bin 128, Shiraz	140
Penfold’s Bin 95 ‘Grange’, Shiraz	2000

BOTTLE

BOTTLE



TUCKER'S

BAR

WINE BY THE GLASS

White & Rosé

Landmark Overlook, Chardonnay	\$16
Emmolo, Sauvignon Blanc	\$16
Barone Fini, Pinot Grigio	\$15
Chateau D'Esclans Whispering Angel Rosé	\$15
Minuty M de Minuty Rosé	\$15
Henri Bourgeois Sancerre, Sauvignon Blanc	\$16
Paul Hobbs Crossbarn, Chardonnay	\$18

Red

Château Ste. Michelle Indian Wells, Cabernet Sauvignon	\$16
Château Hauts-Moureaux, Merlot, Cab. Sauv., Cab. Franc	\$17
Landmark 'Overlook', Pinot Noir	\$16
Henry Fessy Beaujolais Villages 'Vieilles Vignes', Gamay	\$14
Rivera 'Il Falcone', Nero di Troia	\$15
Clos de los Siete, Malbec, Cabernet Sauvignon, Merlot	\$16

Champagne and Sparkling Wine

Mercier Brut Reserve Champagne N/V	\$18
Bisol Crede Prosecco N/V	\$15
Bird in Hand Sparkling Pinot Noir	\$17
Ruinart R de Ruinart Brut N/V	\$30

BEER

Amstel Light Netherlands	\$9.50
Angry Orchard Cider GF U.S.A.	\$9.50
Blue Moon U.S.A.	\$9.50
Brooklyn Pale Ale U.S.A.	\$9.50
Brooklyn Summer Ale U.S.A.	\$9.50
Coors Light U.S.A.	\$9.50
Corona Extra Mexico	\$9.50
Heineken Netherlands	\$9.50
On De Rock Pilsner Bermuda	\$9.50
Samuel Adams Boston Lager U.S.A.	\$9.50
Stella Artois Belgium	\$9.50
Guinness Ireland	\$10



TUCKER'S

BAR

SIGNATURE COCKTAILS

Bermuda Old Fashion **\$22**
Bacardi Rosewood Bermuda Exclusive Blend
Bermuda Gold Loquat Liqueur and House Bitters

Bird of Paradise **\$16**
Santa Teresa 1796, Campari, Pineapple Juice
Lime Juice and Simple Syrup

The Don Daiquiri **\$18**
Facundo Neo, Lime Juice and Honey Syrup

Pear Fizz **\$20**
Grey Goose La Poire, St.Germain, Champagne
Lemon Juice and Simple Syrup

Spiced Barrel **\$16**
Bacardi Spice Rum, Malibu Coconut Rum, Melon Liqueur
Lime Juice Pineapple Juice

Tiki Old Fashioned **\$16**
Plantation Pineapple, Plantation OFTD, Honey Syrup and Bitters

Rosewood Daisy **\$20**
Rosewood Bermuda Patron, Cointreau, Lime Juice
House Bitters and Ginger Beer

REVITALIZERS

Coconut Cooler **\$9**
Coconut Water, Cucumber, Citrus, and Mint

Raspberry Collins **\$9**
Lemon and Lime Soda, Fresh Raspberries, Lemon Juice
and Simple Syrup

Sin Free Spritz **\$9**
San Pellegrino Lemonade, Tonic Water and Fresh Herbs

Spiced Apple Highball **\$9**
Seedlip Spice 94 Non-Alcoholic, Lemon Juice
Apple Cinnamon Syrup, Soda Water

SUL VERDE

ROSEWOOD BERMUDA

LUNCH MENU

APPETIZER

BERMUDA FISH CHOWDER 12.50

Traditional island fish soup with Black rum and Sherry pepper

PASTA AND WHITE BEAN SOUP 10.50

Vegetables, Grilled parmesan, Pesto

HALF DOZEN CHICKEN WINGS 14.50

Tossed in lime, Tabasco, Butter, Celery salt, served with Blue cheese dip, and Celery sticks

CALAMARI 16

Crispy fried calamari, Marinara sauce, Lemon wedges

ZUCCHINI STICKS 15

Polenta dusted and fried crisp, Tzatziki sauce

TUNA TARTAR 22 | 36

Yellow fin tuna, Capers, Sweet red pepper, Ginger, Chives, Sesame oil

BUFFALO MILK BURRATA 21

Heirloom tomato jam, Basil oil, Toasted pine nut, Balsamic figs

BERMUDA CHEF'S SALAD 19/32

Mixed greens, Chopped egg, Sliced turkey, Avocado, Tucker's Farm goat cheese, Cucumber, Pickled local beets, Buttermilk ranch dressing

BRUSCHETTA 18

Buffalo mozzarella, Vine ripe tomatoes, Basil, Balsamic

KALE CAESAR SALAD (V) 14.50 | 19.50

Organic kale and Romaine hearts, Croutons, Shaved parmesan, Classic Caesar dressing

QUINOA SALAD 16.50 | 26.50

Feta cheese, Sweet pears, Grilled vegetables, Arugula, Fresh herbs, Lemon-garlic dressing

CHARCUTERIE PLATTER 24

Marinated olives, Mortadella, Parma ham, Parmesan reggiano, Salami, Italian bread, Crisp arugula

THAI SALAD 19 | 28

Tom Wadsons Green Papaya, Ripe Salted Mango, Thai Chili, Fish Sauce, Green Beans, Cherry Tomato and Crushed Peanuts

Salad Additions 9

Grilled chicken breast | Grilled shrimps | Smoked salmon | Grilled vegetables

Prices are subject to 17% service charge

SUL VERDE

ROSEWOOD BERMUDA

BURGERS & SANDWICHES

Served with a choice of Apple wedges, Green salad or Shoestring fries

THE BIG HACK 26.50

Double cheeseburger, Triple brioche bun, Lettuce, Pickles, Onion, Thousand island dressing

BBQ CHICKEN BURGER 22.50

BBQ chicken breast, Provolone cheese, Crisp bacon, Lettuce, Tomato, Chipotle mayonnaise

TURKEY PANINI 19.50

Honey-roasted turkey breast, Arugula, Provolone Cheese, Tomato, Mayo

MUFFULETTA BAGUETTE 24.50

Olive salad, Mortadella, Salami, Parma ham, Provolone cheese

FISH SANDWICH 24.50

Crispy fried or Grilled turbot, Lettuce, Tomato, Onion, House made tartar sauce

TUCKER'S POINT SURF AND TURF CLUB SANDWICH 33.50

Lobster salad, Avocado, Lettuce, Tomato, Maple brown sugar bacon, Thousand island dressing

GRILLED VEGETABLE WRAP 17.50

Herb-grilled summer vegetables, Basil hummus, Black olives, Roasted cherry tomatoes

PASTA & MAIN COURSES

SPAGHETTI MEATBALLS 22

Sul Verde's famous meatballs, Served with Tomato sauce and Shaved parmesan

LASAGNA AL FORNO 26

Layers of rich Bolognaise Sauce, Delicate Pasta, Creamy Bechamel Sauce, Ricotta and Parmesan Cheese with Crisp Garlic Bread

SPAGHETTI FRUTTI DI MARE 34

Spaghetti tossed with Mussels, Clams, Shrimp, Octopus and Calamari finished with a rich Tomato sauce and Olive oil and Chili

VEGAN PASTA BOWL 26

Whole-wheat linguini, Roasted garlic, Chili, Olive oil and Seasonal vegetables

YORKSHIRE PUDDING 22.50

Filled with Cumberland sausage, Baked beans and Onion gravy
Add Sunny Side Egg 6

FISH AND CHIPS 26

Battered Atlantic haddock, Coleslaw, Shoestring fries, Pea and Mint puree

STEAK AND EGGS 28

Grilled 6oz strip steak, Two sunny side eggs, French fries

GRILLED LOCAL CATCH OF THE DAY 36

Tomato risotto, Grilled broccolini, Olive, Caper salsa

KETO SALMON FILLET 34

Baked Scottish salmon with Garlic parmesan crust, Sautéed Kale and Spinach

Prices are subject to 17% service charge

SUL VERDE

ROSEWOOD BERMUDA

PIZZAS

Our Italian Chefs have developed the perfect pizza dough following the Neapolitan tradition of “verace” pizzas, thin and crispy in the center with a puffed crusty “cornicione” on the outer edge

