

ROSEWOOD
BERMUDA

IN-ROOM DINING MENU

Orders are subject to a \$6.00 delivery fee & a 17% service charge.

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

Specialty Coffee

Espresso 6 | Cappuccino 8 | Latte 8 | Mocha 8 | Americano 8 | Café Au Lait 8

Selection of Teas from “Palais Des Thees” 6

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

Milk

Fresh 4 | Skim 4 | Almond 6 | Soy 6 | Oat 6

From the Juice Bar 7

Orange | Grapefruit | V8 | Apple | Cranberry | Pineapple | Tomato

Fresh-squeezed 12

California Orange | Watermelon | Grapefruit

Smoothie 12

Cantaloupe – Pineapple | Strawberry – Banana | Mixed Berries

Green – Spinach, Kale, Celery, Parsley, Oat Milk (Antioxidant and Cholesterol Control)

Yellow – Banana, Honeydew Melon, Mango, and Orange (Body Repair and Energy)

Red – Watermelon, Strawberry, and Raspberry (Prevents Heart Disease and Blood Pressure Control)

BREAD, GRAINS, FRUITS

Butter Croissant 8 | Toast 6

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

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

Bakery Basket 16

Mini Pastries, Croissant, and Banana Bread

Bermuda Banana Bread 8

Assorted Individual Breakfast Cereal 9

Corn Flakes | Raisin Bran | Fruit Loops | Granola | Rice Krispies | Special K | Frosted Flakes

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

Organic Oatmeal 18

Steamed Milk, Maple Syrup, Cinnamon, Brown Sugar,

House Made Granola, “Chobani” Yogurt 19

Mixed Berries, House Granola and Berries

Plain “Chobani” Yogurt 9

Fresh Fruit Platter 22

Pineapple, Kiwi, Melon, Mango, Fresh berries

Acai Bowl 22

Acai Berry Puree, Fruit & Berry Toppings, Coconut Shavings and Seeds

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EGGS & MORE

Traditional American Breakfast 42

Selection of Freshly Brewed Gourmet Coffee or Organic Teas
Choice of Juice (*Not Including Freshly Squeezed or Smoothie Options*)
Two Free Range Eggs, Choice of Applewood Smoked Bacon **OR** Cumberland Pork Sausage Links,
House Breakfast Potatoes
Butter Croissant or Toast
Fruit Preserves and Vermont Butter
Fruit Bowl

Two Free Range Eggs 18

Any Style, House Breakfast Potatoes, Choice of Toast

Three-Eggs Omelet 20

Choice Of Ham, Tomato, Bell Peppers, Onions, Mushrooms, Chives, Cheddar, Swiss
House Breakfast Potatoes, Choice of Toast

Egg White And Herb Omelet 20

Served With Grilled Vegetables and Toast

Eggs Benedict 24

Two Poached Eggs, Canadian Ham, English Muffins, Hollandaise Sauce
House Breakfast Potatoes, Grilled Asparagus

“Bermuda Benedict” 24

Two Poached Eggs on Traditional Cod Fish Cake, Hollandaise Sauce, Spiced Tomato
House Breakfast Potatoes, Grilled Asparagus

French Toast 18

Vanilla Pain Brioche, Banana Foster, Or Mix Berries

Buttermilk Pancakes 22

Choice Of Chocolate Coins, Banana or Summer Berry Compote. Served with Maple Syrup

Scottish Smoked Salmon and Toasted Bagel 26

Cream Cheese, Avocado, Arugula, Red Onions

Steak and Eggs 54

6oz Rib Eye Steak, Two Organic Eggs, Breakfast Potatoes, Grilled Tomato, Chimichurri Sauce

Sides

Applewood Smoked Bacon 8 | Cumberland Pork Sausage Link 8 | Grilled Asparagus 8 | Grilled Vegetables 7
Half Sliced Avocado 8 | Baked Beans 7 | House Breakfast Potatoes 7 | Crispy Black Pudding 8
Sauteed Mushrooms 7

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COCKTAILS

Irish Coffee 18

Whiskey, Coffee, Whipped Cream

Mimosa 20

Orange Juice, Champagne

Bellini 20

Champagne, Peach Nectar

“Bloody Mary” 20

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

“Bloody Cesar” 20

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

“Fuzzy Navel” 20

Vodka, Peach Nectar, Orange Juice

Cucumber Basil Gimlet 20

Gin, Roses Lime, Club Soda, Cucumber, Basil

“French 75” 20

Gin, Simple Syrup, Champagne, Lemon Twist, Honey

Kir Royale 20

Champagne, Crème De Cassis

Virgin Bloody Mary 8

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

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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, House-Made Sherry Peppers

