

ROSEWOOD

BERMUDA

Complete Menu Guide



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The
CONSERVATORY
GIN & TEA BAR

SIGNATURE COCKTAILS

The Conservatory Martini 24

Star Bombay Gin, Dry Vermouth and Orange Bitters

Ariel 22

The Botanist Gin, St. Germain, Lemon Juice
Vanilla Syrup and Peach Bitters

Sing Like A Bee 22

Green Tea Infused Hendricks Gin, Lemon Juice, Honey Syrup
Lime Perrier

South Side 20

Whitley Neill Lemongrass Ginger, St. Germain, Lemon Juice, Apple Juice

Bermudiana Berry 20

Whitley Neill Rhubarb Ginger Gin, Lemon Juice
Simple Syrup, Fresh Blackberries, Egg White

The Last Word 22

Anejo Patron, Hibiscus Tea, Lime Juice. Simple Syrup

India Rose 22

Hendricks Gin, Lemon Juice, Grapefruit Juice, Rose Syrup, House Bitters

Botanical Garden 22

Bermuda Pink House Gin, Spice Rum, Bermuda Gold Liqueur
Simple syrup, Fever Tree Grapefruit

Jewels Julip 20

Empress 1908 Gin, Lime Juice, Simple Syrup and Soda Water

Dark & Stormy 18

Gosling's Black Seal and Ginger Beer

REVITALIZERS

Coconut Cooler 9

Coconut Water, Cucumber, Citrus and Mint

Cool Passion 9

Mango Puree, Fresh Lime Juice, Honey Syrup, Ginger Beer, Cucumber Slices

Sin Free Spritz 9

San Pellegrino Lemonade, Tonic Water and Fresh Herbs

Spiced Apple Highball 9

Fluere Spiced Cane Non-Alcoholic, Lemon Juice
Apple Cinnamon Syrup, and Soda Water

The
CONSERVATORY
GIN & TEA BAR

SIGNATURE GIN & TONIC

Tanqueray-10 22

Fever Tree Indian Tonic and Grapefruit Twist

Bloom 20

Fever Tree Elderflower Tonic and Strawberries

Bombay Sapphire East 20

Fever Tree Mediterranean Tonic and Lemon Grass

Gin Mare 22

Fever Tree Mediterranean Tonic, Rosemary, and Olives

Drumshanbo Gunpowder 22

Fever Tree Elderflower Tonic, Grapefruit and Raspberries

White Roof 22

Fever Tree Indian Tonic, Cinnamon Stick and Lemon Twist

Hendrick's 20

Fever Tree Indian Tonic and Cucumber Ribbons

Silent Pool 20

Fever Tree Indian Tonic and Orange Wheel

Inverroche Verdant 22

Fever Tree Elderflower Tonic, Lime, and Mint

Plymouth 18

Fever Tree Indian Tonic and Lemon Twist

Whitley Neill Lemongrass Ginger 18

Fever Tree Elderflower Tonic, Lime, and Ginger

Oxley 18

Fever Tree Indian Tonic and Grapefruit Wedge



Rosewood Tuckers Point Bermuda proudly partners with ecoSPIRITS, Bermuda Gin Co., and Goslings Rum to reduce our single use glass waste and carbon footprint. With each special sustainability cocktail served, we are funding the removal of ocean waste from endangered marine environments through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

SPIRITS LIST

RUM

<i>STANDARD</i>	\$16
BACARDI SPICED	
BACARDI LIGHT	
CAPTAIN MORGAN SPICED	
COCKSPUR FINE RUM	
GOSLINGS AMBER	
GOSLINGS BLACK SEAL	
GOSLINGS GOLD	
MALIBU	
MOUNT GAY ECLIPSE	
PLANTATION 3 STAR	
<i>PREMIUM</i>	\$18
ROSEWOOD BERMUDA EXCLUSIVE BLEND RUM	
GOSLINGS FLORA DUFFY GOLD AGED RUM	
MOUNT GAY XO	
PLANTATION OFTD	
PLANTATION PINEAPPLE	
<i>SPECIAL</i>	
PLATATION XO	\$20
SANTA TERESA	\$20
RON ZACAPA SOLERA RESERVE 23 YRS OLD	\$20
GOSLINGS FAMILY RESERVE OLD RUM	\$24
BACARDI RESERVA LIMITADA	\$25
GOSLINGS PAPA SEAL	\$50
FACUNDO PARAISO	\$60

GIN

<i>STANDARD</i>	\$16
BERMUDA WHITE ROOF	
BERMUDA PINK HOUSE	
BLOOM	
BOMBAY SAPPHIRE	
EMPRESS 1908	
MUFF POTATO	
OPHIR	
PIMMS NO. 1 CUP	
TANQUERAY "FLOR de SEVILLA ORANGE"	
TANQUERAY "RANGPUR"	
TANQUERAY	
THOMAS DAIKIN	
WARNER'S SLOE	
WHITLEY NEILL	
(Regular, Blood Orange, Lemongrass/Ginger, Pink Grapefruit, Raspberry, Rhubarb & Ginger)	
<i>PREMIUM</i>	\$18
BOOTLEGGER	
BANKS 5 ISLAND	
BERKLEY SQUARE	
BOMBAY BRAMBLE	
DRUMSHANBO GUNPOWDER	
GIN MARE	
HENDRICKS	
INVEROCHE (Classic, Amber & Verdant)	
MONKEY 47	
OXLEY LONDON DRY	
SILENT POOL	
STAR OF BOMBAY	
TANQUERAY 10	
TARQUIN'S (British Blackberry, Cornish, & Seadog Navy)	
THE BOTANIST	
WARNER'S RHUBARB	

The
CONSERVATORY
GIN & TEA BAR

VODKA

STANDARD \$16
STOLICHNAYA
GREY GOOSE LA POIRE
TITOS

PREMIUM \$18
ABSOLUT ELYX
BELVEDERE
CIROC
GREY GOOSE
GREY GOOSE ESSENCES
(Strawberry & Lemongrass, Watermelon & Basil
White Peach & Rosemary)
GREY GOOSE La VANILLE
KETTLE ONE
KETTLE ONE CITRON

BOURBON / RYE / CANADIAN / SCOTCH

STANDARD \$16
BUFFALO TRACE
CROWN ROYAL
SEAGRAM'S SEVEN CROWN AMERICAN BLENDED
BUSHMILLS IRISH
DEWAR'S WHITE LABEL
JOHNNY WALKER RED LABEL
JAMESON IRISH WHISKEY
MICTHER'S RYE

PREMIUM \$18
BULLEIT BOURBON
BULLEIT RYE
DEWARS 12 YRS OLD
JACK DANIELS
WOODFORD RESERVE DISTILLERS SELECT
BUSHMILLS BLACK BUSH
CHIVAS REGAL 12 YRS
JOHNNY WALKER BLACK LABEL
MONKEY SHOULDER WHISKY

SPECIAL
MICTHER'S BOURBON \$20
BLANTONS ORIGINAL SINGLE BARREL BOURBON \$24

TEQUILA / MEZCAL

STANDARD \$16
DON JULIO BLANCO
EL JIMADOR 100% AGAVE
PATRON XO CAFÉ

PREMIUM \$18
AVION ANEJO
CASAMIGOS ANEJO
CASAMIGOS REPOSADO
DON JULIO ANEJO
DON JULIO REPOSADO
PATRON ROSEWOOD ANEJO BARREL SELECT
PATRON ANEJO
PATRON SILVER
PATRON REPOSADO

SPECIAL
DEL MAGUEY CHICHICAPA \$25
DON JULIO 1942 \$35

BEER / CIDER

STANDARD \$9.50
ANCHOR BREWING LIBERTY ALE
BLUE MOON
BROOKLYN SUMMER ALE
BROOKLYN LAGER
COORS LIGHT
CORONA EXTRA
HARPOON IPA
HEINEKEN
ON DA ROCK SMITH'S ISLAND IPA
ON DA ROCK BELGIAN BEACH BLONDE
SAMUEL ADAMS LAGER
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER
GUINNESS DRAUGHT CAN \$10

Prices are subject to 17% service charge

AFTER DINNER DRINKS

STANDARD	\$16	ARMAGNAC / COGNAC	
Amaretto De Saronno		Castarede Armagnac1975	\$20
Averna		Hennessy VS	\$18
B & B Dom		Hennessy VSOP	\$25
Baileys		Remy Martin VSOP	\$25
Benedictine		Baron Otard XO	\$30
Cointreau		Hennessy XO	\$50
Drambuie		Remy Martin XO	\$60
Tia Maria			
Fernet Branca			
Frangelico			
Grand Marnier			
Jägermeister			
Kahlua			
Limoncello			
Sambuca			
(Black or White)			
		GRAPPA / SHERRY / PORT	
		Grappa Sarpa di Poli	\$16
		Alexander Society Grappa	\$18
		Tio Pepe Sherry	\$14
		Warre's Quinta da Cavadinha (Vintage Port, Blend)	\$18
		Dow's 20 years Tawny Port	\$25

SINGLE MALT WHISKY

Bruichladdich Classic Laddie	\$16
Glenlivet Nadurra Oloroso	\$16
Laphroagh 10yrs Old	\$16
Glenmorangie 10yrs Old	\$16
Talisker 10yrs Old	\$16
The Balvenie Triple Cask Aged 12 Years	\$20
The Balvenie Double Wood Aged 12 Years	\$20
Glenkinchie 12yrs Old	\$20
Macallan 12yrs Double Cask	\$20
Aberfeldy 12yrs Old	\$20
Port Charlotte Heavily Peated	\$22
Glenlivet 15yrs Old	\$35
Lagavulin 16yrs Old	\$35

The
CONSERVATORY
GIN & TEA BAR

BITES AND NIBBLES

Harrington Basket \$21

Rhode Island Calamari, Gombey Mayo

Chicken Wings \$22/6pcs

Crispy Chicken Wings, Celery, Rosewood Wonderful Sauce

Fresh Fruit Cooler (VG) \$28

Sliced Seasonal Fresh Fruits

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

Grilled Peaches, Arugula, Balsamic, Focaccia Croutons

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

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

Slow Cooked Short Ribs \$28

Beef Ribs Marinated in Korean BBQ Sauce, Asian Noodles

Classic Romaine Caesar Salad (V) \$21

Crisp Organic Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese

House-Made Caesar Dressing

Add Shrimp \$13 or Chicken \$12

Shrimp Martini \$18/6pcs

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

House-Made Flat Bread \$29

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

Trio of Sliders \$30

Ground Beef, BBQ Chicken, Fish Fry

Turkey Bacon Club \$27

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

The
CONSERVATORY
GIN & TEA BAR

SANDWICHES & BURGERS

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

Beyond Gombey Burger (VG) \$28

Soy Ginger, Vegan Burger, 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. Georges Fish Sandwich \$28

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

ENTREES

Calypso Shrimp Pasta \$42

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

Rosewood Favorite Curry Sauce \$42

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

Vegetable Curry (VG) \$38

Daily Market Vegetables, Coconut Curry Sauce, Steamed Rice

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

ISLAND BRASSERIE

ROSEWOOD BERMUDA

BREAKFAST MENU

FRUIT

& CEREAL

Fresh Fruit Plate \$24

Pineapple, Kiwi, Melon, Mango
Banana, Mix Berries

Plain "Chobani" Yogurt \$8

House Made Granola, "Chobani" Yogurt \$18

Mix Berries

Organic Oatmeal \$13

Steamed Milk, Maple Syrup

Assorted Breakfast Cereals \$8

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

COMPLETE

BREAKFAST

*Served with Freshly Brewed Gourmet Coffee and
Chilled Fruit Juice*

Continental \$34

Fresh Fruit Bowl

Selection Of Croissants, Breads
Honey, Butter and Fruit Preserves

Individual Boxed Cereals

Traditional American \$40

Two Free Range Eggs Any Style

Applewood Smoked Bacon *or* Cumberland Pork Links

House Breakfast Potatoes

Butter Croissant *or* Toast

Fruit Preserve and Vermont Butter

Fruit Bowl

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee

Single Cup \$5 | Small Pot \$10 | Large Pot \$15

Italian Coffee \$6

Espresso | Cappuccino | Latte

Selection of Tea from "Palais des Thés" \$6

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

Milk \$4

Whole | Skim | Soy | Almond

JUICE BAR

Orange | Grapefruit | V8 | Apple | Cranberry \$7

Freshly Squeezed \$12

California Orange *or* Grapefruit

SMOOTHIES

Cantaloupe-Pineapple \$12

Strawberry-Banana \$12

Mix Berries \$12

Green: Apple-Ginger-Honey-Spinach-Parsley \$12

Prices are subject to 17% service charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

EGGS & MORE

Free Range Eggs Any Style \$17

Two Eggs, House Breakfast Potatoes
Choice of Toast

Three Egg Omelet \$19

Toppings: Ham, Tomato, Onions, Bell Peppers
Cheddar, Swiss, Mushrooms
House Breakfast Potatoes and Choice of Toast

