At **Rosewood Bermuda**, our culinary philosophy is rooted in the bounty of our island. We proudly partner with local farmers, fishermen, and trusted suppliers to bring the freshest seasonal ingredients directly to your table.

Your comfort and satisfaction are at the heart of our service.
We are delighted to customize your dining experience to meet any dietary preferences, allergies, intolerances, or special requirements.

Not on the Menu?

Allow us the pleasure of preparing your favorite dish.
Simply provide us with a little notice, and we will do our best to create it for you.

Please note that certain items may be subject to seasonal availability.

We invite you to relax and enjoy a thoughtfully prepared meal in the privacy of your room, crafted with the same care and attention as in our restaurants.

MOVIE TIME

Available 24h

GIANT POP CORN`

Simply Salted | 10

Pop 'n Choc | 12
Cocoa with Belgian milk chocolate

Truffle 'n Parm | 14
Fragrant, lightly salted truffle flavor and Parmesan

BELGIAN CHOCOLATE FONDUE | 27

Marshmallow | Fruit Skewers

CANDIES | 18

Sour Patch Kids | M&Ms | Gummy Bears

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

KIDS

BREAKFAST | From 6:30 am to 11:00 am

ORGANIC EGGS | 8
Any Style | Choice of Toast

FRENCH TOAST | D | GL | 12
Brioche Bread | Egg | Vanilla | Cinnamon

FRUIT BOWL | 12
Watermelon | Pineapple | Kiwi | Melon | Mango

MIX BERRIES & BREAKFAST CEREALS | 12
Mix Berries and Choice of Cereals

PANCAKES | D | GL | 12
Chocolate Chips | Banana | Blueberries
Maple Syrup

ALL DAY - From 11:00 am to 10:00 pm

A choice of side
French Fries | Steamed Vegetables | Caesar Salad

PB & JELLY SANDWICH | GL | 18
Peanut Butter and Jelly | White Bread

GRILLED CHEESE | GL | 18
Cheddar | White Bread

CHICKEN TENDERS | GL | 18

BURGER | D | GL | 18
Cheddar Cheese | Brioche Bun

HOT DOG | GL | D | 18
Beef Hot Dog | Brioche Roll

PASTA BOWL | GL | 17
Parmesan Cheese | Marinara Sauce | Cream Sauce | Plain
ADD | **Chicken** | 7 - **Broccoli** | 5

PIZZA 6" | 17
Tomato Mozzarella
ADD | **Pepperoni** | 5 - **Ham** | 5 - **Hotdog** | 6

DESSERTS | 7

Seasonal Fruits
Large Chocolate Chip Cookie | GL
Ice Cream | Dixie Cup | D

EARLY BIRD BREAKFAST | From 5:00 am to 6.30 am

WELLNESS

CHIA SEED BOWL | VG | 22
Banana | Mango | Kiwi | Pomegranate | Coconut Milk | Pumpkin Seeds

HOMEMADE GRANOLA | GL | 24
Yogurt | Wild Berries | Lemon Curd

Vegan Option | Vanilla Chamomile Coconut Yogurt

FRESH FRUIT PLATE | 22
Mango | Kiwi | Grapes | Pineapple | Melons

HOT OATMEAL | VG | 22
Berry Ragout | Cinnamon

ORGANIC EGGS

THREE EGGS OMELETTE | D | 17
Roasted Tomato | Choice of Toast | Butter
Add-Ins | $2 each
Goat Cheese | Gruyère Cheese | Cheddar Cheese | Ham | Bacon | Peppers | Spinach | Tomato | Onions | Mushrooms

TWO EGGS ANY STYLE | D | 14
Boiled | Fried | Scrambled | Poached
Roasted Tomato | Choice of Toast | Butter

SWEET TREATS

INDIVIDUAL PASTRY | D | GL | 10
Croissant | Pain au Chocolat | Kouign-Amann | Almond Croissant | Pistachio Croissant

CROISSANT HAM & CHEESE | D | GL | 16
Jamon De Bayonne | Alpage Moléson Gruyère

Allow us to prepare your favorite coffee and breakfast,
ready for you in the lobby at check-out conveniently packaged to-go for your journey.
Available by pre-order with a minimum of 30 minutes' notice from 5am to 11am.

