

# DRINKS MENU

## BREAKFAST COCKTAILS

**Mimosa | \$25**

Champagne, Orange Juice

**Bellini | \$25**

Champagne, Peach Nectar

**Kir Royal | \$25**

Champagne, Crème de Cassis

**Bloody Mary | \$20**

Vodka, Tomato Juice, Worcestershire Sauce  
Tabasco, Lemon Juice, Salt and Pepper

**Bloody Caesar | \$20**

Vodka, Clamato Juice, Worcestershire Sauce  
Tabasco, Lemon Juice, Salt and Pepper

### OUR COMMITMENT TO SUSTAINABILITY

*We are committed to using sustainable brands that are environmentally friendly.*

*Our coffee brand has a Trademark AAA Sustainable Quality, guaranteeing a constant supply of high-quality coffee while encouraging livelihoods and conservation.*

*All of our teas are available as loose leaf.*

*Our recyclable and refillable metal tins contribute to reducing packaging waste.*

## JUICE OASIS | \$15

Strawberry, Watermelon and Raspberry

Honeydew and Pineapple

Turmeric, Carrot, Ginger and Cayenne

Banana, Mango and Orange

Mixed Berries

Mixed Greens

## FRESHLY SQUEEZED JUICES | \$12

Orange

Grapefruit

Watermelon

## JUICE BAR | \$7

Orange

Grapefruit

Pineapple

Tomato V8

Apple

Cranberry

## COFFEE | TEA | MILK

### FRESHLY BREWED COFFEE

(Regular / Decaffeinated)

Single Cup | \$6

Small Pot | \$10

Large Pot | \$15

### SPECIALTY COFFEE

Macchiato | \$6

Single Espresso | \$6

Americano | \$7

Cappuccino | \$8

Mocha | \$8

Café Latte | \$8

Double Espresso | \$8

### LOOSE TEA | \$6

Mint

English Breakfast

Japanese Ariake

Thè du Hammam

Imperial Chai

Rooibos

Chamomile

Jasmine

Earl Grey

### MILK BY THE GLASS

Whole | \$4

Skimmed | \$4

Soy | \$6

Oat | \$6

Almond | \$6

# ISLAND BRASSERIE

ROSEWOOD BERMUDA

*Prices Are Subject To 17% Gratuity*






# BREAKFAST MENU




      
Vegetarian Vegan Dairy Nut Gluten




## STARTERS

**Fresh Bakery Basket | \$18**       
Assortment of Breakfast Pastries, Fruit Preserves, Butter

**Fruit Plate | \$24**    
Selection of Berries and Sliced Seasonal Fruits

**Steel Cut Oatmeal | \$22**     
Golden Raisins, Banana, Candied Walnuts  
Dark Muscovado Sugar





**Greek Yogurt Parfait | \$24**     
Madagascar Vanilla, Granola, Mixed Berry Compote

**Dragon Fruit Acai Bowl | \$27**     
House Made Granola, Coconut Shavings  
Banana, Bee Pollen, Dried Goji Berries

## TARTINES



**Lox Bagel | \$30**     
Citrus Cured Salmon, Pickled Onion, Cucumber, Tomato  
Everything Seasoning, Preserved Lemon Dill  
Cream Cheese




**Ricotta Toast | \$24**      
Stone Fruit, Toasted Pistachio, Honey, Mint  
Country Loaf

**Avocado Toast | \$26**      
Beet Hummus, Labneh, Dukkah  
Radish Micro Herbs Sourdough Toast

## EGGS

**BLT Benedict | \$29**    
Smoked Bacon, Avocado, Local Arugula, Tomato  
Calabrian Chili Hollandaise, Poached Eggs, English Muffin

**Bermuda Benedict | \$29**    
Two Poached Eggs, Cod Fish Cake, Avocado  
Spiced Tomato Hollandaise



**Shakshuka | \$28**     
Stewed Tomatoes and Peppers, Chickpeas  
Feta, Poached Eggs, Pita Bread

**Huevos Rancheros | \$27**    
Two Eggs, Black Beans, Salsa Roja, Guacamole  
Cotija Cheese, Fried Tortilla

**Egg Sandwich | \$26**    
Fried Egg, Smoked Bacon Marmalade, Avocado  
Aged White Cheddar, Jalapeno Aioli, Croissant  
Breakfast Potatoes

**Two Eggs Any Style | \$24**   
Free Range Eggs, Breakfast Potatoes, Choice of Meat and Toast

**Three Egg Omelet | \$24**   
*Choice of:* Tomatoes, Mushrooms, Peppers, Onions  
Spinach, Ham, Bacon, Cheddar, Goat Cheese  
*Served with Breakfast Potatoes and Choice of Toast*

**Egg White Scrambled | \$24**    
Sun Dried Tomatoes, Caramelized Shallots, Asparagus  
Zucchini, Goat Cheese, Basil, Breakfast Potatoes