Eggs Benedict \$24

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

Egg White Omelet \$19

Fresh Herbs, Grilled Vegetables
Choice of Toast

Bermuda Benedict \$26

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

French Toast \$18

Vanilla Pain Brioche
Banana Foster or Mix Berries

Buttermilk Pancakes \$19

Choice of Chocolate Chips, Banana or Blueberries
with Maple Syrup

Scottish Smoked Salmon \$26

Toasted Bagel, Cream Cheese, Arugula
Avocado, Red Onion



BREADS

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

Bermuda Banana Bread \$7 | Butter Croissant \$6

Toast \$6

White | Whole Wheat | Multigrain | NY Bagel | Gluten Free Option | English Muffin

SIDES

Applewood Smoked Bacon \$7 | Cumberland Pork Link \$7 | Grilled Asparagus \$7

Grilled Vegetables \$7 | Half Sliced Avocado \$7 | House Breakfast Potatoes \$7 | Baked Beans \$7

Prices are subject to 17% service charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

LUNCH MENU

APPETIZERS

Vine Ripe Tomato Bruschetta (VG) \$18

Cherry Tomato, Basil, Red Onion, Garlic
Toasted Tuscan Bread

Fresh Fruit Cooler (VG) \$28

Sliced Seasonal Fresh Fruits

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

Grilled Peaches, Arugula, Balsamic, Focaccia Croutons

Somers Isles Wings \$22/6pcs

Crispy Chicken Wings, Celery
Rosewood Wonderful Sauce

Harrington Basket \$21

Rhode Island Calamari, Gombey Mayo

Tuna Tartare \$26/\$44

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

Beetroot Carpaccio (VG) \$21

Marinated Tofu, Grilled Asparagus, Roasted Tomato

SOUPS

Chefs Soup of The Moment \$12.50

Your Server will Advise you of Today's Selection

Bermuda Fish Chowder \$12.50

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

SALADS

Organic Salad (VG) \$19/\$28

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

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

Arugula, Feta Cheese, Pine Nut, Cherry Tomatoes
Balsamic

Creole Shrimp and Avocado Salad \$36

Spicy Remoulade Sauce, Poached Jumbo Shrimp
Half Ripe Avocado, Garlic Croutons, Fresh Tomatoes
Pickled Cucumber

Classic Romaine Caesar Salad (V) \$21

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

Castle Harbor Salad \$25/\$40

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

Salad Additions

Pan Roasted Chicken Breast \$12

Grilled Shrimp \$13

Smoked Salmon \$12

Grilled Vegetables \$10



Prices are subject to 17% Service Charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

SANDWICHES & BURGERS

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

Turkey Bacon Club \$27

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

Smoked Salmon Bagel \$32

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

Hot Dog \$17

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

House-Made Flatbread \$29

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

Beyond Gombey Burger (VG) \$28

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

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

LET'S LUNCH

Simply Grilled Scottish Salmon Steak \$44

Steamed Jasmine Rice, Lemon Oil, Grilled Broccolini

Rosewood Favorite Curry Sauce \$42

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

Calypso Shrimp Pasta \$42

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

Vegetable Curry (VG) \$38

Daily Market Vegetables, Coconut Curry Sauce, Steamed Rice

DESSERT

Lemon Cheesecake Fossette \$15

Cheesecake Mousse, Sugar Dough Cookie
Crème Patisserie

Dulce de Leche Crème Brûlée \$15

Baked Custard, Shortbread Cookie, Mixed Berries

Warm Chocolate Fondant \$15

Goats Cheese Fudge Ice Cream, Dulce De Leche

Saffron Poached Pear (VG) \$15

Pine Nut Brittle, Salted Caramel Ice-Cream

Rich Island Chocolate Tower \$15

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

Fresh Fruit Sundae \$15

Fresh Mint, Raspberry Coulis, Mango Sorbet Cream
Toasted Almonds

Artisanal Cheese Plate \$20

Walnut Bread, Grapes, Orange Marmalade

Ice Cream and Sorbets \$13

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

Prices are subject to 17% Service Charge

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

ISLAND BRASSERIE

ROSEWOOD BERMUDA

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

ISLAND BRASSERIE

ROSEWOOD BERMUDA

VEGETARIAN & VEGAN MENU

Appetizers

Beetroot Carpaccio (VG) \$21

Marinated Tofu, Grilled Asparagus, Roasted Tomato

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

Grilled Peaches, Arugula, Balsamic, Focaccia Croutons

Vine Ripe Tomato Bruschetta (VG) \$18

Cherry Tomato, Basil, Red Onion, Garlic, Toasted Tuscan bread

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

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

Classic Romaine Caesar Salad (V) \$21

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

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

Pickled Beets, Tempura Asparagus

Deconstructed Cream of Onion Soup (V) \$12.50

Creamy Onion Soup, Caramelized Onion Puree, Charred Shallots, Crispy Shallot Rings

Roasted Portabella Mushrooms (V) \$18

Roasted Mushroom, Glazed Goat's Cheese, basil pesto

Main Entrees

Vegan Pasta Bowl (VG) \$26/\$36

Linguini with Grilled Vegetables, Chili, Olive Oil, Garlic

Vegetable Curry (VG) \$38

Daily Market Vegetables, Coconut Curry Sauce, Steamed Rice

Beyond Gombey Burger (VG) \$28

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

Bermuda Carrot Risotto (VG) \$24/\$36

Roasted Carrots, Carrot Puree, Vegetable Stock, Vegan Cheese, Focaccia Crisp

Vegan Tornado Rossini (VG) \$46

Maple Smoked Honey Roasted Watermelon, Cashew Nut, Foie Gras Crust, Confit Potato

Marinated Vegetable Skewers (VG) \$26

Char grilled Vegetable Skewers, Citrus, Couscous, Tomato Salsa

Organic Salad (VG) \$19/\$28

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



Tiny Menu



HOT DOG \$15.50

Beef Jumbo Hot Dog, Brioche Roll
Shoestring French Fries, Caesar Salad, or Apple Wedges

JUNIOR TPC BURGER \$15.50

All Natural 6oz Beef Burger, Brioche Bun
Shoestring French Fries, Caesar Salad, or Apple Wedges

CHICKEN IN A BUN \$15.50

Grilled Chicken Breast, Brioche Bun
Shoestring French Fries, Caesar Salad, or Apple Wedges

CHICKEN TENDERS \$15.50

All Natural Golden Fried Chicken Tenders
Shoestring French Fries, Caesar Salad, or Apple Wedges

GRILLED CHEESE SANDWICH \$14.50

Goopy and Crispy with Mild Cheddar Cheese
Shoestring French Fries, Caesar Salad, or Apple Wedges

CAESAR SALAD \$15.50

Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese
Creamy Caesar Dressing

CHEESE AND CHICKEN QUESADILLA \$16.50

Oven Baked Flour Tortilla Loaded with Fresh Chicken Breast
Cheddar Cheese and Tomato, Topped with Tomato Sauce

PIZZA RITA \$15.50

6" Oven Baked Mini Pizza with Mozzarella and Tomato Sauce

KIDS CATCH OF THE DAY *Gf* \$22.50

Ocean Fresh 3oz Grilled Local Fish Fillet
Served over Grilled Vegetables with a Light Tomato Salsa

BBQ BAKED SALMON FILLET *Gf* \$22.00

Roasted Tomatoes, Asparagus, Frisée Salad

PENNE PASTA *Gf*

Gluten Free Pasta, Served with the Choice of:

House Tomato Sauce **\$15.00**

Butter and Parmesan **\$15.00**

Creamy Cheese, Chicken and Broccoli **\$16.50**

APPLE WEDGES \$13.50

Healthy Chickpea Hummus Dip

VEGETABLE DIPPERS \$13.50

Raw Cucumber, Carrot and Celery with Ranch Dressing Dip

Please ask your waiter for more information

about our *Sensitive Dining Options*.

Prices are subject to 17% service charge



ISLAND BRASSERIE

ROSEWOOD BERMUDA

DESSERTS

Lemon Cheesecake Fossette \$15

Cheesecake Mouse, Sugar Dough Cookie, Crème Patisserie

Warm Chocolate Fondant \$15

Goats Cheese Fudge Ice Cream, Dulce De Leche

Dulce de Leche Crème Brûlée \$15

Baked Custard, Shortbread Cookie, Mixed Berries

Saffron Poached Pear (VG) \$15

Pine Nut Brittle, Salted Caramel Ice-Cream

Rich Island Chocolate Tower \$15

Dark Chocolate Mousse, Tonka Bean Crèmeux

Frangipani Crumble, Winter Berry Coulis

Warm Dark and Stormy Bread and Butter Pudding \$15

Gosling Rum Bread Pudding, Vanilla Anglaise

Ice Creams and Sorbet \$13

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

A Selection of Artisanal Cheese

Selection of Four Cheeses: \$22

Selection of Six Cheeses: \$32

*Cabot Clothbound Cheddar, Cabot Creamery
Rupert, Consider Bardwell Farm
Llandaff, Llandaff Creamery
Hudson Flower, Murray's Cave Master Reserve
Smokey Blue, Rogue Creamery
Hey Jude Tuckers Farm Bermuda*

Walnut Bread, Grapes, Crackers, Berries



ISLAND BRASSERIE

ROSEWOOD BERMUDA

WINE LIST

WHITE & ROSÉ

	GLASS	BOTTLE
Landmark 'Overlook', Chardonnay	18	85
Emmolo, Sauvignon Blanc	18	85
Barone Fini, Pinot Grigio	18	80
Chateau D'Esclans Whispering Angel Rosé	18	85
Minuty M de Minuty Rosé	17	80
Henri Bourgeois Sancerre, Sauvignon Blanc	19	90
Paul Hobbs Crossbarn, Chardonnay	21	99

RED

	GLASS	BOTTLE
Château Ste. Michelle Indian Wells, Cabernet Sauvignon	18	85
Château Pagnac, St. Émilion	19	90
Landmark 'Overlook', Pinot Noir	18	85
Louis Latour Côte de Nuits-Villages, Pinot Noir	22	105
Rivera 'Il Falcone', Nero di Troia	18	85
Clos de los Siete, Malbec, Cabernet Sauvignon, Merlot	18	85

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Mercier Brut Reserve Champagne N/V	20	105
Bisol Crede Prosecco N/V	17	80
Bird in Hand Sparkling Pinot Noir	19	90
Ruinart R de Ruinart Brut N/V	32	155
Veuve Clicquot Brut Yellow Label N/V		185
Perrier-Jouët "Grand Brut" N/V		170
Veuve Clicquot Rosé N/V		210
Ruinart Rosé N/V		255
Ruinart Blanc de Blancs N/V		265
Dom Pérignon		550

DESSERT WINE & PORT

	GLASS	BOTTLE
Paul Jaboulet Muscat de Beaumes de Venise Muscat Blanc	20	80
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	25	180

HALF BOTTLE

	BOTTLE
Ceretto Moscato d'Asti I Vignaioli San Stefano	45
Domaine du Rochoy, Sancerre	50
La Crema, Chardonnay	45
Seghesio Family Vineyards, Zinfandel	50
Château Mont Redon Chateauf-neuf-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	97
Antonin Guyon Meursault Charmes 1er Cru, Chardonnay	185
Vincent Girardin Chassagne Montrachet 'Les Vieilles Vignes', Chardonnay	195
Oliver Leflaive Meursault Narvaux, Chardonnay	200
Henri Bourgeois Sancerre, Sauvignon Blanc	90
Domaine Rochoy Sancerre, Sauvignon Blanc	95
Chatelain Pouilly Fumé, Sauvignon Blanc	75
Pascal Jolivet Pouilly-Fumé, Sauvignon Blanc	85
Minuty M de Minuty Rosé	80
Chateau D'Esclans Whispering Angel Rosé	85
Domaine Boutet-Sauliner, Chenin Blanc	78
Chapoutier, Viognier	140

ITALIAN WHITE

	BOTTLE
Barone Fini, Pinot Grigio	80
Bottega, Pinot Grigio	80
Pio Cesare, Gavi dei Gavi	85
La Scolca Black Label, Gavi dei Gavi	135
Ceretto 'Blange', Arneis	90
Jermann 'Dreams', Chardonnay	180

AMERICAN WHITE

	BOTTLE
Landmark 'Overlook', Chardonnay	85
Sonoma-Cutrer, Chardonnay	86
Paul Hobbs Cross Barn, Chardonnay	99
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	230
Emmolo, Sauvignon Blanc	85
Duckhorn Vineyards, Sauvignon Blanc	98
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

