# *Island Brasserie*

*Island Brasserie is a refined steakhouse presenting Spanish and British together with distinguished meats from Japan and the USA.*
*Paired with a global salt programme, the menu blends local traditions, international flavours, and innovative dishes.*

*Our signature dishes are marked with* 

## FIRST IMPRESSIONS

**GOAT CHEESE SOUFFLÉ** | D | GL | 23
Pickled beetroot, beetroot purée, ginger beer foam, walnuts

**PEAR CARPACCIO** | N | D | V | 26
Shropshire Blue cheese, pecans, pickled mustard seeds, fresh leaves, Cardinal farms honey and mustard dressing

**UNI BUTTER-TORCHED OYSTERS** | SH | D | 38
Charred lime

**CLASSIC SHRIMP COCKTAIL** | SH | 32
Jumbo shrimp, cocktail sauce, lemon

**BERMUDA TUNA TARTARE** | GL | D | 32
Red onion, red bell pepper, ginger, chives, capers, seaweed cracker

**CRAB CAKE** | SH | 29
Rouille, pickled cucumber and fennel salad

**GARLIC SHRIMP** | SH | D | GL | 34
Café de Paris butter, Gruyère

**CHICKEN LIVER PARFAIT** | GL | D | 24
Port wine and raspberry jelly, pistachios, brioche

**DEVILLED EGGS** | 19
Black winter truffle, maple pancetta

**DRY-AGED BEEF TARTARE** | GL | 32
Cornichons, shallots, chives, mustard, ketchup, egg yolk, toast

## Caviar



**OSCIETRA | STURIA OSCIETRA** | 50GR | 220 | 250
Classic Serve | GL | D

## FRESH PICKS & WARM SPOONS

**FRENCH ONION SOUP** | GL | D | 20
Gruyère crostini, Beef Jus

**BERMUDA FISH CHOWDER** | 16
Gosling's Black Seal Rum, sherry peppers

**BABY GEM CAESAR SALAD** | D | GL | 25
5-year-aged Parmigiano Reggiano, bacon breadcrumbs, Caesar dressing

**WEDGE SALAD** | D | 26
Crispy bacon pastrami, blue cheese, confit heirloom cherry tomatoes, scallions, homemade ranch dressing

## THE CRAFTED MAINS

**VEGAN WELLINGTON** | VG | GL | 44
Mixed grilled vegetables, mushroom duxelles, beetroot and truffle jus

**VEGAN LION'S MANE MUSHROOM STEAK** | VG | 44
Bermuda carrots, chimichurri

**SHRIMP CALYPSO TONNARELLI PASTA** | D | GL | 42
Vodka, 'nduja, cherry tomatoes, garlic

**WILD SNAPPER BOUILLABAISSE** | SH | D | 54
Mussels, octopus, potato, charred zucchini, braised fennel, tomato, caviar

**TURBOT** | D | HALF 68 | WHOLE 136
Pil-pil sauce, garlic

**BRAISED OX CHEEK** | 48
Chanterelles, baby onions, Madeira, fried potatoes

**BEEF WELLINGTON** | GL | 74
Foie gras, Parma ham, bordelaise jus

**BEEF TENDERLOIN OSCAR** | SH | GL | D | 82
8 oz prime tenderloin, crab crust, creamed spinach, bone marrow sauce

**CORNISH LAMB CHOPS** | 22–26 OZ | 74
Grilled vegetables, lamb jus

## *To Share*

**WHOLE-ROASTED ORGANIC FRENCH CHICKEN** | D | 110
Baby potatoes, black winter truffled butter, demi-glace

# BUTCHER'S SELECTION

Each cut is served with **1 salt** to enhance its flavor | Select 1 additional salt

## WAGYU CUTS BEEF

**A5 FILLET** | JAPAN | 3 OZ | 30/OZ

**SKIRT** | 7 OZ | USA | 9/10 MBS | 58

**FILLET** | 6 OZ | USA | 85

**SASHI BEEF FILLET** | 6 OZ | FINLAND | 8+ MBS | 90

**BRITISH RIBEYE** | 12 OZ | 12+ MBS | UK | 140

**WAGYU FLIGHT FILET** | 9 OZ | 185
3 oz A5 Wagyu, 3 oz American Wagyu, 3 oz Sashi beef

## PRIME BEEF

**TENDERLOIN** | 6 OZ 58 | 8 OZ 68

**NY STRIP** | 14 OZ | 72

**RIBEYE** | 16 OZ | 84

## 35 DAY DRY AGED BEEF

**NY STRIP** | 12 OZ | 105

**RIBEYE** | 14 OZ | 115

## *Singatures Cuts*

**GALICIAN RIBEYE** | 16 OZ | SPAIN | 145
*Renowned for its exceptional marbling and deep umami richness, this Dry- Aged ribeye from Galicia boasts a bold nutty flavor developed through the cattle's natural, grass-fed diet*