BREAKFAST | From 6:30 am to 11:00 am

WELLNESS

CHIA SEED BOWL | VG | 22
Banana | Mango | Kiwi | Pomegranate | Coconut Milk | Pumpkin Seeds

AVOCADO TOAST OR CROISSANT | D | GL | 28
Arugula | Parmesan | Poached Egg

HOMEMADE GRANOLA | GL | 24
Yogurt | Wild Berries | Lemon Curd
Vegan Option | Vanilla Chamomile Coconut Yogurt

FRESH FRUIT PLATE | 22
Mango | Kiwi | Grapes | Pineapple | Melons

PASTRAMI SMOKED SALMON BAGEL | D | GL | 32
Scallion Cream Cheese | Dill Cucumber Salad

HOT OATMEAL | VG | 22
Berry Ragout | Cinnamon

INTERNATIONAL CLASSICS

CROQUE MONSIEUR | D | 32
Sourdough | Gruyère Cheese | Jambon De Bayonne | Béchamel

CROQUE MADAME | D | 34
The Monsieur, with Sunny Side Egg

PAN CON TOMATE | D | 28
Black Label Jamon Iberico | Manchego

ENGLISH BREAKFAST | D | 48
Two Eggs any Style | Pork or Chicken Sausage | Back Bacon | Breakfast Potatoes | Black Pudding | Mushrooms | Tomatoes | Choice of Toast | Jam and Marmalade | Choice of Tea or Coffee

AMERICAN BREAKFAST | D | 52
Two Eggs any Style | Bacon | Sausage | Breakfast Potatoes | Pancakes | Seasonal Fruit | Choice of Toast | Jam and Marmalade | Choice of Tea or Coffee

TURKISH EGGS | D | V | 28
Garlic Yogurt | Poached Eggs | Aleppo Brown Butter | Herbs | Pita Bread

HUEVOS RANCHEROS | V | D | 28
Two Eggs | Black Beans | Salsa Roja | Guacamole | Cotija Cheese | Fried Tortilla

CHANA MASALA | VG | 26
Chickpeas | Spiced Tomato Sauce | Onion | Cilantro | Eggs | Pita Bread

ORGANIC EGGS

THREE EGGS OMELETTE | D | 17
Roasted Tomato | Choice of Toast | Butter
Add-Ins | $2 each
Goat Cheese | Gruyère Cheese | Cheddar Cheese | Ham | Bacon | Peppers | Spinach | Tomato | Onions | Mushrooms

TWO EGGS ANY STYLE | D | 14
Boiled | Fried | Scrambled | Poached
Roasted Tomato | Choice of Toast | Butter

STEAK AND EGGS | D | 46
Choice of Toast | Butter | Hanger Steak | Fried Eggs | Vietnamese Nước Chấm Dressing | Watercress Salad

BENEDICT | GL | D
Poached Eggs | Sauce Hollandaise | English Muffin

CLASSIC | Applewood Smoked Bacon or Jambon de Bayonne | 18 | 32

ROYALE | Smoked Salmon | Salmon Roe | 18 | 32

FLORENTINE | Spinach | V | 12 | 22

BERMUDA | Fish Cake | Avocado | 20 | 36

ROSEWOOD | Fish Cake | Spinach | Caviar | 26 | 48

ADD-ONS

Smoked Salmon | 14

Applewood Smoked Bacon | 10

Pastrami Smoked Salmon | 14

Cumberland Pork Sausage | 12

Aidells Chicken Sausage | 12

Sautéed Mushrooms | 8

Sautéed Spinach | 8

Baked Beans | 6

Breakfast Potatoes | 8

Avocado | 8

Mixed Berries | 14

Seasonal Fruit | 10

Jam | Marmalade | 3

Slice of Toast | 2
White | Wholewheat | Rye | Multi-grain

English Muffin | Bagel | Sourdough | 3

SWEET TREATS

INDIVIDUAL PASTRY | D | GL | 10
Croissant | Pain au Chocolat | Kouign-Amann | Almond Croissant | Pistachio Croissant