MARGHERITA 19

Tomato sauce, mozzarella, basil

DIAVOLA 20

Pepperoni, Tomato sauce, Mozzarella, Chili oil, Oregano

FARMERS DEAL 22

Daily Farmer’s vegetables, Tomato sauce, Mozzarella

CAPRICCIOSA 22

Mushrooms, Artichokes, Ham, Olives, Tomato sauce, Mozzarella

MEAT LOVER 24

Italian sausage, Pepperoni, Pancetta, Ham, Mozzarella, Tomato sauce

NAPOLI 20

Anchovies, Olives, Oregano, Tomato sauce, Mozzarella

GAMBERI 23

Jumbo shrimp, Roasted garlic, Basil, Tomato sauce, Mozzarella

FIVE CHEESES 23

Mozzarella, Taleggio, Provolone, Gorgonzola, Parmesan

BIANCA 24

Pancetta, White truffle oil, Mozzarella, Thyme

DESSERT

TIRAMISU 14

Layered coffee mousse with Mascarpone and Cocoa

PANNACOTTA 14

Classic vanilla, Milk and cream custard with Campari and Grenadine jelly

CHOCOLATE FLAN 14

Dark chocolate molten cake, Vanilla ice cream

RICOTTA PINE NUT PIE 14

Filled with Lemon-ricotta pastry cream, Balsamic strawberry salad

ICE CREAM & SORBET 12

Three scoops from the daily selection

Prices are subject to 17% service charge

DINNER

APPETIZER

CRUDO DI TONNO 18

Fennel, Fried capers, Arugula, Virgin olive oil

POLPO GRIGLIATO 19

Grilled octopus, Squid ink Sicilian couscous, Chickpeas and green peas dots

INSALATA DI MARE 21

Seafood salad of shrimp, squid, octopus and scallops in Lemon-olive oil and herb dressing

BURRATA 19

Burrata cheese, Parma ham, Figs, Balsamic reduction

ANTIPASTINO 20

Napoli salami, Mortadella, Bresaola, Parma ham, Roasted artichokes, Mozzarella,
Grilled vegetables and Fresh melon

IMPEPATA DI COZZE 18

Steamed PEI mussels, Parsley and Crushed black pepper

ZUCCHINE ALLA PARMIGIANA 16 (v)

Baked Layers of Zucchini with Mozzarella and Tomato Sauce

CALAMARI FRITTI 17

Golden Fried Calamari, Spiced Marinara Sauce

SOUP & SALAD

CREMA DI POMODORO 12 (v)

Cream of tomato and basil, Goat cheese

PASTA & FAGIOLI 12 (v)

Traditional Tuscan white bean and pasta soup, Crusty bread

INSALATA NOSTRA 16 (v)

Mixed greens, Cherry tomatoes, Avocado, Shaved pecorino, Balsamic vinegar dressing

INSALATA CAPRESE 20 (v)

Hand-pulled mozzarella, Vine-ripe tomatoes, Fresh basil, Virgin olive oil, Oregano

INSALATA CESARE 18 (v)

House classic caesar dressing, Garlic croutons, Shaved parmigiano

PASTA & RISOTTO

PAPPARDELLE ALLA GENOVESE 20 | 28

Slow-braised short rib, Caramelized baby onions, Rosemary jus, Orange zest, Shaved pecorino

PENNE ALLA BOLOGNESE 17 | 25

Traditional beef, tomato and herb ragout

LINGUINE ALLE VONGOLE 20 | 28

Baby clams, Garlic, Chili, Parsley and White wine

GNOCCHI CON CAVOLFIORE E SPINACI 18 | 26 (v)

Potato Gnocchi, Roasted Cauliflowers and Fresh Spinach

RAVIOLI ALL’ARAGOSTA 22 | 34

Lobster-filled ravioli, Tomato and saffron sauce

RISOTTO ALLA ZUCCA E GAMBERI 22 | 34

Pumpkin risotto, Grilled spiced shrimp, Fried leeks, Aromatic oil

POLPETTE 18 | 26

Signature Sul Verde Meatballs, Garlic, Herbs, Onion, Tomato sauce, Shaved parmigiano, Spaghetti

PESCE E CARNE

COSTOLETTE DI AGNELLO, CHIMICHURRI 44

Grilled lamb chops, Grilled polenta, Asparagus, Chimichurri sauce

POLLO ALLA PEPERONATA 34

Free-range chicken breast, Olives, Fire-roasted bell peppers, Capers, Potato gnocchi

OSSOBUCO ALLA MILANESE 44

Simmered veal shank, Saffron risotto

SCALOPPINE AL MARSALA E FUNGHI 36

Thin veal scaloppini, Mushroom and Marsala wine sauce, Herb tagliatelle

SCALOPPINE ALLA MUGNAIA 36

Thin veal scaloppini, Lemon and Capers sauce, Rosemary new potatoes, Broccolini

TAGLIATA DI MANZO ALLA PIZZAIOLA 44

Beef sirloin, Tomato, Garlic and Oregano Sauce, Herb Risotto

GRIGLIATA DI GAMBERONI 45

Grilled large prawns marinated in Herbs and Balsamic vinegar, Sicilian couscous,
Fire-roasted bell pepper pesto

PESCE ALL’ACQUA PAZZA 44

Bermuda ocean harvest, New potatoes, Tomato, White wine, Olives, Fresh herbs

SALMONE AL PEPE VERDE 37

Pan seared salmon, Green peppercorn sauce, Mini ratatouille

DESSERT

TIRAMISU 14

Layered coffee mousse with Mascarpone and Cocoa

PANNACOTTA 14

Classic vanilla, Milk and cream custard with Campari and Grenadine jelly

RICOTTA PINE NUT PIE 14

Filled with Lemon-ricotta pastry cream, Balsamic strawberry salad

CHOCOLATE FLAN 14

Dark chocolate molten cake, Vanilla ice cream

ICE CREAM & SORBET 12

Three scoops from the daily selection

Prices are subject to 17% service charge

WINE LIST

WHITE & ROSÉ

Rivera ‘Lama dei Corvi’, Chardonnay 2017	16		78
Emmolo, Sauvignon Blanc 2017	16		78
Barone Fini, Pinot Grigio 2018	15		72
Vesevo Beneventano, Falanghina 2018	14		66
Pio Cesare Gavi di Gavi, Cortese 2018	16		78
M de Minuty, Rosé 2011	15		72

RED BY THE GLASS

Farnese ‘Casale Vecchio’, Montepulciano 2016	16		75
Barone Ricasoli, Chianti Classico Riserva, Chianti Blend 2015	16		75
Piccini ‘Sasso Al Poggio’, Cabernet Sauvignon, Merlot and Sangiovese 2015	17		78
Rivera ‘Il Falcone’, Nero di Troia 2012	15		72
Chateau Ste. Michelle ‘Indian Wells’, Cabernet Sauvignon 2016	16		75
Landmark ‘Overlook’, Pinot Noir 2016, U.S.A	16		78

CHAMPAGNE & SPARKLING WINE

Bisol Crede Prosecco N/V	15		72
Bird in Hand Sparkling Pinot Noir 2018	17		82
Mercier Brut Reserve Champagne N/V	18		98
Ruinart R de Ruinart Brut N/V	30		150
Veuve Clicquot Brut Yellow Label N/V	160		
Perrier-Jouët “Grand Brut” N/V	160		
Veuve Clicquot Rosé N/V	195		
Ruinart Rosé N/V	220		
Ruinart Blanc de Blancs N/V	230		
Dom Pérignon 2009	500		

ITALIAN WHITE

Santadi ‘Cala Silente’, Vermentino 2015	72
Ottella Lugana, Trebbiano 2016	72
Fantinel ‘Sant’Helena’, Pinot Grigio 2017	78
Fantinel Frontiere Collio Bianco, Friulano, Pinot Bianco, Chardonnay 2014	78
Cerretto ‘Blange’, Arneis 2018	85
Cervaro della Sala Antinori, Chardonnay, Grechetto 2014	105
La Scolca Gavi dei Gavi Black Label, Cortese 2018	125
Isole e Olena, Chardonnay 2016	140
Ornellaia ‘Poggio alle Gazze’, Sauvignon Blanc, Viognier, Vermentino 2016	175
Jermann ‘Dreams’, Chardonnay 2017	180
Gaja Rossj Bass 2016, Chardonnay, Sauvignon Blanc 2016	195

