

Main Dining: \$75

Private Dining Room (PDR): \$85

## First Course

### Fish CHOWDER Bites

*Gosling's black rum aioli*

### KALE Salad ✓

*Pickled beets, Tucker's goat cheese, creamy Bermuda onion dressing*

### Cage Free DEVEILED EGGS ✓

*Rooster sauce, pickled mustard seeds*

### Yep, CHICKEN and WAFFLES

*Roasted garlic spiced honey, watermelon salsa*

## Entrée Course

### STEAK Frites

*Sherry pepper béarnaise, Bermy Fresh mushrooms*

### Challenger's Bank CATCH

*Local fish of the day, Bermy fresh shiitake miso broth, succotash*

### Winter Root Vegetable Ramen ⑤

*Crispy tofu, yellow curry broth, peanut, mushrooms*

### Jerk CHICKEN

*Rice and peas, Railway Trail spice, green tomato chutney,  
Bermuda onions*

## Dessert Course

### The Chocolate Fondant

*Alex and Pete's salted caramel ice cream, raspberry jam*

### Hamilton Princess Cheese Cake

*Strawberries, graham cracker crumbs*

### Tropical FRUIT

*Daily sorbet*

17% gratuity will be added to the menu price listed

If you have any allergies or specific diet, please ask your waiter for guidance\*

Main Dining: \$75

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## First Course

Island Carrot and Coconut Soup ✓

*Crunch mix, cranberry*

Crispy Buttermilk CAULIFLOWER ✓

*BBQ sauce, sesame mayo*

Cage Free DEVEILED EGGS ✓

*Rooster sauce, pickled mustard seeds*

KALE Salad ✓

*Pickled beets, Tucker's goat cheese, creamy Bermuda onion dressing*

## Entrée Course

Shrimp and Squid Ink Tagiatelle

*Island XO, ackee, crab, smoked shellfish butter*

Sinky Bay SNAPPER

*Snapper wrapped in banana leaf, crispy mix,  
coconut curry sauce, cucumber*

Challenger's Bank CATCH

*Local fish of the day, Bermyn fresh shiitake miso broth, succotash*

Jerk CHICKEN

*Rice and peas, Railway Trail spice, green tomato chutney,  
Bermuda onions*

## Dessert Course

The Chocolate Fondant

*Alex and Pete's salted caramel ice cream, raspberry jam*

Hamilton Princess Cheese Cake

*Strawberries, graham cracker crumbs*

Tropical FRUIT

*Daily sorbet*

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Main Dining: \$85

Private Dining Room (PDR): \$95

## First Course

### Island Carrot and Coconut Soup ✓

*Crunch mix, cranberry*

### KALE Salad ✓

*Pickled beets, Tucker's goat cheese, creamy Bermuda onion dressing*

### Off The Dock Sashimi

*Ackee crisps, yuzu sauce*

### Jerk Pork Belly PASTRAMI

*Coco bun, pepper mustard aioli, pickled vegetables, oxtail gravy*

## Entrée Course

### STEAK Frites

*Sherry pepper béarnaise, Bermym Fresh mushrooms*

### Challenger's Bank CATCH

*Local fish of the day, Bermym fresh shiitake miso broth, succotash*

### Winter Root Vegetable Ramen ⑤

*Crispy tofu, yellow curry broth, peanut, mushrooms*

### Seafood Bermuda Triangle

*Daily catch, octopus, shrimp, pimento leaf aioli, "paella"*

## Dessert Course

### The Chocolate Fondant

*Alex and Pete's salted caramel ice cream, raspberry jam*

### Hamilton Princess Cheese Cake

*Strawberries, graham cracker crumbs*

### Tropical FRUIT

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