MIXED MINI PASTRY BASKET | D | GL | 24
Croissant | Pain au Chocolat | Danish | Bermuda Banana Bread | Kouign-Amann | Jam & Marmalade

CROISSANT HAM & CHEESE | D | GL | 18
Jamon De Bayonne | Alpage Moléson Gruyère

SEASONAL JAMS AND MARMALADE | 18
Choice of Three Pieces of Toast | Local Honeycomb | Honey Butter

FRENCH TOAST | D | GL | 24
Dulce De Leche | Burnt Husk and Vanilla Crème | Pecan Pinole Crumble

PANCAKES | D | GL | 24
Whipped Ricotta | Bermuda Honey | Maple Syrup | Choice of: Plain | Banana | Chocolate Blueberry

SUNRISE BAR | From 6.30 am to 11:00 am

COLD SUMMER BREEZE | 12

Matcha Dreamer | Matcha Tea | Maple Syrup | Almond Milk | Whipped Cream

Espresso Icy Jelly | Espresso | Cream | Chocolate Syrup | Vanilla | Coffee Jelly

COFFEE

FRESHLY BREWED COFFEE | Regular | Decaffeinated
Small Pot | 8 **Large Pot** | 10

Macchiato | Espresso | Americano | Iced Coffee | 6
Cappuccino | Mocha | Café Latte | Double Espresso | Iced Latte | 8

ADD SYRUP | Hazelnut | Vanilla | Caramel | 2

TEA | 6

We are proud to offer "Palais des Thés" from France exclusively for Rosewood Bermuda

English Breakfast | Japanese Imperial | Thé du Hammam | Rooibos des Vahinés | Chamomile | Jasmine | Earl Grey

MASALA CHAI | 12

MILK | Glass | 5

Whole | Skimmed | Soy | Oat | Almond

FRESHLY PRESSED JUICES | 12

CLASSIC JUICE
Pineapple | Carrot | Orange | Grapefruit | Watermelon | Apple

GREEN REVIVAL
Kale | Cucumber | Green Apple | Lemon | Mint

GLOW UP
Carrot | Orange | Ginger | Turmeric | Pineapple

CITRUS ZEN
Green Tea | Grapefruit | Lemon | Cucumber | Mint

TROPICAL TAN
Mango | Papaya | Carrot | Lime

SMOOTHIES | 15

SUPER BERRY
Strawberry | Raspberry | Blueberry | Yogurt

MANGO PARADISE
Mango | Mango Nectar | Banana | Non-Fat Yogurt

GO-RILLA
Banana | Almond Milk | Chocolate Protein | Non-Fat Yogurt | Peanut Butter

RISE & SHINE SIPS

MIMOSA | 25
Champagne | Orange Juice

BELLINI | 25
Champagne | Peach Nectar

KIR ROYAL | 25
Champagne | Crème de Cassis

BLOODY MARY | 20
Vodka | Tomato Juice | Worcestershire Sauce | Tabasco | Lemon Juice | Salt and Pepper

BLOODY CAESAR | 20
Vodka | Clamato Juice | Worcestershire Sauce | Tabasco | Lemon Juice | Salt and Pepper

ALL DAY DINING | From 11:00 am to 10:00 pm

Pear Carpaccio | N | D | V | 26
Smoked Blue Cheese | Walnuts | Baby Arugula | Honey Mustard Dressing

Buffalo Mozzarella & Za'atar Roasted Heirloom Tomatoes | N | GL | D | 25
Pomegranate Molasses, Pita Crisp

Tuna Tartare | GL | D | 34
Shallots | Chives | Bell Pepper | Ginger | Capers | Seaweed Cracker