WHITE (GLOBAL)

Landmark ‘Overlook’, Chardonnay 2017	78
Sonoma-Cutrer, Chardonnay 2016	80
Grgich Hill’s Cellar Estate Grown, Chardonnay 2015	150
Far Niente Estate, Chardonnay 2017	210
M de Minuty, Rosé 2018	72
Chateau d’Esclans ‘Whispering Angel’, Rosé 2018	72
Chatelain Pouilly Fumé, Sauvignon Blanc 2016	75
Henri Bourgeois Sancerre, Sauvignon Blanc 2018	78
Domaine du Rochoy Sancerre, Sauvignon Blanc 2018	95
Louis Latour Pouilly-Fuissé, Chardonnay 2017	95
Moreau Chablis ‘Fourchaume 1er Cru’, Chardonnay 2016	110
Paco & Lola, Albariño 2018	80
Cloudy Bay, Sauvignon Blanc	125

ITALIAN RED

Renato Ratti Barolo Marcenasco, Nebbiolo 2012	180
Fontanafredda Serralunga d’Alba Barolo, Nebbiolo 2014	160
Gaja Barbaresco, Nebbiolo 2016	550
Jermann ‘Red Angel on the Moonlight’, Pinot Noir 2016	95
Zenato Amarone della Valpolicella, Corvina, Rondinella, Oseleta, Croatina 2015	160
Zenato Ripassa Valpolicella Ripasso Superiore, Corvina, Rondinella, Oseleta 2016	85
La Roncaia, Refosco DOC 2013	130
Ruffino Chianti Classico Riserva ‘Ducale’, Sangiovese 2015	85
Montevertine ‘Le Pergole Torte, Sangiovese 2010	320
Poggio Antico Altero Brunello di Montalcino, Sangiovese 2011	190
San Felice Campogiovanni Brunello di Montalcino, Sangiovese 2014	120
Marchesi Antinori ‘Tignanello’, Sangiovese, Cabernet Sauvignon, France 2011/2012	275
Banfi Vintners ‘Cum Laude’, Cabernet Sauvignon, Merlot, Sangiovese 2015	95
Poggio al Tesoro ‘Il Sondaia’, Cabernet Sauvignon, Merlot 2014	130
Querciabella ‘Camartina’, Cabernet Sauvignon, Sangiovese 2013	210
Tenuta Bellafonte ‘Collenotollo’ Montefalco, Sagrantino 2012	120
Santadi ‘Shardana’, Carignano, Shiraz 2012	85
Tenuta Delle Terre Nere Etna Rosso, Nerello Cappuccio 2017	85
Farnese Edizione 18 Cinque Autoctoni, Merlot, Sangiovese, Montepulciano 2016	110
Planeta Burdese Cru, Cabernet Franc, Cabernet Sauvignon 2014	100
Planeta Etna Rosso, Nerello Mascalese 2017	85
Fonterutoli Castello di Fonterutoli, Sangiovese 2010	175
Kettmeir, Pinot Noir 2017	80
Tenuta Sassoregale Maremma, Sangiovese 2015	100
Castello di Volpaia Chianti Classico Riserva, Sangiovese 2016	105
Mandrone di Lohsa, Cabernet Sauvignon, Merlot, Cabernet Franc	110
Casa Girelli ‘Virtuoso’, Primitivo 2015	75
Cantina Terlano ‘Porphy’, Lagrein 2016	130

RED (GLOBAL)

Willakenzie, Pinot Noir 2016	95
Justin, Cabernet Sauvignon 2017	75
Wild Hogge, Cabernet Sauvignon 2012	120
Stag’s Leap Winery, Merlot 2015/2016	155
Jordan, Cabernet Sauvignon 2014	165
Heitz Cellar, Cabernet Sauvignon 2014	185
Shafer ‘One Point Five’, Cabernet Sauvignon 2016	300
Drouhin Volnay, Pinot Noir 2016	145
Butterfield, 1er Cru ‘Les Teurons, Pinot Noir 2015	150
Domaine Antonin Guyon, Gevrey Chambertain, Pinot Noir 2013	175
Château Rollan de By, Haut Médoc Cru Bourgeois, Bordeaux Blend 2016	120
Château Mont Redon, Chateau Neuf du Pape, Grenache, Syrah, Mouvedre 2015	120
Blasson d’Issan, Margaux, Bordeaux Blend 2015	145
Domaine Pichat, Cote Rotie 'Löss', Syrah V 2016	150
Echo de Lynch Bages, Pauillac, Bordeaux Blend 2016	190
Château Talbot, Bordeaux Blend 2015	270
Clos de los Siete, Malbec 2017	78
Meerlust ‘Rubicon’, Bordeaux Blend 2016	95
Kanonkop Estate Wine, Pinotage 2016	100

Orders are subject to a 17% service charge

COCKTAILS & SPIRITS

SIGNATURE COCKTAILS

Campania Spritz	16
Vesevo Falanghina, San Pellegrino Blood Orange and Lemon Bitters	
Negronina	16
Hendricks, Aperol and Martini Bianco	
Pisolino	18
Rosewood Patron, Campari, Lime Juice, Grapefruit Juice and Simple Syrup	
Mandorla di Miele	16
Bombay Sapphire, Amaretto Di Saronno, Lemon Juice and Honey Syrup	
Limoncello Drop Martini	18
Grey Goose Vodka, Limoncello, Orange Liqueur and Lemon Juice	
Little Italy	18
Woodford Reserve Bourbon, Averna and House Bitters	
Hugo Spritz	18
Prosecco, St. Germain, Fresh Lime and Fresh Mint	
Padrino	18
Dewar's 12, Disaronno Amaretto and Luxardo Maraschino Liqueur	
Luna Rossa	16
Amaro Nonino, Fever Tree Tonic, Lemon Juice and Orange Bitters	
Mercante Di Venezia	16
Bacardi 4, Aperol, Amaretto Disaronno, Lemon Juice, Egg White and Simple Syrup	

REVITALIZERS

County Game Cup	7
Orange, Pineapple and Apple Juice, Ginger Beer and Grenadine	
Coconut Cooler	7
Coconut Water, Cucumber, Citrus, and Mint	
Raspberry Collins	7
Lemon and Lime Soda, Fresh Raspberries, Lemon Juice and Simple Syrup	
Sin Free Spritz	7
San Pellegrino Lemonade, Tonic Water and Fresh Herbs	

BEER

Amstel Light Netherlands	9.50
Anchor Steam Liberty Ale U.S.A.	9.50
Angry Orchard Cider (GF) U.S.A.	9.50
Blue Moon U.S.A.	9.50
Brooklyn Summer Ale U.S.A.	9.50
Coors Light U.S.A.	9.50
Corona Extra Mexico	9.50
Guinness Ireland	9.50
Heineken Netherlands	9.50
Peroni Italy	9.50
On De Rock Pilsner Bermuda	9.50
Samuel Adams Boston Lager U.S.A.	9.50
DRAUGHT	
Stella Artois Belgium	11

SPIRITS

RUM	
Bacardi Rosewood Bermuda Exclusive Blend Puerto Rico	18
Gosling's Black Seal Bermuda	11
Gosling's Family Reserve Bermuda	24
Bacardi 8 Puerto Rico	14
Mount Gay XO Barbados	18
Ron Zacapa Solera 23 Guatemala	18
Plantation XO Barbados	25