PRICES ARE SUBJECT TO 17% SERVICE CHARGE

ISLAND BRASSERIE

ROSEWOOD BERMUDA

FRENCH RED

Louis Latour Côte de Nuits-Villages, Pinot Noir	105
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
Château Mont Redon, Chateauneuf-du-Pape Grenache, Syrah, Mouverde	125
Domaine Pichat, Cote Rotie 'Löss', Syrah (Vegan)	150
Domaine du Vieux Télégraphe, Châteauneuf-du-Pape 'La Crau' Grenache, Syrah	220
Château Pagnac, St. Émilion Merlot, Cabernet Sauvignon, Cabernet Franc	90
Château Rollan de By, Haut Médoc Cru Bourgeois Cabernet Sauvignon, Merlot	120
By Clinet, Pomerol, Merlot, Cabernet Sauvignon	145
Blasson d'Issan, Margaux, Cabernet Sauvignon, Merlot	145
Ségla, Margaux, Cabernet Sauvignon, Merlot, Cabernet Franc	185
Echo de Lynch Bages, Pauillac, Cabernet Sauvignon Merlot, Cabernet Franc	210
Château Gloria St. Julien, Cabernet Sauvignon, Merlot Cabernet Franc	200
Château La Lagune, Troisieme Cru Haut Medoc Cabernet Sauvignon, Merlot	240
Château Beau-Sejour Bécot, 1er Grand Cru Classé St. Émilion Merlot, Cabernet Sauvignon	300
Château Clerc-Milon, Pauillac, Cabernet Sauvignon, Merlot Cabernet Franc	400
Château Pontet-Canet Pauillac, Cabernet Sauvignon, Merlot Petit Verdot	450
Château Pichon-Comtesse Lalande, Pauillac, Cabernet Sauvignon Merlot	520
Château Palmer Margaux, Cabernet Sauvignon, Merlot, Petit Verdot	900
Château Haut-Brion, Graves 1er Cru Classé, Merlot, Cabernet Sauvignon Petit Verdot	2400

ITALIAN RED

Rivera 'Il Falcone', Nero di Troia	85
Farnese 'Casale Vecchio', Montepulciano	85
Zenato Amarone della Valpolicella, Corvina, Rondinella Oseleta, Croatina	160
Isole e Olena, Sangiovese	95
Tenuta dell' Ornelia "Le Volte", Merlot	105
Gaja 'Sito Moresco', Nebbiolo, Cabernet Sauvignon	160
Rivetto Barolo 'Serralunga', Nebbiolo	160
Ceretto Barolo, Nebbiolo	205
Frescobaldi Brunello di Montalcino Castelgiocondo, Sangiovese	185
Pio Cesare Barolo, Nebbiolo	215
Ceretto Barbaresco, Nebbiolo	370
Gaja Barbaresco, Nebbiolo	580

BOTTLE

AMERICAN RED

Landmark 'Overlook', Pinot Noir	85
Willakenzie Estate, Pinot Noir	105
La Crema, Pinot Noir	130
32 Winds 'Maestro', Pinot Noir	150
Duckhorn 'Goldeneye', Pinot Noir	165
Belle Glos Clark & Telephone, Pinot Noir	175
Cristom 'Eileen' Eola-Amity Hills, Pinot Noir	190
Metaphora Pinot Noir	220
Château Ste. Michelle Indian Wells, Cabernet Sauvignon Justin, Cabernet Sauvignon	85 90
Wild Hogge, Cabernet Sauvignon	125
Heritage, Cabernet Sauvignon	130
Sterling Vineyards, Cabernet Sauvignon	140
Jordan, Cabernet Sauvignon	175
Freemark Abbey, Cabernet Sauvignon	170
Ramey, Cabernet Sauvignon	170
Paul Hobbs 'Cross Barn', Cabernet Sauvignon	180
Chateau Montelena, Cabernet Sauvignon	195
Stag's Leap Wine Cellars 'Artemis', Cabernet Sauvignon	190
Silver Oak, Cabernet Sauvignon	255
Shafer Winery "One Point Five", Cabernet Sauvignon	300
Hourglass 'BlueLine Vineyard', Cabernet Sauvignon	350
Diamond Creek 'Red Rock Terrace', Cabernet Sauvignon	480
Diamond Creek 'Volcanic Hill', Cabernet Sauvignon	480
Diamond Creek 'Gravelly Meadow', Cabernet Sauvignon	480
Metaphora, Cabernet Franc	650
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 Bordeaux Blend (Biodynamic)	170
Justin 'Isoceles', Bordeaux Blend	230

BOTTLE

BOTTLE

REST OF THE WORLD RED

Clos de los Siete, Malbec, Cabernet Sauvignon, Merlot	85
Finca Sopenia 'Synthesis', Malbec	110
Neyen 'Espiritu de Apalta' Single Vineyard Carmenere and Cabernet Sauvignon	140
Montes 'Purple Angel', Carmenere	185
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

ISLAND BRASSERIE

ROSEWOOD BERMUDA

SPIRITS LIST

RUM

STANDARD	\$16
APPLETON VX	
BACARDI SPICED	
BACARDI 4	
BACARDI 8	
BACARDI LIGHT	
CAPTAIN MORGAN SPICED	
CACHACA 51	
COCKSPUR FINE RUM	
GOSLINGS AMBER	
GOSLINGS BLACK SEAL	
GOSLINGS GOLD	
MALIBU	
MOUNT GAY ECLIPSE	
PLANTATION 3 STAR	
PREMIUM	\$18
ANGOSTURA 1787	
BACARDI 10	
ROSEWOOD BERMUDA EXCLUSIVE BLEND RUM	
BRUGAL 1888	
CHAI RUM	
FACUNDO EXIMO	
FACUNDO NEO	
GOSLINGS FLORA DUFFY GOLD AGED RUM	
MOUNT GAY XO	
PLANTATION OFTD	
PLANTATION PINEAPPLE	
PYRAT XO	
RON ABUELO 12 YEARS	
RON FLOR DE CANA AGED 12	
SPECIAL	
PLANTATION XO	\$20
SANTA TERESA	\$20
RON ZACAPA SOLERA RESERVE 23 YRS OLD	\$20
GOSLINGS FAMILY RESERVE OLD RUM	\$24
RON FLOR DE CANA AGED 18 YEARS	\$25
BACARDI RESERVA LIMITADA	\$25
FACUNDO EXQUISITO	\$25
RON ABUELO XV	\$30
(Oloroso, Tawny, Napoleon Cask Finish)	
RON FLOR DE CANA AGED 25 YEARS	\$40
GOSLINGS PAPA SEAL	\$50
FACUNDO PARAISO	\$60

GIN

STANDARD	\$16
BERMUDA WHITE ROOF	
BERMUDA PINK HOUSE	
BLOOM	
BOMBAY SAPPHIRE	
EMPRESS 1908	
MUFF POTATO	
OPHIR	
PIMMS NO. 1 CUP	
TANQUERAY "FLOR de SEVILLA ORANGE"	
TANQUERAY "RANGPUR"	
TANQUERAY	
THOMAS DAIKIN	
WHITLEY NEILL	
(Regular, Blood Orange, Lemongrass/Ginger, Pink Grapefruit, Raspberry, Rhubarb & Ginger)	
PREMIUM	\$18
BOOTLEGGER	
BANKS 5 ISLAND	
BERKLEY SQUARE	
BOMBAY BRAMBLE	
DRUMSHANBO GUNPOWDER	
GIN MARE	
HENDRICKS	
INVEROCHE (Classic, Amber & Verdant)	
MONKEY 47	
OXLEY LONDON DRY	
SILENT POOL	
STAR OF BOMBAY	
TANQUERAY 10	
TARQUIN'S (British Blackberry, Cornish, & Seadog Navy)	
THE BOTANIST	
WARNER'S RHUBARB	



TUCKER'S
BAR

Prices are subject to 17% Service Charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

VODKA

STANDARD \$16
STOLICHNAYA
GREY GOOSE LA POIRE
TITOS

PREMIUM \$18
ABSOLUT ELYX
BELVEDERE
CIROC
GREY GOOSE
GREY GOOSE ESSENCES
(Strawberry & Lemongrass, Watermelon & Basil, White Peach & Rosemary)
GREY GOOSE La VANILLE
KETTLE ONE
KETTLE ONE CITRON

BOURBON / RYE / CANADIAN / SCOTCH

STANDARD \$16
BUFFALO TRACE
CROWN ROYAL
SEAGRAM'S SEVEN CROWN AMERICAN BLENDED
BUSHMILLS IRISH
DEWAR'S WHITE LABEL
JOHNNY WALKER RED LABEL
JAMESON IRISH WHISKEY
MICTHER'S RYE

PREMIUM \$18
BULLEIT BOURBON
BULLEIT RYE
DEWARS 12 YRS OLD
EAGLE RARE SINGLE BARREL
JACK DANIELS
WOODFORD RESERVE DISTILLERS SELECT
BUSHMILLS BLACK BUSH
CHIVAS REGAL 12 YRS
JOHNNY WALKER BLACK LABEL
MONKEY SHOULDER WHISKY

SPECIAL
MICTHER'S BOURBON \$20
BLANTONS ORIGINAL SINGLE BARREL BOURBON \$24
JEFFERSON'S RESERVE OLD RUM CASK BOURBON \$35

TEQUILA / MEZCAL

STANDARD \$16
CAZADORES TEQUILA REPOSADO
DON JULIO BLANCO
EL JIMADOR 100% AGAVE
PATRON XO CAFÉ

PREMIUM \$18
AVION ANEJO
AVION SILVER
CASAMIGOS ANEJO
CASAMIGOS REPOSADO
DEL MAGUEY MEZCAL VIDA SAN LUIS RIO
DEL MAGUEY CREMA DE MEZCAL
DON JULIO ANEJO
DON JULIO REPOSADO
PATRON ROSEWOOD ANEJO BARREL SELECT
PATRON ANEJO
PATRON SILVER
PATRON REPOSADO

SPECIAL
DEL MAGUEY CHICHICAPA \$25
DON JULIO 1942 \$35
PATRON GRAND PLATINUM \$50

BEER / CIDER

STANDARD \$9.50
ANCHOR BREWING LIBERTY ALE
BLUE MOON
BROOKLYN SUMMER ALE
BROOKLYN LAGER
COORS LIGHT
CORONA EXTRA
HARPOON IPA
HEINEKEN
ON DA ROCK SMITH'S ISLAND IPA
ON DA ROCK BELGIAN BEACH BLONDE
SAMUEL ADAMS LAGER
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER
GUINNESS DRAUGHT CAN \$10

Prices are subject to 17% Service Charge

ISLAND BRASSERIE

ROSEWOOD BERMUDA

BAR MENU

Light Bites

Savory Cones \$26

Tuna Tartare
Pickled Beetroot
Mozzarella, Tomato, Basil
Chicken Caesar

Harrington Basket \$21

Rhode Island Calamari, Gombey Mayo

Somers Isles Wings \$22/6 pcs

Crispy Chicken Wings, Celery, Rosewood Wonderful Sauce

Slow Cooked Short Ribs \$28

Beef Ribs marinated in Korean BBQ Sauce, Asian Noodles

Crisp Crostini's and Kalamata Olives (V) \$20

Tomato Tapenade, Truffle Cream

Marinated Baked Melted Camembert (V) \$26

Crisp Crostini's, Carrot, Celery, Cucumber Sticks

Mac and Cheese Arancini Balls (V) \$15

Classic Fried Macaroni Cheese Balls, Panko Breadcrumbs, Spicy Tomato Salsa

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

Desserts

Artisanal Cheese \$20

4 types of Cheese, Dried Apricot, Candied Walnuts, Assorted Cheese Crackers

Trio of Small Desserts \$15

Glazed Strawberry Tart, Cheesecake, Flourless Chocolate Cake

Fresh Fruit Cooler (VG) \$28

Sliced Seasonal Fresh Fruits

Dark and Stormy Marbled Truffles \$16/4 pcs

Gosling Rum Ganache with Marbled Chocolate Covering

Chocolate Covered Strawberry's \$12/4 pcs

Perfect to have with your glass of Bubbly Prosecco

Prices are subject to 17% Service Charge



TUCKER'S

BAR

WINE BY THE GLASS

White & Rosé

Landmark 'Overlook', Chardonnay	\$18
Emmolo, Sauvignon Blanc	\$18
Barone Fini, Pinot Grigio	\$18
Chateau D'Esclans Whispering Angel Rosé	\$18
Minuty M de Minuty Rosé	\$17
Henri Bourgeois Sancerre, Sauvignon Blanc	\$19
Paul Hobbs Crossbarn, Chardonnay	\$21

Red

Château Ste. Michelle Indian Wells, Cabernet Sauvignon	\$18
Château Pagnac, St. Émilion	\$19
Landmark 'Overlook', Pinot Noir	\$18
Louis Latour Côte de Nuits-Villages, Pinot Noir	\$22
Rivera 'Il Falcone', Nero di Troia	\$18
Clos de los Siete, Malbec, Cabernet Sauvignon, Merlot	\$18

Champagne and Sparkling Wine

Mercier Brut Reserve Champagne N/V	\$20
Bisol Crede Prosecco N/V	\$17
Bird in Hand Sparkling Pinot Noir	\$19
Ruinart R de Ruinart Brut N/V	\$32