Warm Spanish Octopus Salad | N | 25
Crushed Potato, Smoked Black Garlic Romesco, Almond Salsa

Dry-Aged Beef Tartare | GL | 32
Cornichons, Shallots, Chives, Mustard, Ketchup, Egg Yolk, Toast

SOUP & SALADS

French Onion Soup | GL | D | 20
Gruyère, Croutons

Bermuda Fish Chowder | 16
Goslings Black Seal Rum | Peppers

Chicken Noodle Soup | 18
Seasonal Vegetables | Soba Noodles | Lemongrass | Ginger

Baby Gem Caesar Salad | D | GL | 24
5-Year Parmigiano, Bacon Breadcrumbs, Caesar dressing

Wedge Salad | D | 26
Crispy Bacon Pastrami, Blue Cheese, Confit Heirloom Cherry Tomato, Scallions, Homemade Ranch Dressing

SALADS ADD ONS
Chicken | 14 **Shrimp** | 16 **Steak** | 34

HANDHELDS

Served with your choice of mixed green salad, fries or sweet potato fries

Bermuda Fish Sandwich | GL | 29
Blackened Grilled Fish, Coleslaw, Tomato, Lettuce & Tartare Sauce

Tucker's Club Sandwich | GL | D | 29
Turkey, Bacon, Avocado, Lettuce, Tomato & Herb Aioli

Chicken Tikka Flatbread | GL | D | 34
Tomato Chutney, Green Chutney, Labneh, Pomegranate, Pickled Onion

Gombey Burger | GL | D | 32
Gombey Jam, Cheddar, Bacon Jam, Pickles, Cheese Sauce

Dry-Aged Smash Burger | GL | D | 28
Bacon Jam, Truffle Aioli, Smoked Cheddar, Braised Onions

MAINS

Vegan Wellington | 48
Mixed grilled vegetables, Mushroom duxelles, beetroot and truffle jus

Shrimp Coconut Curry | D | 42
Tomato, Onion, Garlic, Basmati Rice, Poppadum

Moules-Frites | 34
White Wine, Garlic Shallots, Parsley, French Fries

Half Roasted Chicken | 44
Salsa Verde, Aleppo Pepper

Butter Chicken | Murgh Makhani | D | 28
Creamy Indian Curry Chicken, Spiced Tomato and Butter Sauce, Basmati Rice

Beef Wellington | GL | 74
Foie Gras, Parma Ham, Port Wine Bordelaise

Ribeye au Poivre | 14 oz | D | 72
Cognac Peppercorn, Potato Purée

FROM OUR GRILL

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

Wagyu Tenderloin | 6 oz | USA | 95

Grilled Lamb Chops | 68

Catch of the Day | 8 oz | 46

We would be delighted to offer you a wider selection of premium cuts from our Island Brasserie menu, available for in-room dining from 11:30 am to 9:00 pm.

SIGNATURE SAUCES | 5

Port Wine Jus | Chimichurri | Béarnaise | Peppercorn

SIDES

Creamed Spinach | Gruyère | 17

Potato Purée | Chives, Chicken Skin | 15

Winter Salad Leaves | Green Goddess Dressing, Fresh Herbs, Walnuts | 14

Mac & Cheese | Bacon Jam, Cheddar, Parmigiano Reggiano, Truffle | GL | D | V | 19

Original | 15

Fries bar **Regular** | 8 **Beef Fat** | 10 **Truffle** | 16

SOMETHING SWEET

Raspberry & White Chocolate Cheesecake | Rose Ice Cream | 16

Honey & Pecan Mille-Feuille | Bermuda Honey Ice Cream | 17

Colossal Chocolate Cake | Salted Fudge Caramel, 18K Gold Leaf | 21

Seasonal Fruit Plate | 24

Homemade Ice Cream & Sorbet | 5 each scoop

Assorted House Made Cookies | 10

ARTISANAL CHEESE | From 11:00 am to 10:00 pm

A curated journey of artisan cheeses from across the globe. each wheel and wedge tells a story of place, tradition, and character. Served with a selection of jams, crackers and fruits.