<i>ITALIAN AMARO & LIQUEURS</i>	
Aperol	12
Campari	12
Luxardo Maraschino	12
Amaretto Disaronno	12
Fernet Branca	12
Amaro Nonino Quintessentia	12
Cynar	14
Il Moscato di Nonino Grappa	14
Sarpa di Poli Grappa	14
Discovery Alexander Cru Grappa	20
 <i>VODKA</i>	
Grey Goose France	15
Tito's U.S.A.	15
Ketel One Netherlands	15
Belvedere Poland	15
Absolut Elyx Sweden	15
Stolichnaya Elit Latvia	15
 <i>GIN</i>	
Bombay Sapphire England	12
Tanqueray 10 Scotland	14
Opihr Oriental Spiced Gin England	14
Hendrick's Scotland	14
Gin Mare Spain	16
The Botanist Scotland	16
 <i>TEQUILA MEXICO</i>	
Patron Silver	18
Rosewood Patron Single Barrel	20
Patron Añejo	20
Patron Platinum	50
Avion Blanco	16
Casamigos Reposado	18
Cazadores Añejo	14
Illegal Mezcal Añejo	18
 <i>SCOTCH WHISKY SCOTLAND</i>	
Monkey Shoulder Blend	14
Aberfeldy 12 Highland	16
Macallan 12 Sherry Cask Highland	20
Glenlivet Nadurra Olorosso Speyside	18
Balvennie Doublewood 12 Speyside	18
Bruichladdich Port Charlotte Islay	22
Lagavulin 16 Islay	22
Talisker 10 Isle of Skye	16
Glenkinchie 12 Lowland	16
 <i>BOURBON U.S.A.</i>	
Bulleit	12
Woodford Reserve	16
Jefferson's	18
Eagle Rare	18
Blanton's	22
 <i>COGNAC & ARMAGNAC FRANCE</i>	
Hennessy VSOP	20
Hennessy XO	50
Hennessy Paradis	90
Remy Martin VSOP	20
Remy Martin XO	60
Otard XO	25
Castarede 1974	20

Orders are subject to a 17% service charge

LUNCH MENU

LIGHT BEGINNINGS

Bermuda Fish Chowder \$12.50

Sherry Peppers, Gosling's Black Seal Rum

Gazpacho \$12.50 (VG)

Ripe Tomatoes, Oloroso Sherry, Cucumber
Sweet Peppers, Smoked Paprika, Rustic Bread

Rhode Island Calamari \$18

Crispy Fried, Spicy Tomato Sauce, Lemon

Tucker's Club Tuna Tartare \$24/\$36

Ginger, Red Pepper, Bermuda Onion, Capers Chives
and Sesame Oil

Coconut Yogurt Vegan Breakfast Bowl \$20/\$29

Coconut Yoghurt, Gluten-Free Granola
Fresh Mango, Blueberries

Tom Sum Salad \$21/\$32 (VG)

Shredded Cucumber, Thai Chillies, Green Beans
Salted Mango, Cherry Tomatoes, Peanuts
Palm Sugar, Soy Sauce

Chicken Mango Salad \$23/\$32

Pan Roasted Garlic Herb Chicken
Artisan Leaves, Grape Tomatoes, Mango
Avocado, Fresh Berries, Curry Dressing

Kale and Romaine Caesar \$17.50/\$25 (V)

Local Kale and Crisp Organic Romaine Hearts, Garlic
Croutons, Shaved Parmesan Cheese
House Made Caesar Dressing

Sushi Bowl \$22/\$38 (VG)

Sushi Rice, Fresh Chickpeas, Watermelon, Avocado
Walnuts Sesame, Ginger, Radish, Coconut Yoghurt

Add-on: Local Tuna and Salmon Belly \$8

Goats Cheese Salad \$24/\$33 (V)

James Tucker's Farm Curds, Sun Dried Cranberries
Spinach, Roasted Cashew, Dijon Mustard
and Passion Fields Honey Dressing

House Smoked Scottish Salmon Salad \$23

Arugula Leaf, Heart of Palm, Salted Mango, Avocado

Salad Additions

Pan Roasted Garlic Herb Chicken \$9

Grilled Tiger Shrimp \$9

Half Avocado \$9

BEACH SANDWICHES

All items are served with Apple Wedges

House Salad or Shoestring French Fries

Gombey Burger \$24.50

8oz Pasture Fed Beef Burger, Lettuce, Tomato
Coleslaw Cheddar Cheese, Bacon, Potato Bun,
Bermuda Jam

Vegan Gombey Burger \$26

Grilled Beyond Burger, Vegan Cheese
Bermuda Pepper Jam, Seaweed Kimchi
Potato Bun, Lettuce, Tomato

Hot Fish Sandwich \$24.50

Potato Bun, Crisp Season Turbot, Coleslaw
Spicy BBQ Sauce, Pickled Chillies

Ocean Club Baguette \$28.50

House Smoked Salmon, Lump Crabmeat, Lettuce
Tomato, Eggs and Onion, Piquant Marie Rose Sauce

Wild Mushroom Benedicts \$24.50

Crisp Hash Browns, Poached Eggs
Hollandaise, Sea-chi Salad

Chicken Wrap \$26

Tandoori Spiced Chicken Breast, Almonds
Apple Celery, Mint and Cilantro
Creamy Yoghurt Dressing

Surf and Turf Tacos \$28

Hand Pressed Corn Tortilla, Garlic Beef
and Spicy Shrimp, Red Cabbage Kimchee, Scallions
Tomato, Avocado, Smoked Habanero Aioli
Mint, Roasted Lime

BEACH  CLUB

(V) Vegetarian / (VG) Vegan

*Please ask your waiter for more information
about our Sensitive Dining Options.*

*Prices are subject to 17% gratuity.
There is a \$7 surcharge
for any “split” items.*

BEACH CLUB SIGNATURES

The Ocean Pappardelle Pasta \$39

Scallops, Shrimp, Mussels and Clams, Garlic, Chili and Olive Oil, Vermouth, Fresh Herbs

Cold Seafood Platter \$56.50

Half Steamed Maine Lobster, Calamari Salad, Tiger Shrimp, Crab Claws, Blue Point Oyster
Cocktail Sauce, Serrano Chili Mignonette, Bermuda Onion and Ginger Jam, Charred Limes

Steamed Prince Edward Island Mussels \$28.50

Fresh Tomatoes, Garlic, White Wine, Grilled Baguette

Steak Frite \$52

10oz Linz Dry Aged Strip Steak, Salsa Verde, Shoestring Fries, Grilled Broccolini

Aloo Paratha \$32

Indian Flatbread Stuffed with Peas, Potato and Fresh Turmeric
Topped with Cucumber, Avocado, Fresh Tomato, Red Chili Sambal, Coconut Yoghurt, Cilantro

DESSERTS

Warm Flourless Chocolate Cake \$14

Hot Fudge Sauce, Chantilly Cream

Nutella Cheesecake \$16

Toasted Marshmallow Ice Cream

Fresh Summer Fruits \$14 (VG)

Grapefruit and Coconut Yoghurt Dressing
Mango Sorbet, Toasted Coconut

Selection of Fine Cheeses \$19

Murrays Stockinghall Cheddar, Shropshire Blue
Double Cream French Brie
Tuckers Farm Goat Cheese

Ice Cream and Sorbets \$10/3 scoops

Ask your waiter for the daily selection

Häagen Dazs Ice Cream Cups \$6.50

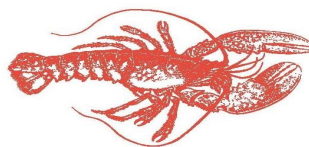
Chocolate
Vanilla
Strawberry
Cookies and Cream

(V) Vegetarian / (VG) Vegan

Please ask your waiter for more information about our Sensitive Dining Options.

Prices are subject to 17% gratuity. There is a \$7 surcharge for any “split” items.