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

<i>Bermuda Old Fashion</i>	\$24
Bacardi Rosewood Bermuda Exclusive Blend Bermuda Gold Loquat Liqueur and House Bitters	
<i>The Champion</i>	\$22
Flora Duffy Rum, Lime Juice, Brown Sugar, Champagne	
<i>Colada Dream</i>	\$18
Marti Rum, Triple Sec Liqueur, Pineapple Juice Coconut Water	
<i>Pear Fizz</i>	\$22
Grey Goose La Poire, St. Germain, Champagne Lemon Juice and Simple Syrup	
<i>Spiced Barrel</i>	\$18
Bacardi Spice Rum, Malibu Coconut Rum, Melon Liqueur Lime Juice, Pineapple Juice	
<i>Tiki Old Fashioned</i>	\$20
Plantation Pineapple, Plantation OFTD and House Bitters	
<i>Queen Bee</i>	 \$22
Goslings Silver, St. Germain, Lime Juice Honey Syrup, House Bitters and Ginger Ale	
<i>Tropical Spritz</i>	\$20
House White Wine, Lime Juice, Simple Syrup Elderflower Tonic	
<i>Dark & Stormy</i>	 \$18
Goslings Black Seal and Ginger Bear	

REVITALIZERS

<i>Coconut Cooler</i>	\$9
Coconut Water, Cucumber, Citrus, and Mint	
<i>Sin Free Spritz</i>	\$9
San Pellegrino Lemonade, Tonic Water and Fresh Herbs	
<i>Cool Passion</i>	\$9
Mango Puree, Fresh Lime Juice, Honey Syrup, Ginger Beer, and Cucumber Slices	
<i>Spiced Apple Highball</i>	\$9
Fluere Spiced Cane (non-alcoholic), Lemon Juice Apple Cinnamon Syrup, Soda Water	



Rosewood Tuckers Point Bermuda proudly partners with ecoSPIRITS, Bermuda Gin Co., and Goslings Rum to reduce our single use glass waste and carbon footprint. With each special sustainability cocktail served, we are funding the removal of ocean waste from endangered marine environments through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

17% SERVICE CHARGE WILL APPLY



TUCKER'S

BAR

AFTER DINNER DRINKS

STANDARD \$16

Amaretto De Saronno
Averna
B & B Dom
Baileys
Benedictine
Cointreau
Drambuie
Tia Maria

Fernet Branca

Frangelico

Grand Marnier

Jägermeister

Kahlua

Limoncello

Sambuca

(Black or White)

ARMAGNAC / COGNAC

Castarede Armagnac 1975 \$20
Hennessy VS \$18
Hennessy VSOP \$25
Remy Martin VSOP \$25
Baron Otard XO \$30
Hennessy XO \$50
Remy Martin XO \$60

GRAPPA / SHERRY / PORT

Grappa Sarpa di Poli \$16
Alexander Society Grappa \$18
Tio Pepe Sherry \$14
Warre's Quinta da Cavadinha \$18
(Vintage Port, Blend)
Dow's 20 years Tawny Port \$25

SINGLE MALT WHISKY

Bruichladdich Classic Laddie \$16
Glenlivet Nadurra Oloroso \$16
Laphroagh 10yrs Old \$16
Glenmorangie 10yrs Old \$16
Talisker 10yrs Old \$16
The Balvenie Triple Cask Aged 12 Years \$20
The Balvenie Double Wood Aged 12 Years \$20
Glenkinchie 12yrs Old \$20
Macallan 12yrs Double Cask \$20
Aberfeldy 12yrs Old \$20
Port Charlotte Heavily Peated \$22
Glenlivet 15yrs Old \$35
Lagavulin 16yrs Old \$35

17% SERVICE CHARGE WILL APPLY

大石井

OISHII

SUSHI

TO START

Edamame (VG)	\$14
Tuna Tataki	\$26
Spicy Seaweed Salad (VG)	\$16
Inari-Fried Tofu Pockets, Sesame Seeds	\$19
Crispy Fried Calamari, Umami Dipping Sauce	\$21

SASHIMI (4 pcs) \$18

NIGIRI (3 pcs) \$17

Maguro | Tuna

Sake | Salmon

Hamachi | Yellowtail

Sake Belly | Salmon Belly

Ebi | Shrimp

Unagi | Roasted Eel

Saba | Mackerel

Salmon Caviar (20 grams per order)

TRADITIONAL MAKI Roll (6 pcs)

TEKKA \$20

Fresh Tuna Roll

SAKE \$20

Fresh Salmon Roll

HAMACHI \$22

Chopped Yellowtail, Scallion Roll

CALIFORNIA \$23

Avocado, Crabstick, Mango, Tobiko

UNAKYU \$22

Roasted Eel, Cucumber, Sesame Seeds

Vegan Maki \$18

Cucumber, Avocado, Mango

Asparagus, Snow Peas, Pickled Beets \$18

17% SERVICE CHARGE WILL APPLY

大石井

SPECIAL MAKI ROLL (inside out, 6 pcs)

BERMUDA Spicy Tuna, Salmon, Yellowtail Wrapped with Salmon Scallion	\$24
RISING SUN Salmon Belly, Avocado. Topped with Tuna, Chives	\$25
RAINBOW Mango, Avocado, Crabstick. Topped with Tuna, Salmon, Yellowtail	\$25
DYNAMITE Chopped Spicy Tuna, Scallion, Wasabi Tobiko	\$24
VEGAN DYNAMITE Shitake Mushrooms, Spicy Vegan Mayo, Avocado Scallion Sesame	\$22
BEACH CLUB Tuna, Salmon, Yellowtail Tempura Seaweed Salad	\$24
SCORPION Soft Shell Crab Tempura, Seaweed Salad, Sesame Seeds	\$27
CHALLENGER Jonah Crab, Avocado, Mango, Tobiko	\$27
DRAGONS FLAME Shrimp Tempura, Crab, Spicy Tuna, Scallions Tempura Crisp	\$27
NORWEGIAN Cream Cheese, Avocado, Smoked Salmon Sesame Seeds Scallion	\$24
SHOGUN PLATTER COMBO (2 people) 6 pcs Sashimi, 6 pcs Nigiri, 16 pcs Maki	\$92
SAKE	
HOT SAKE (5oz vessel) Gekkeikan Traditional Sake, <i>USA</i>	\$15
COLD SAKE (300ml bottle) Hakutsuru Sayuri Nigori, <i>Japan</i>	\$35
Hakutsuru Superior Junmai Gingo, <i>Japan</i>	\$40
Hakutsuru Junmai Daiginjo Sho Une, <i>Japan</i>	\$50
SPARKLING SAKE (300ml bottle) Gekkiekan Zipang Sparkling Sake, <i>Japan</i>	\$40

17% GRATUITIES WILL APPLY

SULVERDE

ROSEWOOD BERMUDA

LUNCH MENU

SNACKS & APPETIZERS

WAHOO NUGGETS \$22

Spiced Remoulade Sauce

CHICKEN WINGS \$22 | (6 pieces)

Crispy Chicken Wings, Celery Sticks, Blue Cheese Dip

BERMUDA FISH CHOWDER (GF) \$12.50

Traditional Island Fish Soup with Black Rum and Sherry Pepper

CALAMARI \$21

Crispy Fried Calamari Rings, Spicy and Lemon Aioli Mayo, Lemon Wedges

CHARCUTERIE PLATTER \$29 | (Suitable for 2)

Salami, Mortadella, Parma Ham, Bresaola

Roasted Artichokes, Grilled Vegetables, Marinated Olives, Gorgonzola Cheese, Parmesan Cheese

CREMA DI ZUCCA \$12.50

Roasted Pumpkin Soup, Crispy Pancetta, Truffle Oil

SALMON TARTARE \$25

Fresh Salmon Tartare, Coriander, Lime, Ginger, Avocado, Beetroot, Crispy Bread

ITALIAN BURRATA CHEESE (GF) \$27

Parma Ham, Sweet Melon, Pine Nuts, Balsamic

BUTTERMILK FRIED SHRIMP \$27 | (6 pieces)

Crispy Fried Shrimp, Sweet Chili Mayo

SALADS

KALE CAESAR SALAD (V) \$19 | \$34

Organic Kale and Romaine Heart, Crouton, Shaved Parmesan, Our Classic Caesar Dressing

THE GREEK (GF) \$20 | \$28

Feta Cheese, Ripe Tomatoes, Bell Pepper, Black Olives, Oregano, Cucumber, Red Wine Vinegar

OCTOPUS SALAD (GF) \$26 | \$38

Pumpkin Purée, Red Onion, Fingerling Potato, Arugula, Cardamom Oil, Chili

THAI SALAD \$22 (GF) | \$30

Green Papaya, Grilled Shrimps, Thai Chili, Green Beans, Cherry Tomato, Crushed Peanuts, Spiced Asian Dressing

PANZANELLA (V-VG) \$22 | \$30

Traditional Tuscany Salad, Crispy Bread, Heirloom Cherry Tomato, Cucumber, Red Onion, Caper, Balsamic Dressing

SALAD ADD-ONS \$11 each

Grilled Chicken Breast | Grilled Shrimp | Smoked Salmon | Grilled Vegetables

(V) – Vegetarian | (VG) - Vegan

Prices are subject to 17% Service Charge

SUL VERDE

ROSEWOOD BERMUDA

BURGERS & SANDWICHES

Served with a choice of Caesar Salad, Apple Wedges, Green Salad, or Shoestring Fries

ITALIAN BURGER \$25

6oz Beef Burger, Lettuce, Tomato, Mozzarella Cheese, Spicy Mayo

BBQ CHICKEN BURGER \$25

BBQ Chicken Breast, Swiss Cheese, Lettuce, Tomato, Chipotle Mayo

FOCACCIA (V) \$25

Italian Classic Focaccia, Basil Pesto, Mozzarella Cheese, Tomato, Arugula

FISH SANDWICH \$28

Grilled or Crispy Fried Turbot, Lettuce, Tomato, Onion, House Made Tartar Sauce

ITALIAN CLUB SANDWICH \$26

Parma Ham, Pancetta, Lettuce, Tomato, Parmesan Cheese, Sun Dried Tomato Mayo

BERMY FRESH STACK (V-VG) \$24

Hummus, Beetroot, Avocado, Sauerkraut, Berym Fresh Shoots, Balsamic Dressing, Italian Bread

PASTAS & ENTRÉES

SPAGHETTI AL RAGU \$28

Traditional Slow Cooked Beef Bolognese, Tomato Sauce, Herbs

PENNE DELLA NONNA \$28

Penne Pasta, "Sul Verde" Famous Meatball Served with Tomato Sauce and Shaved Parmesan Cheese

LINGUINE FRUTTI DI MARE \$39

Linguini Tossed with Mussels, Clams, Shrimp and Calamari, Cherry Tomato, Tomato Sauce, Olive Oil and Chili

TROFIE (V-VG) \$29

Arugula Pesto, Fried Eggplant, Roasted Pinenuts

PUMPKIN RISOTTO (GF) \$34

Balsamic Grilled Shrimp, Local Pumpkin, Burrata Cheese

10oz RIB EYE STEAK (GF) \$58

Roasted Artichokes, Cherry Tomato, Wild Mushroom

LEMON SALMON FILLET (GF) \$42

Baby Potato and Caponata

GRILLED LOCAL CATCH OF THE DAY (GF) \$48

Grilled Polenta, Kalamata Olive Salsa, Asparagus and Broccolini

DESSERTS

TIRAMISU' (V) \$15

Layered Coffee Mousse with Mascarpone and Cocoa

TORTA CAPRESE (V-GF) \$15

Flourless Chocolate Almond Cake, Vanilla Ice Cream

PANNACOTTA AGLI AGRUMI (V-GF) \$15

Classic Vanilla, Milk
Cream Custard with Citrus Flavour

MILLEFOGLIE (V) \$15

Puff Pastry Layered, Filled with Chantilly Cream,
Fresh Strawberry

ICE CREAM & SORBETS (V-VG-GF) \$12

Ask your waiter for the daily selection (3 scoops)

(V) – Vegetarian | (VG) - Vegan

Prices are subject to 17% Service Charge

SUL VERDE

ROSEWOOD BERMUDA

APPETIZERS

ANTIPASTO (Suitable For Two) \$36

Salami, Mortadella, Parma Ham, Bresaola, Roasted Artichokes, Grilled Vegetables, Marinated Olives, Gorgonzola, Parmesan Cheese

CREMA DI ZUCCA \$12.50

Roasted Pumpkin Soup, Crispy Pancetta, Truffle Oil

TORTELLINI IN BRODO \$13

Chicken Broth, Vegetables, Mozzarella and Chicken Tortellini

INSALATA CESARE (V) \$19

Romaine Heart, Traditional Caesar Dressing, Parmesan Cheese, Garlic Crouton

INSALATA DI VERDURE GRIGLIATE & RUCOLA (GF-V-VG) \$24

Grilled Vegetables and Arugula Salad, Balsamic Vinegar Dressing

CARPACCIO DI MANZO (GF) \$26

Beef Tenderloin Carpaccio, Arugula Leaves, Parmesan Shaving, Fried Capers

IMPEPATA DI COZZE \$23

PEI Mussels, Coarse Black Pepper, Parsley, Olive Oil, Garlic Bread

CALAMARI FRITTI \$21

Golden Fried Calamari, Spicy Lemon Aioli

BURRATA CROCCANTE (V) \$26

Deep Fried Burrata, Parma Ham, Heirloom Cherry Tomato, Balsamic Reduction

POLIPO (GF) \$27

Grilled Nduja Octopus, Roasted Fennel, Cauliflower Puree, Sundried Tomato

GAMBERONI \$26

Pan Seared Prawns, Served on Bruschetta, Butter, Shallot and Chili, White Wine, Parsley