Selection of 3 for 34 | 5 for 52 | 7 for 68

Parmigiano Reggiano 5 Years | Italy | 60 Months | Cow | R
Giorgio and Gianluca feed the cows a very special and specific diet consisting mostly of corn flakes, orzo, oats, dried fava beans and soy, providing a rich, flavorful high-quality milk that accentuates all the goodness of what Parmesan can offer: a barrage of sweet, salt, spice, and nuttiness; that butter, that little crunch, that caramel finish.

Excellence | Fromager D'affinois | France | 14 Days | Cow | P
Luscious and buttery, Fromager d'Affinois is a more decadent version of brie. A true crowd-pleaser, with its thick, silky texture and sweet, milky flavor.

Délice De Bourgogne | France | Cow | P
Rich triple-cream cheese from Burgundy with a delicate bloomy rind and a silky, melt-in-the-mouth texture. Fresh cream and buttery notes are balanced by a gentle tang and subtle mushroom flavours.

Cypress Grove Truffle Tremor | Usa | 5 Weeks | Goat | P
Lemony, minerally, and truffly and irresistible.

Alp Blossom | Austria & Germany | 7 Months | Cow | R
The wheels are moved to a cave at kaeskuche in Bavaria and coated in a combination of dried edible flowers & herbs pulled from the surrounding alpine meadows.

Baron Bigod | England | Cow
Rich, brie-style cheese from Suffolk with a soft, creamy texture and a delicate bloomy rind.
Warm milky flavours give way to earthy mushroom notes and a gently nutty finish.

Langres | France | 14 Days | Cow | P
Soft washed-rind cheese from the Champagne region with a rich and fudgy texture.
Notes of brioche and cream pair beautifully with sparkling wine.

Montgomery Cheddar | England | 12 Months | Cow | P
A world-renowned farmhouse cheddar with a firm, crumbly texture and deep nutty flavors.
Traditional clothbound aging creates a savory, complex, and lingering finish.

Birbablu | Italy | Cow | P
A characterful blue cheese matured with craft beer and malted wheat. Its dense, buttery texture balances tangy blue notes with a mellow, malty finish.

Shropshire Blue | England | 8 Months | Cow | P
A creamy and dense blue cheese with delicate veining and earthy mineral notes. Its rich texture is balanced by a mellow and slightly sweet finish.

P Pasteurized | R Raw | U Unpasteurized

LATE NIGHT MENU | From 10:00 pm to 6.00 am

SOUP & SALADS

Bermuda Fish Chowder | 16
Sherry Pepper, Goslings' Black Rum

Baby Gem Caesar Salad | GL | D | 24
5-Year Parmigiano, Bacon Breadcrumbs, Caesar dressing

Wedge Salad | D | 26
Crispy Bacon Pastrami, Blue Cheese, Confit Heirloom Cherry Tomato, Scallions,
Homemade Ranch Dressing

SALAD ADD-ONS
Chicken | 14 **Shrimp** | 16 **Steak** | 34

HANDHELDS & MAINS

Served with Your Choice of Mixed Green Salad, Fries or Sweet Potato Fries

Tucker's Club Sandwich | 29
Maple Turkey | Smoked Ham | Bacon | Lettuce | Tomato | Avocado| Herb Aioli

Bermuda Fish Sandwich | GL | 29
Raisin Toast | Grilled Local Fish | Tartare Sauce | Slaw | Lettuce | Tomato

Half Roasted Chicken | 44
Salsa Verde, Aleppo Pepper

Shrimp Coconut Curry | D | 42
Tomato, Onion, Garlic, Basmati Rice, Poppadum

SOMETHING SWEET

Seasonal Fruit Platter | 24

Ice Cream & Sorbets | 5 Per Scoop

Assorted House-Made Cookies | 10

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