Harrington Basket 21

Rhode Island Calamari, Gombey Mayo

Somers Isles Wings 22 for 6 pieces

Crispy Chicken Wings, Celery, Rosewood 'Wonderful Sauce'

Fresh Fruit Cooler Vg 28

Sliced Seasonal Fresh Fruits

Smoked Salmon Bagel 32

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

Classic Romaine Caesar Salad V 21

Crisp Organic Romaine Hearts, Garlic Croutons, Shaved Parmesan, House-Made Caesar Dressing

Add Shrimp 13 or Chicken 12

Watermelon Feta Salad V 21 / 36

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

SANDWICHES, WRAPS & BURGERS

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

House-Made Flat Bread 29

Roasted Tomato, BBQ Tika Chicken, Chilies, Mozzarella, Tzatziki, and Red Onion

Turkey Bacon Club 27

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

Beyond Gombey Burger Vg 28

Soy Ginger, Vegan Burger, Bermuda Pepper Jam, Tomato, Lettuce, Onion, and Tahini Hummus

Hot Dog 17

All-Natural Kosher Beef Frank, Fried Onions, Brioche Roll, American Mustard

Gombey Burger 28

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

St. George's Fish Sandwich 28

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

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MAINS

Slow Roasted Confit Duck Leg 48

Scallion Mash Potato, Chili, Broccolini, Sweet Sticky Sauce

Bermuda Local Yellow Fin Tuna Au Poivre 48

Peppercorn Crusted Tuna, Confit Potato, Snow Pea, and Asparagus Salad

Simply Grilled Scottish Salmon Steak 44

Steamed Jasmine Rice, Lemon Oil, Grilled Broccolini
Choice of Lemon Butter, Pineapple Salsa, or Hollandaise Sauce

Calypso Shrimp Pasta 42

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

Vegan Pasta Bowl Vg 26/36

Linguini with Grilled Vegetables, Chili, Olive Oil, Garlic

Rosewood Favorite Curry Sauce 40

Choice of Chicken, Shrimp, or Scottish Salmon
Creamy Coconut Milk, Ginger, Garlic, Chili, Cherry Tomatoes, Snow Peas, Steamed Rice

½ Caribbean Jerk Chicken 52

Traditional Peas and Rice, Avocado, and Mango Salsa

Oven Roasted Herb Crusted French Trimmed Rack of Lamb 54

Gratin Potato, Wilted Spinach, Carrot puree, Drizzled with a Minted Lamb Jus

SOMETHING SWEET

Flourless Chocolate Cake 15

Red Berry Salad, Vanilla Ice Cream

New York Cheesecake 15

Chantilly Cream, Mixed Berry Coulis

Caramelized Lemon Tart 15

Spiced Citrus Salad

Dulce de Leche Crème Brûlée 15

Baked Custard, Shortbread Cookie, Mixed Berries

Rich Island Chocolate Tower 15

Dark Chocolate Mousse, Tonka Bean Crèmeux
Frangipani Crumble, Winter Berry Coulis

Artisanal Cheese Plate 20

Crackers, Grapes, Dried Fruits

Ice Cream and Sorbets 13

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

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LATE NIGHT MENU

Served daily from 6:30 a.m. to 11:00 p.m.

Bermuda Fish Chowder 12.50

Goslings Black Seal Rum, House-Made Sherry Peppers

Harrington Basket 21

Rhode Island Calamari, Gombey Mayo

Somers Isles Wings \$22 / 6 pieces

Crispy Chicken Wings, Celery, Rosewood Wonderful Sauce

Fresh Fruit Cooler Vg 28

Sliced Seasonal Fresh Fruits

Smoked Salmon Bagel 32

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

Turkey Bacon Club 27

Crispy Apple Wood Smoked Bacon, Deli Sliced Turkey, Lettuce, Tomato, Mayo
Potato Chips, Mixed Salad

House-Made Flat Bread 29

Tomato, BBQ Tikka Chicken, Chili, Mozzarella, Tzatziki, Red Onion

Hot Dog 17

All-Natural Kosher Beef Frank, Fried Onions, Brioche Roll, American Mustard

Gombey Burger 28

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

Vegan Pasta Bowl 26 / 36

Linguini with Grilled Vegetables, White Wine, Chili, Olive Oil, Garlic

Flourless Chocolate Cake 15

Red Berry Salad, Vanilla Ice Cream

New York Cheesecake 15

Chantilly Cream, Mixed Berry Coulis

Caramelized Lemon Tart 15

Spiced Citrus Salad

Ice Cream & Sorbets 13

A Selection of Fine Italian Gelato and Sorbet, please ask for the daily selection.

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