BEACH CLUB



RESTAURANT

APPETIZERS

House Smoked Scottish Salmon \$23
Guinness Gingerbread, Radish, Pea Shoots
Lime and Pink Peppercorn Sour Cream

Yusheng \$22
Sashimi Wahoo, Plum, Lime, Sesame Dressing
Raw Vegetable Slaw, Crushed Peanuts, Wonton Chips

Heart of Palm Ceviche \$22 (VG)
Avocado, Roasted Cherry Tomatoes, Red Onion
Pickled Jalapeno, Garlic Lime Dressing

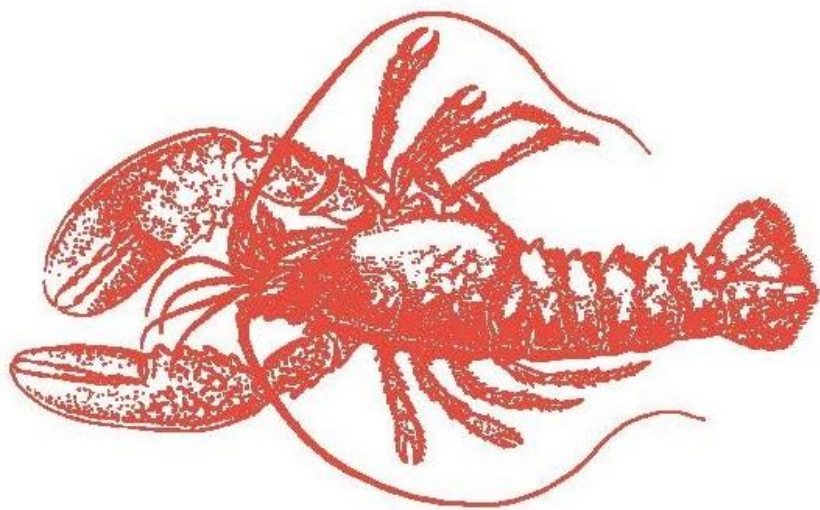
Grilled Spanish Octopus \$21
Roasted Pumpkin Hummus, Cardamom Oil
Candied Pepitas, Soy Pods

Rhode Island Calamari \$18
Crispy Fried, Spicy Tomato Sauce

Tuna Tartare \$22 / \$36
Local Yellow Fin Tuna, Ginger, Red Pepper
Bermuda Onion, Capers, Chives and Sesame Oil

Spicy Garlic Shrimp \$21.50
Oven Baked Tiger Shrimps in Garlic Butter
Gruyere Cheese and Chili Flakes

Oyster Rockefeller \$22
Four (4) Blue Point Oysters
Baked with Spinach, Parmesan and Brioche Crumbs



RAW BAR

Blue Point Oysters \$6/each

Loch Fyne Oysters \$9/each

Little Neck Clams \$3/each

Steamed Tiger Shrimp \$4/each

Steamed Wild Mussels \$3/each

Scallop Ceviche with Coconut \$8/each

*Served with Cocktail Sauce, Serrano Chili Mignonette
Bermuda Onion and Ginger Jam, Charred Limes*

(V) Vegetarian / (VG) Vegan

**Please ask your waiter for more
information about our
Sensitive Dining Options.**

SOUP & SALAD

Bermuda Fish Chowder \$12.50
Sherry Pepper, Goslings Black Sea

Gazpacho \$12.50 (VG)
Ripe Tomatoes, Oloroso Sherry, Cucumber
Sweet Peppers, Smoked Paprika, Rustic Bread

Tom Sum Salad Vegan \$21 / \$34
Shredded Cucumber, Thai Chilies
Green Beans, Salted Mango, Cherry Tomatoes
Peanuts, Palm Sugar, Soy Sauce

Kale and Romaine Caesar \$17.50 / \$23.50 (V)
Local Kale and Crisp Organic Romaine Hearts
Garlic Croutons, Shaved Parmesan Cheese
House Made Caesar Dressing

Goats Cheese Salad \$24 / \$33 (V)
James Tucker's Farm Curds, Sun Dried Cranberries
Spinach, Roasted Cashew, Dijon Mustard
and Passion Fields Honey Dressing

Sushi Bowl \$22 / \$38 (VG)
Sushi Rice, Edamame, Watermelon
Avocado, Candied Walnuts, Sesame, Ginger
Radish, Coconut Yoghurt

Add-on: Local Tuna and Salmon Belly \$12

Salad Additions

Pan Roasted Garlic Herb Chicken \$9

Grilled Tiger Shrimp \$9

Half Avocado \$9

Prices are subject to 17% gratuity. There is a \$7 surcharge for any “split” items.

BEACH

CLUB

RESTAURANT

SIGNATURE DISHES

Seafood Kedgeree \$48.50

Mussels, Clams, Shrimp, Salmon and Calamari
Lightly Curried Rice, Poached Egg, Soft Shell Crab

Cold Seafood Platter \$56.50

Half Steamed Maine Lobster, Calamari Salad
Tiger Shrimps, Crab Claws, Blue Point Oyster

*Served with Cocktail Sauce, Serrano Chili Mignonette
Bermuda Onion and Ginger Jam, Charred Limes*

Steamed Prince Edward Island Mussels \$28.50

Fresh Tomatoes, Garlic, White Wine, Grilled Baguette

Miso Glazed Chilean Sea Bass \$47

Red Cabbage Kimchi, Edamame, Korean BBQ Sauce

The Ocean Pappardelle Pasta \$39

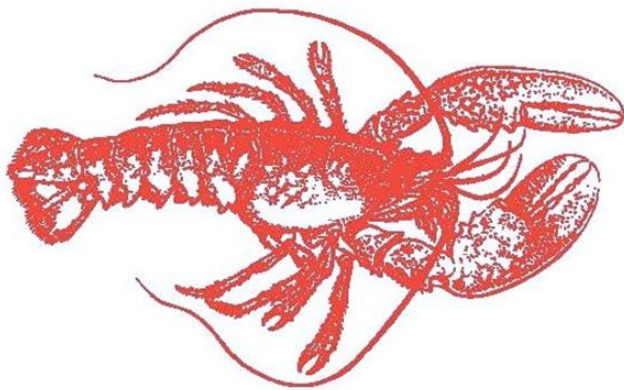
Scallops, Shrimps, Mussels and Clams
Garlic, Chili and Olive Oil, Vermouth, Fresh Herbs

Beyond Gombey Burger \$28 (VG)

Grilled Beyond Burger, Vegan Cheese, Mushroom Kimchi
Bermuda Pepper Jam, Potato Bun, Lettuce, Tomato

Aloo Paratha \$32 (VG)

Indian Flatbread Stuffed
with Peas, Potato and Fresh Turmeric
Topped with Cucumber, Avocado, Fresh Tomato
Red Chili Sambal, Coconut Yoghurt, Cilantro



FISH MARKET SPECIALS

*Your Choice of Flame Grilled, Steamed, Sauteed or Baked
Items Available Upon Season*

FISH

Loch Duart Scottish Salmon \$36

Rockfish \$38

Swordfish \$36

Local Yellow Fin Tuna \$34

Today’s Selection of Fresh Landed Bermuda Fish \$34

SHELLFISH

Maine Lobster \$38/half | \$62/whole

Headless Tiger Shrimp \$13/each

Headless Tiger Shrimp \$37/three

Scallops Skewers \$38

LAND

Free Range Chicken Breast \$32

10oz Linz Dry Aged Strip Steak \$52

New Zealand Lamb Chops \$44

COMPLIMENTARY TOPPINGS AND SAUCES

Please choose one, extra sauce \$7

Lemon Butter Sauce

Béarnaise

Salsa Verde

Korean BBQ Sauce

Coconut Milk and Ginger Curry

Grilled Pineapple Salsa

Port Wine Jus

SIDES

Steamed Asparagus \$8

Creamed Spinach \$8

Sweet Bermuda Carrots \$8

Sand Baked Bermuda Carrots \$8

Mixed Green Salad Lemon Dressing \$7

Caesar Salad Parmesan, Garlic Croutons \$7

Wild Mushroom Medley \$9

Broccolini with Chili and Garlic \$9

Baked Potato with Sour Cream and Chives \$8

Mac ‘n Cheese \$9

Cheesy Truffle Fries \$9

Sticky Sushi Rice \$9

Prices are subject to 17% gratuity. There is a \$7 surcharge for any “split” items.

BEACH CLUB



RESTAURANT

DESSERT

Warm Baked Apple Galette \$14

Classic Vanilla Ice Cream

Selection of Fine Cheeses \$19

Murrays Stockinghall Cheddar

Shropshire Blue

Double Cream French Brie

Tuckers Farm Goats Cheese

Warm Flourless Chocolate Cake \$14

Hot Fudge Sauce, Chantilly Cream

Nutella Cheesecake \$16

Toasted Marshmallow Ice Cream

Espresso Semifreddo \$14

Frozen Espresso Mousse, Apricot Biscotti

White Chocolate, Fresh Raspberries

Fresh Summer Fruits \$14 (VG)

Grapefruit and Coconut Yoghurt Dressing

Mango Sorbet, Toasted Coconut

Ice Cream and Sorbets \$10/3 scoops

Ask your waiter for the daily selection

(VG) Vegan

Please ask your waiter for more information
about our Sensitive Dining Options.

