



THE POINT

360 DEGREES CUISINE

APPETIZERS

TRADITIONS...

TRADITIONAL BERMUDA FISH CHOWDER 14

Black Rum / Sherry Pepper

CHILLED SOUP OF LEEK AND POTATO 19 Q

Pan Roasted Scallops

LOCAL SWORDFISH CEVICHE 19

Key Limes / Serrano Peppers / Scallions / Cilantro and Mango / Fingerling Potato Chips

HEIRLOOM TOMATO SALAD 17 Vg

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

LOCH FYNE ANGEL OYSTERS 8 (Per Piece)

The finest oysters from the crisp clear waters of Scotland / Traditional Sauces

...INNOVATIONS

ISLAND SUMMER LEAVES 18 V

Toasted Sunflower Seeds / Bermuda Organic Shoots / Fresh Chick Peas / Summer Cherries / Orange Fillets
Manchego Cheese / Summer Tomatoes / Watercress / Olive Oil Sorbet / Raspberry Glaze

SOUTH AMERICAN WILD SHRIMPS 22.50

Olive Oil Poached / Carolina Golden Rice / Pickled Local Shitake Mushrooms / Head Juice

TUCKERS FARM GOAT'S CHEESE FRITTERS 18 V

Beetroot Mousse / Pumpkin Puree / Pickled Beets / Stone Ginger Beer

QUACK QUACK 22

House Smoked Duck Breast / Sauternes Cured Foie Gras
Sweet Cherry and Rhubarb Chutney / Summer Radish / Toasted Brioche

JONAH CRAB SALAD 21

Apple Jelly / Hackleback Caviar / Soba Noodles / Avocado



THE POINT

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

MAIN COURSES

FROM THE SEA...

COPPER RIVER WILD SALMON 38

Mango Glaze / Oyster King Mushroom / Potato Galette / Buttered Asparagus / Hollandaise Espuma

BERMUDA WATERS HARVEST 38

Zucchini Ribbons / Roasted Garlic / Oven Dried Tomatoes / South Shore Peppers / Fingerling Potatoes / Capers

GRILLED BERMUDA ROCKFISH 40 Q

Warm Potato Salad / Delicate Green Vegetables / Grilled Pineapple Salsa

WILD STRIPED BASS 36

Razor Clams / Smoked Potato Mash / Sweet Pepper Coulis / Fennel Orange Salad / Caramelized Shallots

BERMUDA YELLOW FIN TUNA 38

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

...FROM THE LAND

THREE PEPPERCORNS ANGUS BEEF TENDERLOIN 42

Oregon Morel Mushrooms / Blue Cheese and Sweet Potato Crème Brule / Broad Beans Puree / Watercress Salad

CUMIN FLAMED LAMB RACK 38

Chick Pea and Cashew Hummus / Artichokes / Roasted Leeks / Pomegranate and Fresh Mint Jus

ACORN FED IBERICO PORK 38

Cauliflower Puree / Saffron Potatoes / Apple Jus / Roasted Toy Tomatoes

DRY AGED ANGUS BEEF RIB EYE 74

20oz DeBragga NY Butcher Steak / Umami Butter / Potato Croutons / Heritage Tomato Salad

FREE RANGE CHICKEN BREAST 36

Sweet Corn Soufflé / Grilled Scallions / Chanterelle Mushrooms / Jus Roti

SUMMER SQUASH TORTELLONI 33 Vg

Zucchini and Asparagus Tart Tatin / Fava Beans / Roasted Tomato Puree / Spinach

new york

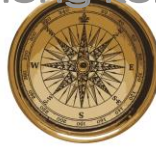
hong kong

canton

new york

hong kong

canton



THE POINT

360 DEGREES CUISINE

360 THE MURALS EXPERIENCE

AHI POKE Maui

Yellow Fin Tuna / Lemon Oil / Ginger

TUCKERS FARM GOATS CHEESE Bermuda

Beetroot / Pumpkin / Ginger Beer

BUTTERED ASPARAGUS, London

Hollandaise Espuma / Crumbled Brioche

HUDSON VALLEY CURED FOIE GRAS New York

Ginger Risotto / Cherries

STEAMED WILD BASS Canton

Scallions/ Soy Sauce

SHRIMP AND PORK Hong Kong

Noodles / Sesame / Snow Peas

CUMIN FLAMED LAMB RACK Beirut

Hummus / Pomegranate / Mustard

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

maui

maui

new england

new england

bermuda

bermuda

london

london

rio

rio

beirut

istanbul

beirut

istanbul