PASTA & RISOTTO

SPAGHETTI AL RAGU \$22 | \$30

Traditional Slow Cooked Beef Bolognese, Tomato Sauce and Herb

POLPETTE DELLA NONNA \$22 | \$30

Penne Pasta, "Sul Verde" Signature Prime Beef & Pork Meatballs, Montepulciano Sauce, Parmesan Cheese

LINGUINE ALLO SCOGLIO \$26 | \$36

Linguini Tossed with Mussels, Clams, Shrimp, Calamari, Cherry Tomato, Chili, Tomato Sauce, Olive Oil

SPAGHETTI ALLA LUCIANA \$25 | \$35

Octopus, Black Olives, Tomato Sauce, Chilli, Parsley

TROFIE AL PESTO (V-VG) \$22 | \$32

Thin Twisted Pasta, Homemade Arugula Pesto, Fried Eggplant, Roasted Pinenuts

RISOTTO AI FUNGHI (GF-V) \$23 | \$30

Italian Arborio Rice, Wild Mushroom, Truffle Oil, Parmesan Cheese

RAVIOLI AI FORMAGGI (V) \$22 | \$32

Ricotta and Mozzarella Cheese, Heirloom Cherry Tomato, Black Olives, Capers

GNOCCHI BURRATA E PANCETTA \$24 | \$34

Potato Dumplings, Butter, Sage, Creamy Burrata, Crispy Pancetta

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free

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SULVERDE

ROSEWOOD BERMUDA

FROM THE LAND

BISTECCA (GF) \$54

Grilled 10 Oz Rib Eye Steak, Roasted Portobello Mushroom, Grilled Tomato, Red Wine Sauce

POLLO (GF) \$44

Pan Fried Chicken Breast, Mashed Potato, Sauteed Spinach, Peppercorn Sauce

AGNELLO \$54

Oven Roasted Herbs Crusted Lamb Rack, Potato Gratin, Grilled Asparagus

BRACIOLA ALLA MILANESE \$44

Golden Fried Pork Loin, Tomato Sauce, Mozzarella Cheese, Served with Arugula Salad, Cherry Tomato, Parmesan Shaving

SCALOPPINE AI FUNGHI (GF) \$44

Veal Scaloppine, Mushroom, Pancetta, Broccolini, Rosemary Roasted Potatoes, Cream Sauce

FROM THE SEA

BRANZINO (GF) \$50

Pan Seared Seabass, Sauteed Seasonal Vegetables, Rosemary Roasted Potatoes, Gremolata and Lemon Butter Sauce

SALMONE (GF) \$43

Pan Seared Salmon Fillet, Mini Ratatouille, Grilled Asparagus, Bernaise Sauce, Drizzled in Basil Oil

FRITTO DI MARE \$38

Golden Fried Mix Seafood, Calamari, Shrimps, Zucchini Red Bell Pepper, Catch of the Day, Spicy Lemon Aioli

SPIEDINI DI GAMBERONI \$54

Grilled Prawns Skewers, Red Onion, Sweet Bell Pepper, Mediterranean Cous Cous, Chimichurri Sauce

SIDE DISHES

\$12

- Sauteed Spinach (V-GF)
- Balsamic Sauteed Carrots (V-GF)
- Parmesan & Truffle French Fries (V)
- Broccolini, Parmesan and Pine Nuts (V)
- Grilled Asparagus (V-VG-GF)
- Rosemary Roasted Potatoes (V-VG-GF)
- Mixed Leaf Salad, Balsamic Dressing (V-VG-GF)
- Pan Fried Sweet Potato, Garlic, Sage (V)

DESSERTS

OROLOGIO DI FORMAGGI \$19 (V)

Selection of Fine Italian Cheeses, Dry Apricot, Crackers

MILLEFOGLIE \$15 (V)

Puff Pastry Layered, Filled with Chantilly Cream, Fresh Strawberries

TIRAMISU' \$15 (V)

Classic House Made Layered Coffee Mousse with Mascarpone and Cocoa Powder

PANNACOTTA AGLI AGRUMI (V-GF) \$15

Classic Vanilla, Milk and Cream Custard with Citrus Flavour

TORTA CAPRESE \$15 (V-GF)

Flourless Chocolate Almond Cake, Vanilla Ice Cream

GELATI E SORBETTI (V-VG-GF) \$12

Ask the waiter for daily Selection

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free
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SULVERDE

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. Gluten Free Crust can be offered as an alternative.

MARGHERITA (V) \$20

Tomato Sauce, Mozzarella, Basil

DIAVOLA \$21

Pepperoni, Tomato Sauce, Mozzarella, Chili Oil, Oregano

NAPOLI \$23

Anchovies, Olives, Oregano, Tomato Sauce, Mozzarella

FARMERS DEAL (V) \$24

Daily Farmer’s Vegetables, Tomato Sauce, Mozzarella

CAPRICCIOSA \$24

Mushrooms, Artichokes, Ham, Olives
Tomato Sauce, Mozzarella

MEAT LOVERS \$25

Italian Sausage, Pepperoni, Pancetta, Ham
Tomato Sauce, Mozzarella

GAMBERI \$25

Jumbo Shrimp, Roasted Garlic, Basil
Tomato Sauce, Mozzarella

MORTADELLA \$25

Mozzarella Cheese, Mortadella, Ricotta Cheese, Pistachio

CALABRESE \$26

Basil Pesto, Nduja, Burrata Cheese, Cherry Tomato

(V) – Vegetarian | (GF) – Gluten Free | (VG) – Vegan

Prices are subject to 17% Service Charge

Kids Menu



HOT DOG 15.50

Beef Jumbo Hot Dog, Brioche Roll
Shoestring French Fries, Caesar Salad or Apple Wedges

JUNIOR TPC BURGER 15.50

All Natural 6oz Beef Burger, Brioche Bun
Shoestring French Fries, Caesar Salad or Apple Wedges

CHICKEN IN A BUN 15.50

Grilled Chicken Breast, Brioche Bun
Shoestring French Fries, Caesar Salad or Apple Wedges

CHICKEN TENDERS 15.50

All Natural Golden Fried Chicken Tenders
Shoestring French Fries, Caesar Salad or Apple Wedges

GRILLED CHEESE SANDWICH 14.50

Goopy and Crispy with Mild Cheddar Cheese
Shoestring French Fries, Caesar Salad or Apple Wedges

CAESAR SALAD 15.50

Crispy Romaine Lettuce, Garlic Croutons
Parmesan Cheese Creamy Caesar Dressing

CHEESE AND CHICKEN QUESADILLA 16.50

Oven Baked Flour Tortilla Loaded with Fresh Chicken Breast
Cheddar Cheese and Tomato, Topped with Tomato Sauce

PIZZA RITA 15.50

6" Oven Baked Mini Pizza with Mozzarella, Tomato Sauce

KIDS CATCH OF THE DAY Gf 22.50

Ocean Fresh 3oz Grilled Local Fish Fillet
Served over Grilled Vegetables with a Light Tomato Salsa

BBQ BAKED SALMON FILLET Gf 22.00

Roasted Tomatoes, Asparagus, Frisée Salad

PENNE PASTA Gf

Gluten Free Pasta, Served with the Choice of:

House Tomato Sauce 15.00

Butter and Parmesan 15.00

Creamy Cheese, Chicken and Broccoli 16.50

APPLE WEDGES 13.50

Healthy Chickpeas Hummus Dip

VEGETABLE DIPPERS 13.50

Raw Cucumber, Carrot and Celery with Ranch Dressing Dip

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

Prices are subject to 17% service charge

SUL VERDE

ROSEWOOD BERMUDA

WINE LIST

WHITE & ROSÉ

Rivera 'Lama dei Corvi', Chardonnay 2019	18 85
Emmolo, Sauvignon Blanc 2020	18 85
Barone Fini, Pinot Grigio 2020	18 80
Domaine Raffitin-Planchon Sancerre, Sauvignon Blanc 2020	19 88
Pio Cesare Gavi di Gavi, Cortese 2020	18 85
M de Minuty, Rosé 2021	17 80

RED

Farnese 'Casale Vecchio', Montepulciano 2019	18 85
Barone Ricasoli, Chianti Classico Riserva, Chianti Blend 2018	20 94
Tenuta Sassoregale Maremma, Sangiovese 2016	21 98
Zenato Ripassa Valpolicella Ripasso Superiore, Corvina, Rondinella, Oseleta 2018	20 94
Chateau Ste. Michelle 'Indian Wells', Cabernet Sauvignon 2018	18 85
Landmark 'Overlook', Pinot Noir 2016, U.S.A 2017	18 85

CHAMPAGNE & SPARKLING WINE

Bisol Crede Prosecco N/V	17 80
Bird in Hand Sparkling Pinot Noir 2020	19 90
Mercier Brut Reserve Champagne N/V	20 105
Ruinart R de Ruinart Brut N/V	32 155
Ceretto Moscato D'Asti 2020	18 85
Veuve Clicquot Brut Yellow Label N/V	185
Perrier-Jouët "Grand Brut" N/V	170
Veuve Clicquot Rosé N/V	210
Ruinart Rosé N/V	255
Ruinart Blanc de Blancs N/V	265
Dom Pérignon 2010	550

ITALIAN WHITE

Fantinel 'Sant'Helena', Pinot Grigio 2019	82
Cerretto 'Blange', Arneis 2020	90
Cervaro della Sala 'Antinori', Chardonnay, Grechetto 2018	145
La Scolca Gavi dei Gavi Black Label, Cortese 2020	125
Gaja Rossj Bass, Chardonnay, Sauvignon Blanc 2019	195
Isole e Olena, Chardonnay 2019	140
Jermann 'Dreams', Chardonnay 2018	180
Jermann 'Vintage Tunina' Sauvignon Blanc, Chardonnay, Ribolla Gialla 2015	180
Ornellaia 'Poggio alle Gazze', Sauvignon Blanc, Viognier, Vermentino 2018	175
Sella & Mosca La Cala, Vermentino 2020	72
Terlan Classico Pinot Bianco, Sauvignon Blanc, Chardonnay 2020	85

WHITE (GLOBAL)

Landmark 'Overlook', Chardonnay 2019	85
Sonoma-Cutrer, Chardonnay 2020	86
"Baron de L", Pouilly-Fume. Ch. du Nozet de Ladoucette, Sauvignon Blanc 2017	220
Far Niente Estate, Chardonnay 2019	230
Chateau d'Esclans 'Whispering Angel', Rosé 2021	85
Chatelain Pouilly Fumé, Sauvignon Blanc 2019	75
Domaine du Rochoy Sancerre, Sauvignon Blanc 2020	95
Louis Latour Pouilly-Fuissé, Chardonnay 2020	95
Louis Latour Chablis, Chardonnay 2020	115
Moreau Chablis 'Fourchaume 1er Cru', Chardonnay 2018	130
Fefinañes Galicia, Albariño 2020	80
Cloudy Bay, Sauvignon Blanc 2020	125

PRICES ARE SUBJECT TO 17% SERVICE CHARGE

ITALIAN RED

Rivetto Barolo Serralunga, Nebbiolo 2017	210
Cordero di Montezemolo Barolo Monfalletto, Nebbiolo 2017	145
Cordero di Montezemolo Barolo Gattera, Nebbiolo 2017	210
Nino Negri 5 Stelle Sfurat, Nebbiolo 2017	165
Gaja Barbaresco, Nebbiolo 2016	580
Jermann 'Red Angel on the Moonlight', Pinot Noir 2018	95
Jermann Blau&Blau - Franconia Del Collio, Blaufrankisch 2016	95
Zenato Amarone della Valpolicella, Corvina, Rondinella, Oseleta, Croatia 2016	160
Ruffino Chianti Classico Riserva 'Ducale', Sangiovese 2017	85
Poggio Antico Altero Brunello di Montalcino, Sangiovese 2015	190
Frescobaldi Brunello di Montalcino Castelgiocondo, Sangiovese 2013	185
San Felice Campogiovanni Brunello di Montalcino, Sangiovese 2017	120
Marchesi Antinori 'Tignanello', Sangiovese, Cabernet Sauvignon, Cab Franc 2018	275
Banfi Vintners 'Cum Laude', Cabernet Sauvignon, Merlot, Sangiovese 2017	95
Poggio al Tesoro 'Il Sondraia', Cabernet Sauvignon, Merlot 2017	130
Querciabella 'Camartina', Cabernet Sauvignon, Sangiovese 2016	210
Farnese Edizione 20 Cinque Autoctoni, Merlot, Sangiovese, Montepulciano 2018	110
Planeta Burdese Cru, Cabernet Franc, Cabernet Sauvignon 2015	100
Planeta Etna Rosso, Nerello Mascalese 2018	85
Kettmeir, Pinot Noir 2019	80
Castello di Volpaia Chianti Classico Riserva, Sangiovese 2018	105
Mandrone di Lohsa, Cabernet Sauvignon, Merlot, Cabernet Franc 2018	110
Cantina Terlano 'Gries', Lagrein 2018	130
Vigneti del Salento Vigne Vecchie Gold Primitivo di Manduria, Primitivo 2018	115

