



THE POINT

3 6 0 D E G R E E S C U I S I N E

TRADITIONS....

TRADITIONAL BERMUDA FISH CHOWDER 14

Black Rum / Sherry Pepper

SOUTH SHORE TOMATO SOUP 14 V

Croutons / James Tucker's Goats Sour Cream / Red Onions / Chives

HEIRLOOM TOMATO SALAD 17 Vg

Avocado / Pickled Red Onion / Maple Balsamic Reduction / Rocket Leaves

FOIE GRAS PARFAIT 22

Port Wine Jelly / Sweet Roasted Figs / House Made Brioche

LOCH FYNE ANGEL OYSTERS 8 per piece

Scottish Oysters / Traditional Sauces

...INNOVATIONS

RED HIND TARTAR 20

Bermuda Corn / Pickled Jalapeños / Avocado Mash / Honey Miso Dressing / Tortilla Chips

TUCKER'S FARM GOAT CHEESE MOUSSE 18 V

Baby Beets / Red Cabbage Kimchi Purée / Walnuts / Arugula / Ginger Beer Air

JONAH CRAB 21

Compressed Watermelon / Soy / Wasabi Mayo / Kelp Noodles / Sesame Seeds

ISLAND BENEDICTS 19

Codfish Cake / Soft Poached Wadson's Farm Egg / Glazed Banana / Avocado / Spiced Tomato Hollandaise

BERMY LEAVES 19 V

Candied Pecans / Bermuda Organic Shoots / Fresh Chick Peas / Peaches

Orange Fillets / Manchego Cheese / Watercress / Olive Oil Sorbet / Raspberry Glaze



THE POINT

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FROM THE SEA...

WILD COPPER RIVER SALMON 42

Cheese and Potato Gratin / Pencil Asparagus / Shio-Koji Tomatoes / Local Beets

OCEAN HARVEST 38

Sand Baked Bermuda Carrots / Carolina Golden Rice / Garden Peas / Zucchini / Lime Curd

ROASTED ATLANTIC COD 38

House Smoked Salmon / Fingerling Potatoes / Quinoa / Green Chick Peas / Parmesan Cloud

PAN ROASTED HALIBUT 42

Curried Cauliflower / Purple Potatoes / Baby Spinach / Saffron Rouille

BERMUDA YELLOW FIN TUNA 38

Nori Sheet / Wasabi Mash / Gingered Snow Peas / Enoki Mushrooms / Ponzu Foam

FROM THE LAND...

ANGUS BEEF TENDERLOIN 44

Sous Vide Cooking / Parmentier Potatoes / Wild Mushrooms / Roasted Shallots / Baby Heritage Tomatoes / Port Wine Pan Juice

DUCK BREAST 38

Summer Cherries / Potato Fondant / Bok Choy / Honey Brandy

ACORN FED IBERICO PORK 38

Parsnips / Roasted Garlic Kale / Patatas Bravas / Grain Mustard

40 DAYS DRY AGED ANGUS BEEF RIB EYE 76

20 oz Dry Aged Bone in Steak / Umami Butter / Vine Ripe Tomatoes / King Oyster Mushrooms / Macaroni Croquettes

FREE RANGE CHICKEN BREAST 36

Orange Rosemary Polenta / Roasted Sweet Peppers / Baby Onions / Pan Juices

WILD MUSHROOM RISOTTO 32 V

Chanterelle / Local Shitake / Oyster King Mushrooms / Carolina Golden Rice / Roasted Vegetables / Tomato Concasse / Shaved Parmesan

V, Vegetarian VG, Vegan
Prices are subject to 17% gratuity

new york

hong kong

canton

hong kong

new york



canton

THE POINT

360 DEGREES CUISINE

360 THE MURALS EXPERIENCE

AHI POKE Maui

Yellow Fin Tuna / Sesame Oil / Ginger

TUCKERS FARM GOAT'S CHEESE MOUSSE Bermuda

Baby Beets / Red Cabbage Kimchi Purée / Walnuts / Arugula

FOIE GRAS PARFAIT Beirut

Port Wine Jelly / Sweet Roasted Figs / House Made Brioche

WILD COPPER RIVER SALMON Hong Kong

Pencil Asparagus / Shio-koji Tomatoes

ROASTED ATLANTIC COD London

House Smoked Salmon / Fingerling Potatoes / Summer Peas / Parmesan Foam

DUCK BREAST Canton

Summer Cherries / Potato Fondant / Bok Choy / Honey Brandy

ANGUS BEEF TENDERLOIN New York

Parmentiere Potatoes / Hudson Valley Wild Mushrooms / Roasted Shallots / Baby Heritage Tomatoes / Port Wine Pan Juice

LANDAFF CHEESE New England

Rhubarb Chutney / Pickled Walnuts

DULCE DE LECHE Rio de Janeiro

Carmel mousse / Glazed Mango

TURKISH DELIGHT Istanbul

Coffee / Rose Water / Dates

10 courses-\$135, 7 courses-\$105, 5 courses-\$85, Wine Pairing-\$100

beirut

istanbul

beirut

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istanbul

maui

new england

new england

bermuda

rio

rio