Prices are subject to 17% gratuity.

BEACH CLUB

COCKTAIL LIST

SIGNATURE COCKTAILS

Bottle Rocket El Jimador Blanco, Triple Sec, Jalepeño, Lime Juice Agave Nectar and Ginger Beer	16
Hole In My Glass Casamigos Reposado, Pineapple Juice, Cucumber Lime Juice and Simple Syrup	16
Pink Sand Spritz Aperol, Chambord, St. Germain, Rosé Wine and Soda Water	16
Vanille Spritz Grey Goose La Vanille, Lemon Juice and Ginger Ale	16
Bermuda Iced Tea Gosling's Black Seal, Stolichnaya, Bombay Sapphire El Jimador, Loquat Liqueur, Lemon and Ginger Beer	18
Cantarito Rosewood Patron, Fresh Orange, Fresh Lime San Pellegrino Grapefruit and Spicy Salt Rim	18
Peach Better Have My Honey Cazadores Reposado, Peach Nectar, Triple Sec, Lemon Juice Honey Syrup and Ginger Ale	18
Smokey Beach Mezcal, Chambord, Grapefruit Juice, Lime Juice and Simple Syrup	18
Tiki Old Fashioned Plantation Pineapple, Plantation OFTD, Honey Syrup and Bitters	18
Frosé Frozen Rosé Wine	15
Frozen Drinks Piña Colada, Strawberry Daiquiri, Margarita, Mango Daiquiri Mudslide <u>or</u> Dark & Stormy	16

REVITALIZERS

County Game Cup Orange, Pineapple and Apple Juice, Ginger Beer and Grenadine	9
Coconut Cooler Coconut Water, Cucumber, Citrus, and Mint	9
Raspberry Collins Lemon and Lime Soda, Fresh Raspberries, Lemon Juice and Simple Syrup	9
Sin Free Spritz San Pellegrino Lemonade, Tonic Water and Fresh Herbs	9

BEACH CLUB

COCKTAIL LIST

WINE BY THE GLASS

White & Rosé

Barone Fini, Pinot Grigio	15
Cederberg, Chenin Blanc	15
Emmolo, Sauvignon Blanc	16
Henri Bourgeois Sancerre, Sauvignon Blanc	16
Chateau D'Esclans Whispering Angel Rosé	16
Minuty M de Minuty Rosé	16
Landmark Overlook, Chardonnay	17

Red

Château Ste. Michelle Indian Wells, Cabernet Sauvignon	16
Landmark 'Overlook', Pinot Noir	17
Barbera d'Asti Le Orme "16 mesi"	17
Château Hauts-Moureaux, Merlot, Cab. Sauv., Cab. Franc	19

Champagne and Sparkling Wine

Bisot Crede Prosecco N/V	16
Bird in Hand Sparkling Pinot Noir	17
Mercier Brut Reserve Champagne N/V	20
Ruinart R de Ruinart Brut N/V	30

BEER

Amstel Light Netherlands	9.50
Angry Orchard Cider GF U.S.A.	9.50
Blue Moon U.S.A.	9.50
Brooklyn Pale Ale U.S.A.	9.50
Brooklyn Summer Ale U.S.A.	9.50
Coors Light U.S.A.	9.50
Corona Extra Mexico	9.50
Heineken Netherlands	9.50
On De Rock Pilsner Bermuda	9.50
Samuel Adams Boston Lager U.S.A.	9.50
Stella Artois Belgium	9.50
Guinness Ireland	10

BEACH

CLUB

WINE LIST

WHITE & ROSE

	GLASS	BOTTLE
Landmark Overlook, Chardonnay	17	80
Emmolo, Sauvignon Blanc	16	78
Barone Fini, Pinot Grigio	15	76
Chateau D’Esclans Whispering Angel Rosé	16	76
M de Minuty Rosé	16	75
Henri Bourgeois Sancerre, Sauvignon Blanc	16	80
Cederberg, Chenin Blanc	15	72

RED

	GLASS	BOTTLE
Château Ste. Michelle Indian Wells, Cabernet Sauvignon	16	80
Château Hauts-Moureaux, St. Émilion, Merlot, Cabernet Sauvignon, Cabernet Franc	19	90
Landmark ‘Overlook’, Pinot Noir	17	78
Barbera d’Asti Le Orme “16 mesi”	17	78

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Mercier Brut Reserve Champagne N/V	20	105
Bisol Crede Prosecco N/V	16	80
Bird in Hand Sparkling Pinot Noir	17	82
Ruinart R de Ruinart Brut N/V	30	150
Ruinart Rosé N/V		220
Ruinart Blanc de Blancs N/V		230
Veuve Clicquot Brut Yellow Label N/V		165
Veuve Clicquot Rosé N/V		195
Dom Pérignon		500

DESSERT WINE & PORT

	GLASS	BOTTLE
Paul Jaboulet Muscat de Beaumes de Venise Muscat Blanc	15	65
Château Guiraud, Sauvignon Blanc and Semillion	25	230
Royal Tokaji Kek 5 Puttonyos Aszu Blue Label Blend Muscat Blanc	25	100
Warre’s Quinta da Cavadinha Vintage Port, Blend	15	135
Dow Tawny Port 20 Years, Blend N/V	20	180

HALF BOTTLE

	BOTTLE
Ceretto Moscato d’Asti I Vignaioli San Stefano	40
Domaine du Rochoy, Sancerre	50
La Crema, Chardonnay	45
Seghesio Family Vineyards, Zinfandel	50
Château Mont Redon Chateauneuf-du-Pape	60
Château Labergeoce Margaux	70
Ruinart Rosé N/V	145
Veuve Clicquot Brut Yellow Label N/V	100

FRENCH WHITE

	BOTTLE
Moreau Petit Chablis, Chardonnay	85
Louis Latour Pouilly-Fuissé, Chardonnay	98
Chateau Fuisse Pouilly-Fuissé Tête du Cru, Chardonnay	130
Antonin Guyon Meursault Charmes 1er Cru, Chardonnay	195
Vincent Girardin Chassagne Montrachet ‘Les Vieilles Vignes’ Chardonnay	195
Domaine Rochoy Sancerre, Sauvignon Blanc	95
Pascal Jolivet Pouilly-Fumé, Sauvignon Blanc	78
M de Minuty Rosé <i>Magnum 1.5ltr</i>	140
Chateau D’Esclans Whispering Angel Rosé <i>Magnum 1.5ltr</i>	155
Chateau Minuty Rosé et Or	90
Chateau Minuty Rosé et Or <i>Jeroboam 3ltr</i>	300

BEACH

CLUB

WINE LIST

REST OF THE WORLD WHITE	BOTTLE
Pio Cesare, Gavi dei Gavi	75
La Scolca Black Label, Gavi dei Gavi	135
Sonoma-Cutrer, Chardonnay	85
Paul Hobbs Cross Barn, Chardonnay	88
Stag’s Leap Vineyard, Chardonnay	120
Duckhorn Vineyards, Sauvignon Blanc	95
Cloudy Bay, Sauvignon Blanc	125
Waterford, Sauvignon Blanc	75
Waterford Estate Single Vineyard, Chardonnay	80
Paco & Lola, Albariño	80

FRENCH RED	BOTTLE
Henry Fessy, Beaujolais Villages Vieilles Vignes, Gamay	78
Louis Latour, Côte de Nuit Villages, Pinot Noir	120
Butterfield, Pommard, Pinot Noir	160
Butterfield, 1er Cru ‘Les Teurons, Pinot Noir	175
Domaine Antonin Guyon, Gevrey Chambertain, Pinot Noir	175
Louis Latour, Aloxe Corton ‘Les Chaillots’, Pinot Noir	200
Château Rollan de By, Haut Médoc Cru Bourgeois, Cabernet Sauvignon, Merlot	125
By Clinet, Pomerol, Merlot, Cabernet Sauvignon	120
Echo de Lynch Bages, Pauillac, Cabernet Sauvignon, Merlot, Cabernet Franc	210
Château Gloria St. Julien, Cabernet Sauvignon, Merlot, Cabernet Franc	215
Château Pichon-Comtesse Lalande, Pauillac, Cabernet Sauvignon, Merlot	580
Château Palmer Margaux, Cabernet Sauvignon, Merlot, Petit Verdot	920