RED (GLOBAL)

Willakenzie, Pinot Noir 2018	105
Justin, Cabernet Sauvignon 2018	90
Wild Hogge 'Tree Frog', Cabernet Sauvignon, Syrah 2013	125
Stag's Leap Winery, Merlot 2016	155
Jordan, Cabernet Sauvignon 2017	175
Heitz Cellar, Cabernet Sauvignon 2017	185
Shafer 'One Point Five', Cabernet Sauvignon 2017	300
Château Mont Redon, Chateauneuf-du-Pape, Grenache, Syrah, Mourvèdre 2017	125
Chateau Musar, Cabernet, Cinsault, Carignane 2013 (Lebanon)	130
Blasson d'Issan, Margaux, Bordeaux Blend 2015	145
Echo de Lynch Bages, Pauillac, Bordeaux Blend 2018	210
Château Talbot, Bordeaux Blend 2015	270
Meerlust 'Rubicon', Bordeaux Blend 2017	95
Kanonkop Estate Wine, Pinotage 2019	100
Domaine de la Charbonniere, Chateauneuf-du-Pape Vieilles Vignes, Grenache, Mourvèdre 2016	165
Domaine du Vieux Télégraphe Chateauneuf-du-Pape 'La Crau', Grenache, Mourvèdre, Syrah 2015	245
Muga Selección Especial - Rioja, Tempranillo, Grenache, Carignan, Graciano 2016	130
Domaine Tempier Bandol Rouge 'Cuvee Classique', Mourvèdre, Grenache, Cinsault, Carignan 2018	110
Casa Rojo 'Alexander The Great', Tempranillo, Cabernet Sauvignon, Malbec 2018	130
Catena-Alta 'Historic Rows' Malbec, Malbec 2018	120
Château Giscours Margaux, Cabernet Sauvignon, Merlot, Cab Franc, Petit Verdot 2014	260
Château Palmer Margaux, Merlot, Cabernet Sauvignon, Petit Verdot 2008	980
Château Rauzan-Ségla Margaux Deuxième Cru, Cabernet Sauvignon, Merlot, Cab Franc, Petit Verdot 2012/18	380
Butterfield Beaune 1er Cru 'Les Bressandes', Pinot Noir 2015	178
Opus One, Philippe de Rothschild & Robert Mondavi, Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec 2012/15	1350
Staglin Estate, Cabernet Sauvignon 2013	640

DESSERT WINES & PORTS

Paul Jaboulet Muscat de Beaumes de Venise, Muscat Blanc 2019	20		80
Carmes de Rieussec, Sauternes 2016	18		70
Royal Tokaji Aszu 5-Puttonyos 'Blue Label' 2016	25		100
Graham's 'Six Grapes' Reserve Port	15		100
Warre's Quinta da Cavadinha Port 2001	15		135
Dow's Tawny Port 20 Year Old N/V	25		180
Dow Vintage Port 2000	46		320

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SUL VERDE

ROSEWOOD BERMUDA

SIGNATURES

- Hugo Spritz** 22
Prosecco, St. Germaine, Lime Juice
Soda Water & Fresh mint
- Negronina** 20
Hendricks, Aperol, & Martini Bianco
- Pisolino** 22
Patron Anejo, Campari, Lime Juice
Grapefruit Juice, & Simple Syrup
- Limoncello Drop Martini** 22
Grey Goose Vodka, Limoncello
Orange Liqueur & Lemon Juice
- Little Italy** 22
Woodford Reserve Bourbon, Averna
& House Bitters
- Par 3 Fizz** 20
Grey Goose Pear, Disaronno Amaretto
Lemon Juice, & Soda Water
- DJ'S Hole In One**  20
Gosling's Black Seal, Chambord, Galliano
Lemon Juice, & Pineapple Juice
- Sul Verde Martin** 21
Absolut Grapefruit, Triple Sec, Lemon Juice
Simple Syrup, Dash of Grenadine
- Padrino** 22
Dewar's 12 Amaretto Disaronno & Luxardo
Maraschino Liqueur

REVITALIZERS

- Coconut Cooler** 9
Coconut Water, Cucumber, Citrus & Mint
- Raspberry Collins** 9
Lemon Soda, Fresh Raspberries
Lemon Juice & Simple Syrup
- Cool Passion** 9
Mango Puree, Fresh Lime Juice, Honey Syrup
Ginger Beer, & Cucumber Slices
- Spiced Apple Highball** 9
Fluere Spiced Cane (non-alcoholic), Lemon Juice
Apple Cinnamon Syrup, & Soda Water

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SULVERDE

ROSEWOOD BERMUDA

BEER

Anchor Steam Liberty Ale <i>U.S.A.</i>	9.50
Angry Orchard Cider <i>GF U.S.A.</i>	9.50
Blue Moon <i>U.S.A.</i>	9.50
Coors Light <i>U.S.A.</i>	9.50
Samuel Adams Boston Lager <i>U.S.A.</i>	9.50
Corona Extra <i>Mexico</i>	9.50
Moretti <i>Italy</i>	9.50
Peroni <i>Italy</i>	9.50
Amstel Light <i>Netherlands</i>	9.50
Heineken <i>Netherlands</i>	9.50
Heineken N/A <i>Netherlands</i>	9.50
Guinness <i>Ireland</i>	10

DRAUGHT

Stella Artois <i>Belgium</i>	11.50
IPA Harpoon	14
UFO Harpoon Light Force	14



Rosewood Tuckers Point Bermuda proudly partners with ecoSPIRITS, Bermuda Gin Co., and Goslings Rum to reduce our single use glass waste and carbon footprint. With each special sustainability cocktail served, we are funding the removal of ocean waste from endangered marine environments through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

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SUL VERDE

ROSEWOOD BERMUDA

SPIRITS LIST

RUM

STANDARD **\$16**

BACARDI SPICED
BACARDI 4
BACARDI 8
BACARDI LIGHT
CAPTAIN MORGAN SPICED
CACHACA 51
COCKSPUR FINE RUM
GOSLINGS AMBER
GOSLINGS BLACK SEAL
GOSLINGS GOLD
MALIBU
MOUNT GAY ECLIPSE

PREMIUM **\$18**

BACARDI 10
ROSEWOOD BERMUDA EXCLUSIVE BLEND RUM
GOSLINGS FLORA DUFFY GOLD AGED RUM
PLANTATION OFTD
PLANTATION PINEAPPLE

SPECIAL

PLANTATION XO **\$20**
SANTA TERESA **\$20**
RON ZACAPA SOLERA RESERVE 23 YRS OLD **\$20**
GOSLINGS FAMILY RESERVE OLD RUM **\$24**
RON FLOR DE CANA AGED 18 YEARS **\$25**
FACUNDO EXQUISITO **\$25**
RON FLOR DE CANA AGED 25 YEARS **\$40**
GOSLINGS PAPA SEAL **\$50**

GIN

STANDARD **\$16**

BERMUDA WHITE ROOF
BERMUDA PINK HOUSE
BLOOM
BOMBAY SAPPHIRE
OPHIR
PIMMS NO. 1 CUP
PLYMOUTH
TANQUERAY

PREMIUM **\$18**

GIN MARE
HENDRICKS
INVEROCHE (Classic, Amber & Verdant)
TANQUERAY 10
THE BOTANIST
WARNER'S RHUBARB
MALFY BLOOD ORANGE

PREMIUM **\$22**

MONKEY 47

VODKA

STANDARD **\$16**

STOLICHNAYA
TITOS

PREMIUM **\$18**

BELVEDERE
CIROC
GREY GOOSE
GREY GOOSE ESSENCES
(Strawberry & Lemongrass, Watermelon & Basil, White Peach & Rosemary)
GREY GOOSE La VANILLE
KETTLE ONE
KETTLE ONE CITRON

Prices are subject to 17% service charge

SULVERDE

ROSEWOOD BERMUDA

BEER / CIDER

STANDARD	\$9.50
ANGRY ORCHARD HARD CIDER	
AMSTEL LIGHT	
ANCHOR STEAM LIBERTY ALE	
BLUE MOON	
COORS LIGHT	
CORONA EXTRA	
HEINEKEN	
HEINEKEN N/A	
MORETTI	
PERONI	
SAMUEL ADAMS LAGER	
GUINNESS DRAUGHT CAN	\$10

DRAUGHT

IPA HARPOON	\$14
UFO HARPOON LIGHT FORCE	\$14
STELLA ARTOIS	\$11.50

BOURBON / RYE / CANADIAN / SCOTCH

STANDARD	\$16
BUFFALO TRACE	
CROWN ROYAL	
SEAGRAM'S SEVEN CROWN AMERICAN BLENDED	
BUSHMILLS IRISH	
DEWAR'S WHITE LABEL	
JOHNNY WALKER RED LABEL	
JAMESON IRISH WHISKEY	
JACK DANIELS	
MICHER'S RYE	

PREMIUM	\$18
BULLEIT BOURBON	
BULLEIT RYE	
DEWARS 12 YRS OLD	
EAGLE RARE SINGLE BARREL	
WOODFORD RESERVE DISTILLERS SELECT	
BUSHMILLS BLACK BUSH	
CHIVAS REGAL 12 YRS	
JOHNNY WALKER BLACK LABEL	
MONKEY SHOULDER WHISKY	

SPECIAL	
MICHER'S BOURBON	\$20
BLANTONS ORIGINAL SINGLE BARREL BOURBON	\$24
JEFFERSON'S RESERVE OLD RUM CASK BOURBON	\$35

TEQUILA / MEZCAL

STANDARD	\$16
CAZADORES TEQUILA REPOSADO	
EL JIMADOR 100% AGAVE	

PREMIUM	\$18
AVION SILVER	
AVION ANEJO	
CASAMIGOS REPOSADO	
CASAMIGOS ANEJO	
DEL MAGUEY MEZCAL VIDA SAN LUIS RIO	
DON JULIO BLANCO	
DON JULIO REPOSADO	
DON JULIO ANEJO	
PATRON SILVER	
PATRON REPOSADO	
PATRON ANEJO	
PATRON ROSEWOOD ANEJO BARREL SELECT	

SPECIAL	
DEL MAGUEY MEZCAL CHICHICAPA	\$25
DON JULIO 1942	\$35
PATRON GRAND PLATINUM	\$50



Prices are subject to 17% service charge

SUL VERDE

ROSEWOOD BERMUDA

AFTER DINNER DRINKS

STANDARD \$16

Amaretto De Saronò
Averna
B & B Dom
Baileys
Benedictine
Cointreau
Drambuie
Tia Maria
Fernet Branca
Frangelico
Grand Marnier
Jägermeister
Kahlua
Limoncello
Sambuca
(Black or White)

ARMAGNAC / COGNAC

Castarede Armagnac 1975 \$20
Pere Magloire Calvados X.O \$24
Hennessy VS \$18
Hennessy VSOP \$25
Remy Martin VSOP \$25
Baron Otard XO \$30
Hennessy XO \$50
Remy Martin XO \$60
Hennessy Paradis \$150

GRAPPA / SHERRY / PORT

Grappa Sarpa di Poli \$16
Alexander Society Grappa
Discovery \$22
Tio Pepe Sherry \$14
Warre's Quinta Cavadinha \$18
Dow's 20 Yrs Tawny Port \$25
Dow's 2000 Vintage Port \$46

SINGLE MALT WHISKY

Bruichladdich Classic Laddie \$16
Glenlivet Nadurra Oloroso \$16
Glenmorangie 10 YR \$16
Talisker 10 YR Skye Malt \$18
The Balvenie Triple Cask Aged 12 YR \$20
The Balvenie Double Wood Aged 12 YR \$20
Glenkinchie 12 YR \$20
Macallan 12 YR Sherry Oak \$20
Macallan 15 YR Double Cask \$35
Aberfeldy 12 YR Old \$20
Port Charlotte Heavily Peated \$22
Macallan 15 YR Double Cask \$35
Glenlivet 15 YR \$35
Lagavulin 16 YR \$35
Dewars 25 YR 'The Signature' \$70

Prices are subject to 17% service charge

LUNCH MENU

11:00am – 3:00pm

Please ask your server for our daily specials

LIGHT BEGINNINGS

Bermuda Fish Chowder \$12.50

House-Made Sherry Peppers
Goslings Black Seal Rum

Tuna Tartare \$26/\$42

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

Chicken Mango Salad \$25/\$40

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

Romaine Caesar (V) \$21

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

Bib Salad \$20/\$36

Butter Leaf Lettuce, Chickpeas, Sweetcorn
Tuckers Farm Goats Cheese

BEACH FAVORITES

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

Gombey Burger \$28

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

Hot Fish Sandwich \$28

Potato Bun, Crisp Seasoned Turbot, Coleslaw
Spicy BBQ Sauce, and Pickled Chilies

Southwest Chicken Wrap \$27

Spiced Chicken, Jalapeño, Black Beans
Cheddar and Philly Cream Cheese

Fish Tacos \$28

Pico De Gallo, Salsa Verde, and Jalapeño

Shrimp Scampi \$32

Spaghetti, Shrimp, Cherry Tomato
Garlic, Scallions
White Wine, and Tomato Cream Sauce



DESSERTS

Fresh Summer Fruits (VG) \$14

Grapefruit, Coconut Yoghurt Dressing, Mango Sorbet, and Toasted Coconut

Warm Chocolate Fondant \$15

Goats Cheese Fudge Ice Cream, Dulce De Leche

Ice Cream and Sorbets \$12/3 scoops

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

Salad Additions

Pan Roasted Garlic Herb Chicken \$12

Grilled Tiger Shrimp \$13

Half Avocado \$8

(V) Vegetarian / (VG) Vegan

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

Prices are subject to 17% Service Charge.