**HERB-CRUSTED ANGUS PRIME CHATEAUBRIAND** | 24 OZ | GL | USA | 220

**WAGYU TOMAHAWK** | 38 OZ | USA | 330

**SASHI BEEF RIBEYE** | 18 OZ | 8+ MBS | FINLAND | 185

## SAUCES | 4.5

Goslings rum Béarnaise | Chimichurri | Blue cheese | Bourbon peppercorn | Port wine | Bone marrow jus

# FISH ON THE GRILL

**BLUEFIN TUNA TOMAHAWK** | 16 OZ | 115

**FRESH LOBSTER THERMIDOR** | SH | D | 62 | 114
Brandy, Gruyère

**CATCH OF THE DAY** | 8 OZ | 46

## SIDES

**BEURRE MONTÉ POTATOES** | D | 16
Fresh herbs

**MAITAKE MUSHROOMS** | D | 16
Deep-fried, Parmigiano Reggiano, chives

**MAC N CHEESE** | GL | D | V | 19
Bacon jam, Cheddar, Parmigiano Reggiano, Truffle
**Original** | 15

**FRIES BAR**
**Regular** 8 | **Beef Fat** | 10 | **Truffle** 16

**SAND-BAKED BERMUDA CARROTS** | D | N | 16
Pomegranate, goat's curd, pistachio

**POTATO PURÉE** | D | V | 15
Chives, chicken skin

**CREAMED SPINACH** | D | V | 17
Gruyère, cream

**WINTER SALAD LEAVES** | VG | 14
Green goddess dressing, fresh herbs, walnuts

**BROCCOLINI** | V | N | 16
Black garlic romesco, Marcona almonds



# SALT

**ADRIATIC | ITALY**
Fine “white gold” sea salt from Cervia; naturally moist, pure.

**PORCINI | ITALY**
Sea salt blended with dried porcini for a rich, earthy umami aroma.

**BLACK TRUFFLE | ITALY**
Hand-harvested sea salt infused with Italian black truffles for an intense, luxurious flavor.

**ROASTED GARLIC | USA**
Sea salt infused with real roasted garlic for deep, savory flavor.

**GOCHUJANG | KOREA**
Spicy, savory Korean gochujang powder with fermented depth.

**PINK DIAMOND | HAWAII, USA**
Premium Hawaiian sea salt blended with volcanic red alaea clay for rich minerality.

**MURRAY RIVER PINK | AUSTRALIA**
Delicate pink salt flakes with mild salinity and a crisp, subtle crunch.

**SCOTCH BONNET | CARIBBEAN**
Natural sea salt infused with fiery Scotch Bonnet chili for intense heat

**BOURBON SMOKED | USA**
Pacific sea salt slow-smoked over repurposed bourbon barrel staves for a rich, bourbon-smoked flavor.

**CAMPFIRE SMOKED | USA**
Pacific flake salt cold-smoked over seven fruitwoods and hardwoods for deep, hearty campfire smokiness.

**KIAWE HAWAIIAN MESQUITE | HAWAII, USA**
Pure Hawaiian sea salt cold-smoked over kiawe wood for a bold, robust mesquite flavor.

**CITRON LEMON | CYPRUS**
Made with Cyprus sea salt flakes infused with Lemon, add a burst of bright lemon flavor.

**FLEUR DE SEL DE GUÉRANDE | FRANCE**
Delicate, hand-harvested finishing salt with a light, flaky texture and complex mineral flavor.

**ONION | FRANCE**
Sea salt infused with toasted French onions for savory, aromatic depth.

**VENOM SEA | USA**
Flaky sea salt blended with Trinidad Scorpion peppers for extreme, fiery heat.

OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small and Sustainable certified local farmers, fishermen and vendors.
Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.
D Dairy | GL Gluten | N Nuts | SH Shellfish

Our prices are in $ and subject to 17% service charge