



MARCH

IS WOMEN'S MONTH!

#EMBRACE EQUALITY

FOOD MENU

Celebrate with us for the full month of March, as we recognize our amazing female colleagues, featuring their special menu and cocktails they have inspired. For every menu item purchased, \$2 will be donated to the Women's Resource Centre.

APPETIZERS

Grilled Prawn & Vermicelli Rice Noodle Salad - 24

Nuoc Cham Dressing, Pickled Carrot, Cabbage, Cucumber, Mint, Cilantro, Roasted Peanuts

Chef Cristina Inspired by Chef Christine Ha - "The Blind Cook".

An internationally renowned female chef who despite losing her sight more than 15 years ago won Masterchef USA and is now a cookbook author and TV presenter.

Adobo Braised Pork Cheek - 23

Bok Choy, Heirloom Tomato, Mango Lime Vinaigrette

Chef Angie is inspired every day by the strength shown and sacrifices made by her Grandmother, Mother to help her and her sisters to achieve their success in their lives. She is inspired to cook this dish from memories of cooking with women in her family and community when she was a child growing in the Philippines.

ENTRÉE

Surf & Turf - 44

Grilled Lamb Chops, Garlic Butter Shrimp, Broccolini, Roasted Fingerlings, Natural jus

Chef Angie Inspired by her mentor and friend Danielle Castle, Director of Rooms, Fairmont San Francisco. Having worked together in Bermuda, Danielle has become a friend and mentor to Angie and many other women she has worked with in hospitality, encouraging them to strive for more and inspiring growth in their careers and lives.

Roasted Atlantic Salmon - 38

Chargrilled Broccoli, Parmesan Polenta, Ligurian Olive Tomato, Caper Sauce

Chef Cristina Inspired by cooking with her Nonna Giovanna and Mom as a small girl in Canada. Combining the flavors and story of her family's heritage in Italy with their new life in Canada. Her love of food comes from watching these two strong women tell stories through their food.

DESSERT

Mango & Vanilla Tart "El Globo" - 14

Mango Mousse, Pastry Cream, Fresh Mango, Mango Sorbet

Chefs Ileana & Ximena met at Fairmont Austin and became friends before moving to Bermuda. They discovered that not only did they grew up in the same neighborhood in Mexico City but both of their moms would buy them the same Mango tart from the same pastry shop "El Globo" - their mothers and grandmothers traditions and love are an inspiring memory they share through this dessert to honor them.

17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.

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COCKTAILS - 17

PASSIONATE PRINCESS

Crafted by Alvinæe

Bacardi Pineapple Rum, Bacardi Coconut Rum, Lime Elixir, Cranberry Juice, Soda Water



BERMUDIAN BOTOX

Created by Josephine

Hendricks Gin, St. Germain, Ginger De Kuyper, Lime Elixir



FRIDA

Inspired by Ana S.

Hendricks Gin, Lemon Elixir, Bitters



CHEEKY CHICKS

Created by Charmaine

Makers Mark, Lemonade, Strawberry Mix



GOLDEN GOOSE

Crafted by Annaliza

Grey Goose, Pineapple Juice, Lime Elixir, Triple Sec

17% gratuities will be added to the menu price listed.