Menu

HOT DOG 15.50

Beef Jumbo Hot Dog, Brioche Roll
Shoestring French Fries, Caesar Salad or Apple Wedges

JUNIOR TPC BURGER 15.50

All Natural 6oz Beef Burger, Brioche Bun
Shoestring French Fries, Caesar Salad or Apple Wedges

CHICKEN IN A BUN 15.50

Grilled Chicken Breast, Brioche Bun
Shoestring French Fries, Caesar Salad or Apple Wedges

CHICKEN TENDERS 15.50

All Natural Golden Fried Chicken Tenders
Shoestring French Fries, Caesar Salad or Apple Wedges

GRILLED CHEESE SANDWICH 14.50

Goopy and Crispy with Mild Cheddar Cheese
Shoestring French Fries, Caesar Salad or Apple Wedges

CAESAR SALAD 15.50

Crispy Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese
Creamy Caesar Dressing

CHEESE AND CHICKEN QUESADILLA 16.50

Oven Baked Flour Tortilla Loaded with Fresh Chicken Breast
Cheddar Cheese and Tomato, Topped with Tomato Sauce

PIZZA RITA 15.50

6" Oven Baked Mini Pizza with Mozzarella and Tomato Sauce

KIDS CATCH OF THE DAY Gf 22.50

Ocean Fresh 3oz Grilled Local Fish Fillet
Served over Grilled Vegetables with a Light Tomato Salsa

BBQ BAKED SALMON FILLET Gf 22.00

Roasted Tomatoes, Asparagus, Frisée Salad

PENNE PASTA Gf

Gluten Free Pasta, Served with the Choice of:

House Tomato Sauce 15.00

Butter and Parmesan 15.00

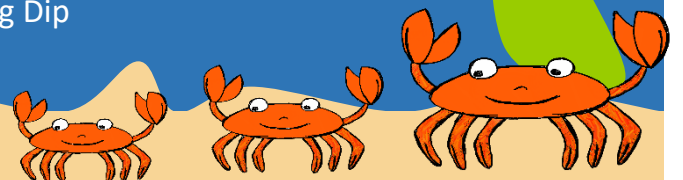
Creamy Cheese, Chicken and Broccoli 16.50

APPLE WEDGES 13.50

Healthy Chickpea Hummus Dip

VEGETABLE DIPPERS 13.50

Raw Cucumber, Carrot and Celery with Ranch Dressing Dip



WINE LIST

WHITE

	GLASS	BOTTLE
Barone Fini, Pinot Grigio, Val D'Adige, Italy	18	80
Moreau Petit Chablis, France, 2020	18	85
Domaine Raffaitin-Planchon Sancerre, France	18	88
Landmark Overlook Chardonnay, Sonoma	20	95
Emmolo Sauvignon Blanc, Napa Valley	20	95

RED

	GLASS	BOTTLE
Famille Roux Les Cotilles Pinot Noir, France	17	70
Ch. Ste. Michelle Indian Wells Cabernet Sauvignon-Columbia Valley	18	85
Landmark Overlook Pinot Noir, Sonoma	20	95
Cotes Rocheuses, Saint Emilion Grand Cru, Merlot Blend, France	21	105

CHAMPAGNE, ROSE & SPARKLING WINE

	GLASS	BOTTLE
Bisol Crede Prosecco, Italy	18	80
Minuty M de Minuty- Provence, France	18	85
Chateau D'Esclans Whispering Angel- Provence, France	18	85
Ceretto Moscato D'Asti i Vignaioli di Santo Stefano, Italy, 2020	18	87
Bird in Hand Sparkling Pinot Noir Rose', Australia, 2020	19	90
Mercier Brut Reserve, France, N/V	23	115
Ruinart R de Ruinart Brut, France, N/V	34	170
Chateau Minuty Rose et Or Bottle, 2020		95
Minuty M de Minuty Magnum 1.5ltr, 2020		160
Chateau D'Esclans Whispering Angel Magnum 1.5ltr, 2020		170
Veuve Clicquot Brut Yellow Label N/V		185
Veuve Clicquot Rosé N/V		210
Ruinart Rose' N/V		255
Ruinart Blanc de Blanc N/V		265
Chateau Minuty Rose et Or Jeroboam 3ltr, 2019		360
Dom Pérignon, 2010/11		550

DESSERT WINE & PORT

	GLASS	BOTTLE
Dow Late Bottled Vintage Port	14	95
Paul Jaboulet Muscat de Beaume de Venise .375, 2018	17	65
Graham's 20yo Tawny Port	22	180
Royal Tokaji Kek 5 Puttonyos Aszu Blue Label .500, 2016	25	100
Chateau Guiraud Sauternes .375, 2009	26	125

HALF BOTTLE

	BOTTLE
Ceretto Moscato D'Asti i Vignaioli di Santo Stefano, 2020	45
La Crema Sonoma Coast, Chardonnay, 2019	45
Domaine du Rochoy, Sancerre, 2019	50
Meiomi California, Pinot Noir, N/V	50
Château Mont Redon Chateauneuf-du-Pape, 2017	60
Château Labergece Margaux, 2018	78
Veuve Clicquot Brut Yellow Label N/V	100
Ruinart Rosé N/V	145

WHITE WINE SELECTION

SAUVIGNON BLANC

	BOTTLE
Pascal Jolivet Pouilly-Fume', France, 2020	85
Groth Sauvignon Blanc, Napa Valley, 2020	90
Domaine du Rochoy Sancerre, France, 2020	95
Duckhorn Vineyards Sauvignon Blanc, Napa Valley, 2019	98
Cloudy Bay Marlborough Sauvignon Blanc, New Zealand, 2020	125

WINE LIST

WHITE WINE SELECTION

BOTTLE

CHARDONNAY

Sonoma-Cutrer Russian River Ranches Chardonnay, Sonoma, 2019	87
Louis Latour Pouilly-Fuisse', France, 2019	97
Paul Hobbs CrossBarn Chardonnay, Sonoma Coast, 2019	99
Remoissenet Savigny les Beaune Blanc, France, 2017	110
Stag's Leap Winery Chardonnay, Napa Valley, 2019	120
Cristom Eola-Amity Hills Chardonnay, Oregon, 2019	120
Moreau Fourchaume 1er Cru Chablis, France, 2018	130
Vincent Girardin Puligny Montrachet Vieilles Vignes, France, 2018	210
Jean-Marc Pillot Chassagne Montrachet 1er Cru Les Vergers, France, 2018	220
Olivier Leflaive Mersault Narvaux, France, 2018	245

A PALETTE OF WHITE VARIETALS

Paco y Lola Rias Baixas Albarino, Spain, 2020	80
Nik Weis Wiltinger Alte Reben Riesling, Saar-Germany, 2019	80
Pio Cesare Gavi dei Gavi, Cortese, Piedmont, 2020	88
La Scolca Gavi dei Gavi Black Label, Cortese, Piedmont, 2020	95
Domaine de L'Ile Porquerolles, Cotes-de-Provence Blanc, Vermentino/Rolle, 2019	95
Gaja IDDA Etna Bianco, Carricante, Sicily, 2020	125

RED WINE SELECTION

BOTTLE

CABERNET SAUVIGNON, MERLOT & BORDEAUX BLENDS

Meerlust Rubicon Stellenbosch, Bordeaux Blend, South Africa, 2014	95
Justin Vineyards, Cabernet Sauvignon, Paso Robles, 2018	105
Sterling Vineyards Estate, Merlot, Napa Valley, 2016	115
Chateau Rolland de By Haut-Medoc, Merlot, Cabernet Sauvignon, France, 2014	120
By Clinet Pomerol, Merlot, Cabernet Sauvignon, France, 2016	145
Heitz Cellars, Cabernet Sauvignon, Napa Valley, 2015	185
Stag's Leap Wine Cellars Artemis, Cabernet Sauvignon, Napa Valley, 2018	190
Chateau Gloria St.Julien, Cabernet Sauvignon, Merlot, France, 2018	200
Chateau Montelena Cabernet Sauvignon, Napa Valley, 2018	200
Echo de Lynch-Bages Pauillac, Cabernet Sauvignon, Merlot, France, 2018	210
Chateau Pichon-Comtesse Lalande Pauillac, Cabernet/Merlot, France, 2007	520

PINOT NOIR

Chehalem Chemistry Pinot Noir, Oregon, 2019	80
Louis Latour Cotes de Nuits Villages, France, 2019	115
La Crema Russian River Pinot Noir, Sonoma, 2019	130
Butterfield Pommard, France, 2011	160
Belle Glos Dairyman Pinot Noir, Russian River Valley, Sonoma, 2019	165
Pierrick Bouley Volnay, France, 2018	165
Remoissenet Gevrey-Chambertin, France, 2016	185
Kistler Pinot Noir, Sonoma Coast, 2018	195
Louis Latour Aloxe-Corton Les Chaillots, France, 2015	220

A PALETTE OF RED VARIETALS

Sella & Mosca Terre Rare Riserva, Carignane, Sardinia, 2015	75
Herdade de Sao Miguel, Touriga Nacional, Portugal, 2019	85
Muga Seleccion Especial Rioja, Spain, 2016	120
Poliziano Asinone Vino Nobile di Montepulciano, Sangiovese, Tuscany, 2016	130
Vina Cobos Bramare Malbec, Lujan de Cuyo, Mendoza, Argentina, 2018	135
Saint Prefert Chateauneuf-du-Pape, Grenache Blend, France, 2018	135
Gaja Sito Moresco, Nebbiolo, Merlot, Cabernet, Piedmont, 2019	160
Rivetto Barolo Serralunga, Nebbiolo, Piedmont, 2017	160
Altos de Losada La Bienquerida, Mencia Blend, Bierzo Spain, 2018	165
Montes Purple Angel Carmenere, Chile, 2017	185
La Gerla Brunello di Montalcino, Sangiovese, Tuscany, 2016	190
Vieux Telegraphe Chateauneuf-du-Pape La Crau, Grenache Blend, 2015	220

BEACH**CLUB**

RESTAURANT**WINE BY THE GLASS****White**

Barone Fini, Pinot Grigio, Val D'Adige, Italy	\$18
Moreau Petit Chablis, France, 2020	\$18
Domaine Raffaitin-Planchon Sancerre, France	\$18
Landmark Overlook Chardonnay, Sonoma	\$20
Emmolo Sauvignon Blanc, Napa Valley	\$20

Red

Ch. Ste. Michelle Indian Wells Cabernet Sauvignon-Columbia Valley	\$18
Landmark Overlook Pinot Noir, Sonoma	\$20
Cotes Rocheuses, Saint Emilion Grand Cru Merlot Blend, France	\$21

Champagne, Rosé, and Sparkling Wine

Bisol Crede Prosecco, Italy	\$18
Minuty M de Minuty- Provence, France	\$18
Chateau D'Esclans Whispering Angel- Provence, France	\$18
Ceretto Moscato D'Asti i Vignaioli di Santo Stefano Italy, 2020	\$18
Bird in Hand Sparkling Pinot Noir Rose', Australia, 2020	\$19
Mercier Brut Reserve, France, N/V	\$23
Ruinart R de Ruinart Brut, France, N/V	\$34

BEER

Amstel Light Netherlands	\$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
Heineken Netherlands	\$9.50
Harpoon IPA	\$9.50
Samuel Adams Boston Lager U.S.A.	\$9.50
Stella Artois Belgium	\$9.50
Guinness Ireland	\$10

BEACH



CLUB

RESTAURANT

SIGNATURE COCKTAILS

Cantarito \$18
Patron Anejo, Fresh Orange, Fresh Lime
San Pellegrino Grapefruit and Spicy Salt Rim

Bottle Rocket \$18
El Jimador Blanco, Triple Sec, Jalepeño, Lime Juice
Agave Nectar and Ginger Beer

Hole In My Glass \$18
Casamigos Reposado, Pineapple Juice, Cucumber
Lime Juice, and Simple Syrup

Ginger Press \$18
Gosling Amber, Lime Juice, Simple Syrup, Ginger Beer

Island Breeze \$18
El Jimador, Mezcal, Pineapple Juice, Lime Juice
Simple Syrup, Angry Orchard

