

ISLAND BRASSERIE

ROSEWOOD BERMUDA

APPETIZERS

Rhode Island Calamari \$21

Crispy Fried, Gombey Mayo

Beetroot Carpaccio (VG) \$21

Marinated Tofu, Grilled Asparagus, Roasted Tomato

Tucker's Farm Goat Cheese Crème Brûlée (V) \$22

Pickled Beets, Tempura Asparagus

Tuna Tartare \$26/\$44

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

Shrimp Martini \$28 6 pcs

Beer Poached Shrimp, Aurora Sauce, Blue Cheese Stuffed Olives, Old Bay Rim

Bermuda Benedicts \$21

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

Angus Beef Tartare \$26

Honey Miso, Capers, Pickled Radish, Quail Egg, Confit Scallion

Slow Cooked Short Ribs \$28

Beef Ribs Marinated in Korean BBQ Sauce, Asian Noodles

Chicken Liver Parfait \$28

Truffle Tarragon Butter, Red Onion Jam, Toasted House Brioche

Truffled Burrata (V) \$26/\$38

Grilled Peaches, Arugula, Balsamic, Focaccia Croutons

Oysters Rockefeller \$32 4 pcs

Blue Point Oysters, Topped with Creamy Spinach, Herbs, Breadcrumbs and Parmesan

Half Dozen Blue Point Oysters \$44

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

SOUPS

Bermuda Onion Soup \$12.50

Creamy Onion Soup, Caramelized Soubise, Crispy Onions

Gruyère Crisps, Charred Shallot

Bermuda Fish Chowder \$12.50

Gosling's Black Seal Rum, House-Made Sherry Peppers



SALADS

Watermelon Feta Salad (V) \$21/\$36

Arugula, Feta Cheese, Pine Nut, Cherry Tomatoes

Balsamic Vinegar

Classic Romaine Caesar Salad (V) \$21

Crisp Organic Romaine Hearts, Garlic Croutons

Shaved Parmesan Cheese

House-Made Caesar Dressing

Wedge Salad \$21/\$36

Crisp Iceberg, Blue Cheese, Bacon, Tomato, Scallions

Salad Additions

Pan Roasted Chicken Breast \$12

Grilled Shrimp \$13

Smoked Salmon \$12

Grilled Vegetables \$10

Prices are subject to 17% Service Charge

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SIGNATURE DISHES

Char Grilled Tomahawk Steak 28oz \$185

Suitable for Two

Chef recommendation medium well

Daily Market Vegetables, Thick Cut Chips

Port Wine Jus, and Bearnaise Sauce

Oven Roasted Herb Crusted French Trimmed Rack of Lamb \$54

Gratin Potato, Wilted Spinach, Carrot Puree

Drizzled with Minted Lamb Jus

Classic Steak Diane \$58

Pan Roasted Tenderloin Tip Steaks, Served Medium

Truffled Black Garlic Mash, and Asparagus Tips

Individual Beef Wellington \$70

5oz Tenderloin Mushroom Duxelles Puff Pastry, Potato Fondant

Green Beans, Truffle Jus

Vegetable Curry (VG) \$38

Daily Market Vegetables, Coconut Curry Sauce, Steamed Rice

Rosewood Favorite Curry Sauce \$42

Choice of Chicken, Shrimp, or Scottish Salmon

Creamy Coconut Milk, Ginger Garlic, Chili, Cherry Tomatoes

Snow Peas, Steamed Rice

24oz Chateaubriand \$165

Carved Table Side for Two

Sous Vide Rare then Oven Roasted to your Preference

Daily Market Vegetables, Thick Cut Chips

Port Wine Jus, and Bearnaise Sauce

Pan Seared Salmon Fillet \$60

Avocado and Shrimp Risotto, Cherry Tomato

Asparagus Tips, Champagne Beurre Blanc

Local Yellow Fin Tuna Au Poivre \$48

3 Peppercorn Crusted Tuna, Confit Potato

Snow Peas, and Asparagus Salad

Calypso Shrimp Pasta \$42

Spaghetti, Blackened Shrimp, Tomatoes, Scallion

Garlic, and Light Cream

Slow Roasted Confit Duck Leg \$48

Scallion Mash Potato, Chili Broccolini

Sweet Sticky Honey Jus

Beyond Gombey Burger \$28

Soy Ginger, Vegan Burger, Pepper Jam, Tomato, Lettuce, Onion

Mushroom, Natural Yeast Hummus

FROM THE GRILL

Land

Simply Char Grilled with Herb Butter

Served with Tomato, Mushroom, Crispy Onions

All Items 28-days hung, prepped, and delivered

by our own in-house butcher

Sirloin Steak 10oz \$62 | 12oz \$74

Ribeye Steak 12oz \$62 | 16oz \$82

Tenderloin Filet 8oz \$64 | 10oz \$80

Free Range Chicken Breast \$42

French Trimmed Pork Chop 14oz \$48



Fusion Range

All our products in this section have been rubbed and

marinated for 12 to 24 hours

8oz Pan Fried Asian Fillet Tenderloin \$74

Asian Vegetable Noodles, Pickled Ginger, Wasabi

½ Caribbean Jerk Chicken \$52

Peas and Rice, Avocado, Mango Salsa

Pan Fried Mediterranean Pork Chop \$54

Olive Oil, Ratatouille and Rosemary Potatoes

Lebanese Marinated Lamb Skewers \$64

Vegetable Couscous and Citrus Salsa



OCEAN

Grilled Salmon Fillet \$42

Local Wahoo Steak \$50

Local Yellow Fin Tuna Loin \$48

Today's Selection of Fresh Landed Bermuda Fish *Market Price*

COMPLIMENTARY TOPPINGS AND SAUCES

Please choose one of these choices

For extra sauce \$4

Lemon Butter Sauce

Béarnaise

Grilled Pineapple Salsa

Café de Paris Butter

Truffle Veal and Port Wine Jus

Umami Butter

3 Peppercorn and House-Made Sherry Pepper Sauce

SIDES

Steamed Asparagus Hollandaise \$12

Wilted Spinach \$11

Sautéed Garlic French Green Beans \$11

Honey Glazed Sand Baked Carrots \$11

Roasted Garlic Mushrooms \$12

Broccolini with Chili and Garlic \$12

Scallion Mash Potato \$14

Truffled Parmesan Fries \$13

Thick Cut Chips \$12

Prices are subject to 17% Service Charge