REST OF THE WORLD RED	BOTTLE
Rivetto Barolo ‘Serralunga’, Nebbiolo	150
Pio Cesare Barolo, Nebbiolo	190
Gaja Barbaresco, Nebbiolo	550
Bonterra, Pinot Noir (<i>Organic</i>)	80
La Crema, Pinot Noir 2016	125
Justin, Cabernet Sauvignon	80
Paul Hobbs ‘Cross Barn’, Cabernet Sauvignon	180
Chateau Montelena, Cabernet Sauvignon	180
Stag’s Leap Wine Cellars ‘Artemis’, Cabernet Sauvignon	190
J. Lohr ‘Tower Road Vineyard’, Petit Syrah	85
Meerlust ‘Rubicon’, Bordeaux Blend	95
Kanonkop Estate Wine, Pinotage	100
Waterford Estate, Cabernet Sauvignon	115
Cloudy Bay, Pinot Noir	135

BEACH CLUB

RESTAURANT

LIGHT BEGINNINGS

Rhode Island Calamari \$18

Crispy Fried, Spicy Tomato Sauce, Lemon

Coconut Yogurt Vegan Breakfast Bowl \$19/\$29

Coconut Yoghurt, Gluten Free Granola, Fresh Mango, Blueberries

Tom Sum Salad Vegan \$21/\$34 (VG)

Shredded Cucumber, Thai Chilies, Green Beans, Salted Mango, Cherry Tomatoes, Peanuts, Palm Sugar, Soy Sauce

Chicken Mango Salad \$23/\$34

Pan Roasted Garlic Herb Chicken, Artisan Leaves, Grape Tomatoes, Mango, Avocado, Fresh Berries, Curry Dressing

Kale and Romaine Caesar \$17.50/\$23.50 (V)

Local Kale and Crisp Organic Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

Vegan Sushi Bowl \$22/\$38

Sushi Rice, Fresh Chickpeas, Watermelon, Avocado, Walnuts, Sesame, Ginger, Radish, Coconut Yoghurt

Goat Cheese Salad \$24/\$33 (V)

James Tuckers Farm Curds, Peaches, Spinach, Pine Nuts, White Balsamic and Passion Fields Honey Dressing

SALAD ADDITIONS \$9

Pan-Roasted Garlic Herb Chicken | Grilled Tiger Shrimp | Half Avocado

BEACH SANDWICHES

All items are served with Shoestring French Fries, Apple Wedges or House Salad

Gombey Burger \$24.50

8oz Pasture Fed Beef Burger, Lettuce, Tomato, Coleslaw, Cheddar Cheese, Bacon, Potato Bun, Bermuda Jam

Beyond Gombey Burger \$26 (VG)

Grilled Beyond Burger, Vegan Cheese, Bermuda Pepper Jam, Seaweed Kimchi, Potato Bun, Lettuce, Tomato

Hot Fish Sandwich \$24.50

Potato Bun, Crisp Season Turbot, Coleslaw, Spicy BBQ Sauce, Pickled Chilies

Chicken Wrap \$26

Tandoori Spiced Chicken Breast, Almonds, Apple Celery, Mint and Cilantro, Creamy Yoghurt Dressing

Surf and Turf Tacos \$28

Hand Pressed Corn Tortilla, Garlic Beef and Spicy Shrimp, Red Cabbage Kimchi Scallions
Tomato, Avocado, Smoked Habanero Aioli, Mint, Roasted Lime

Aloo Paratha \$32

Indian Flatbread Stuffed with Peas, Potato and Fresh Turmeric
Topped with Cucumber, Avocado, Fresh Tomato, Red Chili Sambal, Coconut Yoghurt, Cilantro

(V) Vegetarian / (VG) Vegan

*Please ask your waiter for more information about our Sensitive Dining Options.
Prices are subject to 17% gratuity. There is a \$7 surcharge for any "split" items.*

ROSEWOOD

BERMUDA

Palm Court & Castle Harbour Poolside Menu

SNACKS & SALADS

Harrington Basket 18

Rhode Island Calamari, Spicy Tomato Sauce

Somers Isles Wings 14.50

Crispy Chicken Wings, All Spice, Tabasco, Lime

Grilled Shrimp 6pcs 15 / 12pcs 27

Spicy Cocktail Sauce

Bermuda Fritters 16

Tucker's Farm Goats Cheese, Onion Ginger Jam

Chine Bread 15 V

Bermuda Banana Bread, Candied Coconut, Yoghurt

Fresh Fruit Cooler 24 V

Ripe Seasonal Fruits, Chai Seed Panna Cotta, Olive Oil Sorbet

Organic Salad 20 / 29 Vg

Arugula Leaves, Frisee Leaves, Local Beets, Carrots, Anise
Candied Walnuts, Local Goat Cheese, Orange Kombucha Dressing

Watermelon Feta 20 / 29 Vg

Arugula, Feta Cheese, Pine Nuts, Cherry Tomatoes, Balsamic Vinegar

Creole Shrimp and Avocado Salad 22/38

Remoulade Sauce, Avocado, Poached Jumbo Shrimp, Croutons, Tomatoes, Pickled
Cucumber

Kale Caesar 18 / 23.50 V

Local Kale, Romaine Hearts, Croutons, Parmesan, House Caesar Dressing

Orders are subject to a 17% service charge

Castle Harbor Salad 23 / 34

Baby Spinach Leaves, Garlic Chicken, Mango, Berries, Tomato, Avocado, Curry Dressing

Local Tuna Niçoise 35

Yellow Fin Tuna, Artisanal Leaves, Potatoes, Cherry Tomatoes, Kalamata Olives, Boiled Egg, Green Beans

SALAD ADDITIONS 9

Pan Roasted Chicken Breast | Grilled Shrimps | Smoked Salmon
Grilled Vegetables

SANDWICHES AND BURGERS

Served with a choice of: Apple Wedges, Petit Garden Salad or Shoestring Fries

Turkey Bacon Club 23

Crispy Apple Wood Smoked Bacon, Sliced Turkey, Lettuce, Tomato, Mayo

Smoked Salmon Bagel 26

Toasted New York Style Bagel, Cream Cheese, Arugula

Rare Roasted Beef 25

Roasted Beef Striploin, Monterrey Jack, Pickles, Mustard, Romaine, Brioche Bun

Grilled Bermuda Tomato and Mozzarella 23 V

Open Faced Sandwich, Oven Baked, Arugula Salad, Pesto Olive Oil

Hot Dog 15.50

All-Natural Kosher Beef Frank, Sub Roll, American Mustard

Gombey Burger 24.50

8oz Angus Beef Burger, Soy, Ginger, Double Cheddar, Bermuda Pepper Jam
Lettuce, Coleslaw, Tomato, Apple Wood Smoked Bacon

ST. GEORGE'S Fish Sandwich 24.50

Bermuda Waters Catch, Our Seasoning, Tartar Sauce, Lettuce, Tomato, Red Onion,
Raisin Bread

Orders are subject to a 17% service charge



MENU

All Restaurants

HOT DOG 14.50

Grilled beef jumbo hot dog with a Brioche bun
Shoestring French fries or Caesar salad or Apple wedges

BEEF BURGER 14.50

All-natural 6oz Beef burger in a Brioche bun
Shoestring French fries or Caesar salad or Apple wedges

CHICKEN IN A BUN 14.50

Grilled chicken breast in a Brioche bun
Shoestring French fries or Caesar salad or Apple wedges

CHICKEN TENDERS 14.50

Golden fried Chicken tenders
Shoestring French fries or Caesar salad or Apple wedges

GRILLED CHEESE SANDWICH 13.50

Goopy and crispy with mild Cheddar cheese
Shoestring French fries or Caesar salad or Apple wedges

CHICKEN CAESAR SALAD 14.50

Crispy Romaine lettuce, Garlic croutons, Shaved parmesan cheese, Creamy Caesar dressing

PERSONAL PIZZA 14.50

Oven-baked mini Pizza, Mozzarella, Tomato sauce

PENNE PASTA (GF)

Gluten-free Penne pasta

House tomato sauce 14

Butter and parmesan 14

Creamy cheese, Chicken and Broccoli 16.50

VEGETABLE DIPPERS 12.50

Raw Cucumber, Carrot and Celery with Ranch dressing dip

PRICES ARE SUBJECT TO 17% GRATUITIES

IN-ROOM DINING BREAKFAST MENU

Served daily from 7:00 a.m. to 11:00 a.m.