Pink Sand Spritz \$16
Aperol, Chambord, St. Germain, Rosé Wine, and Soda Water

Bermuda Iced Tea \$18
Gosling's Black Seal, Stolichnaya, Bombay Sapphire
El Jimador, Loquat Liqueur, Lemon, and Ginger Beer

Vanille Spritz \$16
Grey Goose La Vanille, Lemon Juice, and Ginger Ale

Peach Better Have My Honey \$18
Cazadores Reposado, Peach Nectar, Triple Sec, Lemon Juice
Honey Syrup and Ginger Ale

Golden Special \$18
Gosling Gold, Apricot Brandy, Mango Juice, Pineapple Juice
Lemon Juice, Simple Syrup

Frosé \$18
Frozen Rosé Wine

Frozen Drinks \$16
Piña Colada, Strawberry Daiquiri, Mango Daiquiri
Margarita, Mudslide *or* Dark & Stormy

REVITALIZERS

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

Strawberry Lemonade \$9
Freshly House made lemonade with Strawberry Puree

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



Rosewood Tuckers Point Bermuda proudly partners with ecoSPIRITS, Bermuda Gin Co., and Goslings Rum to reduce our single use glass waste and carbon footprint. With each special sustainability cocktail served, we are funding the removal of ocean waste from endangered marine environments through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

PLEASE NOTE FOR THE SAFETY OF OUR GUESTS WE DON'T USE GLASS ON THE BEACH AND POOL 17% SERVICE CHARGE WILL BY APPLIED

BEACH CLUB

RESTAURANT

SPIRITS LIST

RUM

STANDARD \$16

BACARDI SPICED
BACARDI 4
BACARDI 8
BACARDI LIGHT
CAPTAIN MORGAN SPICED
CACHACA 51
COCKSPUR FINE RUM
GOSLINGS AMBER
GOSLINGS BLACK SEAL
GOSLINGS GOLD
MALIBU
MOUNT GAY ECLIPSE

PREMIUM \$18

BACARDI 10
ROSEWOOD BERMUDA EXCLUSIVE BLEND RUM
FACUNDO NEO
GOSLINGS FLORA DUFFY GOLD AGED RUM
PLANTATION OFTD
PLANTATION PINEAPPLE

SPECIAL

PLANTATION XO \$20
SANTA TERESA \$20
RON ZACAPA SOLERA RESERVE 23 YRS OLD \$20
GOSLINGS FAMILY RESERVE OLD RUM \$24
RON FLOR DE CANA AGED 18 YEARS \$25
BACARDI RESERVA LIMITADA \$25
FACUNDO EXQUISITO \$25
RON FLOR DE CANA AGED 25 YEARS \$40
GOSLINGS PAPA SEAL \$50

GIN

STANDARD \$16

BERMUDA WHITE ROOF
BERMUDA PINK HOUSE
BLOOM
BOMBAY SAPPHIRE
PIMMS NO. 1 CUP
TANQUERAY
WHITLEY NEILL (Lemongrass/Ginger)

PREMIUM \$18

HENDRICKS
MONKEY 47
TANQUERAY 10
THE BOTANIST
WARNER'S RHUBARB

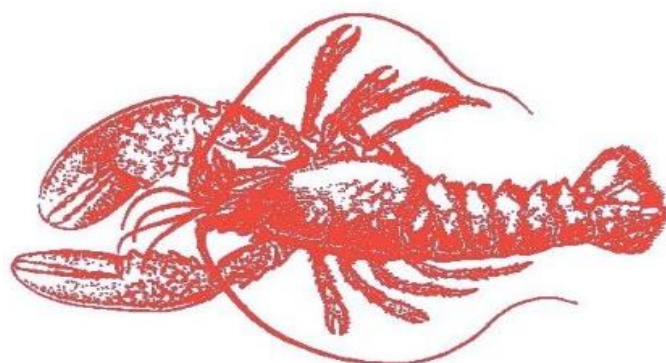
VODKA

STANDARD \$16

STOLICHNAYA
GREY GOOSE LA POIRE
TITOS

PREMIUM \$18

BELVEDERE
CIROC
GREY GOOSE
KETTLE ONE ORANJE
KETTLE ONE CITRON



BEACH CLUB

RESTAURANT

BOURBON / RYE / CANADIAN / SCOTCH

STANDARD **\$16**

BUFFALO TRACE
CROWN ROYAL
DEWAR'S WHITE LABEL
JOHNNY WALKER RED LABEL
JAMESON IRISH WHISKEY

PREMIUM **\$18**

BULLEIT BOURBON
BULLEIT RYE
DEWARS 12 YRS OLD
JACK DANIELS
WOODFORD RESERVE DISTILLERS SELECT
CHIVAS REGAL 12 YRS
JOHNNY WALKER BLACK LABEL

SPECIAL

BLANTONS ORIGINAL SINGLE BARREL BOURBON **\$24**

BEER / CIDER

STANDARD **\$9.50**

ANCHOR BREWING LIBERTY ALE
BLUE MOON
BROOKLYN SUMMER ALE
COORS LIGHT
CORONA EXTRA
HARPOON IPA
HEINEKEN
SAMUEL ADAMS LAGER
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER

GUINNESS DRAUGHT CAN **\$10**

TEQUILA / MEZCAL

STANDARD **\$16**

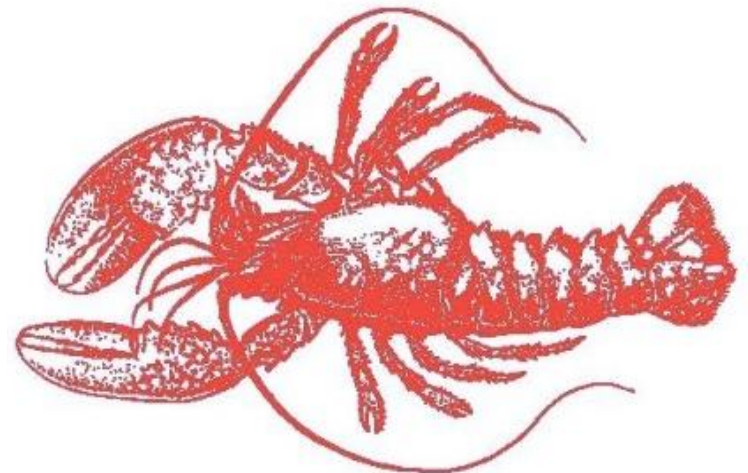
DON JULIO BLANCO
EL JIMADOR 100% AGAVE
PATRON XO CAFÉ

PREMIUM **\$18**

AVION ANEJO
AVION SILVER
CASAMIGOS ANEJO
CASAMIGOS REPOSADO
DEL MAGUEY MEZCAL VIDA SAN LUIS RIO
DEL MAGUEY CREMA DE MEZCAL
DON JULIO ANEJO
DON JULIO REPOSADO
PATRON ROSEWOOD ANEJO BARREL SELECT
PATRON ANEJO
PATRON SILVER
PATRON REPOSADO

SPECIAL

DON JULIO 1942 **\$35**



POOL & BEACH MENU

LIGHT BEGINNINGS

Rhode Island Calamari \$21

Crispy Fried, Spicy Tomato Sauce and Lemon

Bib Salad \$20/\$36

Butter Leaf Lettuce, Chickpeas
Sweetcorn, Tuckers Farm Goats Cheese
Candied Walnuts and Garlic Ranch Dressing

Superfood Salad (VG) \$24/\$37

Kale, Quinoa, Edamame, Green Grapes, Blueberries
Dried Cherries, Sunflower Seeds, Candied Walnuts
Orange Ginger Dressing

Chicken & Mango Salad \$25/\$40

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

Romaine Caesar (V) \$19/\$34

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

Cucumber and Fennel Salad (VG) \$20/\$36

Avocado Dressing, Radish, Shaved Almonds
Enoki Mushroom

Salad Additions

Pan Roasted Garlic Herb Chicken \$12

Grilled Tiger Shrimp \$13

Half Avocado \$8

BEACH

SANDWICHES

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

Gombey Burger \$28

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

Wild Mushroom Shawarma (VG) \$28

Saffron Hummus, Sumac Flatbread, Red Cabbage
Kimchi, Roasted Onions, Roasted Tomato
Cucumber, Coconut Yoghurt
Pomegranate, and Mint

Hot Fish Sandwich \$28

Potato Bun, Crisp Seasoned Turbot, Coleslaw
Spicy BBQ Sauce, and Pickled Chilies

Stuffed French Croissant \$25

Rosemary Ham, Gruyere Cheese, Bechamel Sauce

Grilled Beyond Burger \$28

Bermuda Pepper Jam, Potato Bun, Lettuce
Tomato and Onion

Southwest Chicken Wrap \$27

Spiced Chicken, Jalapeño, Black Beans
Cheddar Sour Cream and Philly Cream Cheese

Carnitas Tacos \$28

Pork Belly, Crisp Lettuce, Spicy Onions
Sweet Apple Jalapeño's, and Garlic Aioli

DIXIE CUPS

Häagen Dazs Ice Cream Cups \$7.50

Belgian Chocolate

Vanilla

Strawberry

Cookies and Cream

BEACH  CLUB

(V) Vegetarian / (VG) Vegan

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

Prices are subject to 17% Service Charge.

ROSEWOOD

BY THE POOL

Harrington Basket \$21

Rhode Island Calamari, Gombey Mayo

Somers Isle Wings \$22/6 pcs

Crispy Chicken Wings, Celery, Rosewood Wonderful Sauce

Grilled Shrimp \$24/6 pcs | \$42/12 pcs

Spicy Cocktail Sauce

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

Grilled Peaches, Arugula, Balsamic, Focaccia Croutons

Fresh Fruit Cooler (VG) \$28

Sliced Seasonal Fresh Fruit

Organic Salad (V) \$19/\$28

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

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

Arugula Leaves, Feta Cheese, Pine Nut, Cherry Tomatoes, Balsamic

Creole Shrimp and Avocado Salad \$36

Spicy Remoulade Sauce, Poached Jumbo Shrimp, Ripe Avocado
Garlic Croutons, Fresh Tomatoes, Pickled Cucumber

Classic Romaine Caesar Salad (V) \$21

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

Castle Harbor Salad \$25/\$40

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

Local Tuna Niçoise \$42

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

Salad Additions

Pan Roasted Chicken Breast **\$12**

Smoked Salmon **\$12**

Grilled Shrimp **\$13**

Grilled Vegetables **\$10**

Prices are subject to 17% Service Charge

Sandwiches & Burgers

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

Turkey Bacon Club \$ 27

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

Smoked Salmon Bagel \$32

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

House-Made Flatbread \$29

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

Hot Dog \$17

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

Beyond Gombey Burger (VG) \$28

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

Gombey Burger \$28

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

St. George's Fish Sandwich \$28

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

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 6

Espresso | Cappuccino | Latte

Selection of Teas from “Palais Des The” 6

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

Milk 4

Fresh | Skim | Almond | Soy

From the Juice Bar 7

Orange | Grapefruit | V8 | Apple | Cranberry

Fresh-squeezed California Orange or Grapefruit 12

Smoothie 12

Cantaloupe – Pineapple | Strawberry – Banana | Mix Berries

Green Apple – Ginger – Honey – Spinach – Parsley

BREAD, GRAINS, FRUITS

Butter Croissant 6 | Toast 6

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

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

Bermuda Banana Bread 7

Assorted Individual Breakfast Cereal 8

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

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

Organic Oatmeal 13

Steamed milk, Maple syrup

House Made Granola, “Chobani” Yogurt 18

Mixed Berries

Plain “Chobani” Yogurt 8

Fresh Fruit Platter 24

Pineapple, Kiwi, Melon, Mango, Banana, Fresh berries

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

EGGS & MORE

Continental Breakfast 34

Freshly Brewed Selection Of Gourmet Coffee And Organic Teas
Orange Juice, Apple Juice, Grapefruit Juice
Fresh Fruit Bowl
Selection Of Croissants, Breads
Honey, Butter And Fruit Preserves
Individual Boxed Cereals

Traditional American Breakfast 40

Freshly Brewed Selection Of Gourmet Coffee And Organic Teas
Orange Juice, Apple Juice, Grapefruit Juice
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 17

Any Style, House Breakfast Potatoes, Choice Of Toast

Three-Eggs Omelet 19

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

Egg White And Herb Omelet 19

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” 26

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 19

Choice Of Chocolate Chip, Banana Or Blueberries, and Maple Syrup

Scottish Smoked Salmon And Toasted Bagel 26

Cream Cheese, Avocado, Arugula, Red Onions

Sides 7

Applewood Smoked Bacon | Cumberland Pork Sausage Link | Grilled Asparagus | Grilled Vegetables
½ Sliced Avocado | Baked Beans | House Breakfast Potatoes

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

ALL DAY MENU

Served daily from 11:00 a.m. to 10:30 p.m.

SMALL BITES & MORE

Bermuda Fish Chowder 12.50

Goslings Black Seal Rum, Outerbridge 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 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

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

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 Crémeux
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

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

LATE NIGHT MENU

Served daily from 10:30 p.m. to 6:30 a.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

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