## OFF THE GRIDDLE

**Cinnamon Bun French Toast | \$24**     
Banana Maple Syrup, Hazelnuts, Huckleberry Compote

**Buttermilk Pancakes | \$22**     
Whipped Ricotta, Blueberries, Lemon Syrup

## SIDES | \$10

- Breakfast Potatoes
- Avocado
- Applewood Smoked Bacon
- Chicken Apple Sausages
- Pork Sausage Links
- Seasonal Fruit
- Mixed Berries
- Greek Yogurt

## OUR COMMITMENT TO SUSTAINABILITY

*We collaborate with numerous small local farmers, vendors, and fishermen. As a result, our menu frequently changes.*

*Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian and Vegan.*

Prices Are Subject To 17% Gratuity

# IN-ROOM DINING | ALL DAY MENU

Served daily from 11:00 a.m. to 10:00 p.m.

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## SMALL BITES

### **Fried Calamari | \$24**

Thai Peppers, Gombey Aioli, Lime

### **Bermuda Fish Chowder | \$17**

Goslings Black Seal Rum, Peppers

### **Crispy Chicken Wings | \$26**

Celery & Carrot Sticks, Ranch Dressing

### **Mezze Platter | \$42**

Roasted Garlic Hummus

Baba Ghanoush, Roasted Peppers

Marinated Olives, Cous Cous Salad

Tomato Cucumber Salad, Grilled Pita

## SALADS

### **Local Mixed Green Salad | \$24**

Baby Gem, Shaved Vegetables, Spiced Pepitas, Lime Vinaigrette, Fine Herbs

### **Caesar Salad | \$24**

Hearts of Romaine, Blistered Tomato, Roasted Garlic Dressing, Shaved Parmesan, Brioche Crumbs

### **Grilled Peach Panzanella | \$26**

Truffled Burrata, Heirloom Tomatoes, Arugula, Focaccia, Aged Balsamic

**Chicken \$14 | Shrimp \$16 | Steak \$20**

## HANDHELDS

*Served With Your Choice of Mixed Green Salad or Fries*

### **Mediterranean Beyond Burger | \$29**

Vegan Patty, Red Pepper Hummus, Arugula, Cucumber, Tomato, Pickled Red Onion, Tzatziki

### **Crispy Fish Sandwich | \$29**

Brioche Toast, Jalapeno Yuzu Aioli, Asian Slaw, Pickled Cucumbers

### **Chipotle Chicken Bacon Club | \$29**

Grilled Chicken Breast, White Toast, Applewood Smoked Bacon, Avocado, Chipotle Aioli

### **Tikka Masala Chicken Flatbread | \$29**

Grilled Chicken, Tomato, Mozzarella, Pickled Chilies, Tzatziki, Red Onion

### **Hot Dog | \$21**

All-Natural Kosher Beef Frank, Caramelized Onion, American Mustard, Brioche Roll

### **Smash Burger | \$29**

Two Patties, American Cheese, Remoulade, Shredded Lettuce, Tomato, Pickles, Onion, Brioche Bun

*Prices Are Subject To 17% Gratuity Plus \$6 Delivery Charged*

## MAIN COURSE

### **Steak Fries | \$68**

NY Strip, Calabrian Chimichurri, Pommes Frites

### **Local Yellow Fin Tuna | \$52**

Spring Onion Puree, Seasonal Vegetable, Lemon Beurre Blanc

### **Ora King Salmon | \$64**

Corn Succotash, Wild Mushroom, Jalapeno Coulis

### **Oxtail Ragu | \$32**

Pappardelle, Lemon Ricotta, Herbs

### **Vegan Pasta Bowl | \$36**

Potato Gnocchi, Squash, Peas, Blistered Tomatoes, Chili Oil, Garlic

### **Roasted Half Chicken | \$68**

Black Truffle Shavings, Yukon Gold Potato Puree, Truffle Jus

### **Red Coconut Milk Curry | \$34**

Chili Garlic, Cherry Tomatoes, Seasonal Vegetables, Rice Noodles, Scallions, Herbs

**Chicken \$14 | Shrimp \$16 | Salmon \$22**

## SOMETHING SWEET

### **Seasonal Fruit & Berries | \$22**

A Variety of Seasonal Fruits and Mix Berries

### **New York Cheesecake | \$18**

Berry Coulis, Chantilly Cream

### **Lemon Meringue Tart | \$18**

Citrus Salad

### **Dulce de Leche Crème Brulée | \$18**

Baked Custard, Shortbread Cookie

### **Artisanal Cheese Plate | \$18**

Crackers, Grapes, Dried Fruit

### **Ice Cream & Sorbets | \$13**

A Selection of Fine Italian Gelatos and Sorbets

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