CAFÉ

Freshly Brewed Regular or Decaffeinated Coffee

Cup 5 | Small Pot 10 | Large Pot 15

Italian Coffee

Espresso 6 | Cappuccino 6 | Latte 6

Selection of Teas from “Palais Des Thes” 6

Earl Grey | English Breakfast | Green Tea | Mint Verbena | Chamomile | Jasmine

Milk 4

Fresh | Skim | Almond | Soy

From the Juice Bar 6

Orange | Grapefruit | V8 | Apple | Cranberry
Fresh-squeezed California Oranges or Grapefruit 11

Smoothie 12

Cantaloupe – Pineapple
Strawberry – Banana
Green: Green Apple, Ginger, Honey, Spinach, Parsley

BREAD & GRAIN

Butter Croissant 6 | Toast 4.50

White | Whole wheat | Multigrain | NY bagel | Gluten-free | English muffin
Served with a selection of Homemade Fruit preserves, Honey, and Butter

“Chobani” Greek Style Yoghurt 18

House made Granola, Fresh berries

Assorted Individual Breakfast Cereal 8

Corn Flakes | Raisin Bran | Shredded Wheat | Granola | Rice Krispies | Special K
Served with your choice of Milk: Fresh, Skim, Almond

Organic Oatmeal 12

Steamed milk, Maple syrup

Orders are subject to a \$4.50 delivery fee & a 17% service charge

EGGS & MORE

Two Free Range Eggs 16

Any style, House breakfast potatoes, Choice of toast

Three-egg Omelet 19

Ham, Tomato, Onion, Bell pepper, Cheddar, Swiss, Mushrooms, House breakfast potatoes, Choice of toast

Eggs Benedict 21

Canadian ham, Grilled asparagus, Hollandaise sauce, English muffins, House breakfast potatoes

French Toast 17

Vanilla pain brioche, Fresh berries, Maple syrup

Homemade Buttermilk Pancakes 19

Choice of Chocolate chips or Blueberries with Maple syrup

Smoked Scottish Salmon 24

Toasted bagel, Cream cheese, Arugula, Avocado, Red onion

Fresh Fruit Platter 22

Pineapple, Melon, Mango, Kiwi, Fresh berries

Sides 7

Applewood smoked bacon | Cumberland pork sausage link | Grilled asparagus
Grilled marinated vegetables | House breakfast potatoes | Baked beans

Traditional American Breakfast 35

Coffee or Tea, Juice selection

Two free range eggs any style

Choice of Applewood smoked bacon or Cumberland pork sausage links

Served with House breakfast potatoes, Bakery basket or Toast with Fruit preserves and Butter

Orders are subject to a \$4.50 delivery fee & a 17% service charge

ALL DAY MENU

Served daily from 11:00 a.m. to 9:30 p.m.

SMALL BITES & MORE

Bermuda Fish Chowder 12.50

Goslings Black Seal Rum, Outerbridge Sherry Peppers

Harrington Basket 18

Rhode Island Calamari, Spicy Tomato Sauce

Somers Isles Wings 18/6 pieces

Crispy Chicken Wings, All Spice, Tabasco, Lime

Fresh Fruit Cooler 24 (Vegan)

Ripe Seasonal Fruits, Coconut Sorbet

Organic Salad 18 / 26 (Vegetarian)

Arugula Leaves, Frisee Leaves, Local Beets, Carrots, Anise
Candied Walnuts, Local Goat Cheese, Orange Kombucha Dressing

Kale Caesar 16 / 25 (Vegetarian)

Local Kale, Romaine Hearts, Croutons, Parmesan, House Caesar Dressing
Add Shrimps or Chicken 9

Castle Harbor Salad 21 / 30

Baby Spinach Leaves, Pan Roasted Garlic Chicken, Mango
Berries, Tomato, Avocado, Curry Dressing

SANDWICHES, WRAPS & BURGERS

Served with your choice of Apple Wedges, Petit Garden Salad or Shoestring Fries

Turkey Bacon Club 23

Crispy Apple Wood Smoked Bacon, Deli Sliced Turkey, Lettuce, Tomato, Mayo

Grilled Vegetable Wrap 20 (Vegetarian)

Romaine Lettuce, Pesto Dressing

New York Bagel 26

Cream Cheese, Smoked Salmon, Red Onion Arugula

Hot Dog 15.50

All-Natural Kosher Beef Frank, Sub Roll, American Mustard

Orders are subject to a \$4.50 delivery fee & a 17% service charge.

Gombey Burger 24.50

8oz Angus Beef Burger, Soy, Ginger, Double Cheddar, Bermuda Pepper Jam
Lettuce, Coleslaw, Tomato, Apple Wood Smoked Bacon

ST. GEORGE'S Fish Sandwich 24.50

Bermuda Waters Catch, House Seasoning, Tartar Sauce, Lettuce, Tomato, Red Onion
Raisin Bread

MAINS

Grilled Local Harvest 38

Saragossa Sea Catch of the Day, Rosemary Roasted Baby Potatoes
Grilled Vegetables, Lemon Butter Sauce

10oz Prime Strip Steak 48

Garlic Butter, Red Onion and Tomato Salad, Fries

Grilled Salmon Fillet 38

Steamed Jasmine Rice, Lemon Oil, Grilled Asparagus

Calypso Shrimp Pasta 24 / 36

Spaghetti, Blackened Shrimp, Tomatoes, Scallion, Garlic, Touch of Cream

Vegan Pasta Bowl 20 / 32 (Vegan)

Linguini with Grilled Vegetable, Chili, Olive Oil and Pesto

Vegetable Curry 26 (Vegan)

Daily Market Vegetables, Coconut Curry Sauce, Steamed Rice

SOMETHING SWEET

Ginger Beer Cake 14

Banana Ice Cream, Toasted Coconut, Mango Puree

Lemon Cheesecake 14

Raspberry Sauce, Strawberry Salad

Artisanal Cheese Plate 19

Crackers, Grapes, Dried Fruits

Ice Cream and Sorbets 10

A selection of fine Italian Gelatos and Sorbets, please ask your server for tonight's selection

Orders are subject to a \$4.50 delivery fee & a 17% service charge

LATE NIGHT MENU

Served daily from 9:30 p.m. to 7:00 a.m.

Bermuda Fish Chowder 12.50

Goslings Black Seal Rum, Outerbridge Sherry Peppers

Harrington Basket 18

Rhode Island Calamari, Spicy Tomato Sauce

Somers Isles Wings 18/6 pieces

Crispy Chicken Wings, All Spice, Tabasco, Lime

Fresh Fruit Cooler 24 (Vegan)

Ripe Seasonal Fruits, Coconut Sorbet

Organic Salad 18 / 26 (Vegetarian)

Arugula Leaves, Frisee Leaves, Local Beets, Carrots, Anise
Candied Walnuts, Local Goat Cheese, Orange Kombucha Dressing

Kale Caesar 16 / 25 (Vegetarian)

Local Kale, Romaine Hearts, Croutons, Parmesan, House Caesar Dressing
Add Shrimps or Chicken 9

Grilled Vegetable Wrap 20 (Vegetarian)

Romaine Lettuce, Pesto Dressing

Hot Dog 15.50

All-Natural Kosher Beef Frank, Sub Roll, American Mustard

Gombey Burger 24.50

8oz Angus Beef Burger, Soy, Ginger, Double Cheddar, Bermuda Pepper Jam
Lettuce, Coleslaw, Tomato, Apple Wood Smoked Bacon

Lemon Cheesecake 14

Raspberry Sauce, Strawberry Salad

Artisanal Cheese Plate 19

Crackers, Grapes, Dried Fruits

Ice Cream and Sorbets 10

A selection of fine Italian Gelatos and Sorbets, please ask your server for tonight's selection.

Orders are subject to a \$4.50 delivery fee & a 17% service charge.