

DRINKS MENU

BREAKFAST COCKTAILS

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

JUICE OASIS | \$15

Strawberry, Watermelon and Raspberry

Honeydew and Pineapple

Turmeric, Carrot, Ginger and Cayenne

Banana, Mango and Orange

Mixed Berries

Mixed Greens

FRESHLY SQUEEZED JUICES | \$12

Orange

Grapefruit

Watermelon

JUICE BAR | \$7

Orange

Grapefruit

Pineapple

Tomato V8

Apple

Cranberry

COFFEE | TEA | MILK

FRESHLY BREWED COFFEE

(Regular / Decaffeinated)

Single Cup | \$6

Small Pot | \$10

Large Pot | \$15

SPECIALTY COFFEE

Macchiato | \$6

Single Espresso | \$6

Americano | \$7

Cappuccino | \$8

Mocha | \$8

Café Latte | \$8

Double Espresso | \$8

LOOSE TEA | \$6

Mint

English Breakfast

Japanese Ariake

Thè du Hammam

Imperial Chai

Rooibos

Chamomile

Jasmine

Earl Grey

MILK BY THE GLASS

Whole | \$4

Skimmed | \$4

Soy | \$6

Oat | \$6

Almond | \$6

OUR COMMITMENT TO SUSTAINABILITY

We are committed to using sustainable brands that are environmentally friendly.

Our coffee brand has a Trademark AAA Sustainable Quality, guaranteeing a constant supply of high-quality coffee while encouraging livelihoods and conservation.

All of our teas are available as loose leaf.

Our recyclable and refillable metal tins contribute to reducing packaging waste.

ISLAND BRASSERIE

ROSEWOOD BERMUDA

Prices Are Subject To 17% Gratuity






BREAKFAST MENU

    
Vegetarian Vegan Dairy Nut Gluten




STARTERS

Fresh Bakery Basket | \$18     
Assortment of Breakfast Pastries, Fruit Preserves, Butter




Fruit Plate | \$24  
Selection of Berries and Sliced Seasonal Fruits

Steel Cut Oatmeal | \$22   
Golden Raisins, Banana, Candied Walnuts
Dark Muscovado Sugar






Greek Yogurt Parfait | \$24   
Madagascar Vanilla, Granola, Mixed Berry Compote

Dragon Fruit Acai Bowl | \$27   
House Made Granola, Coconut Shavings
Banana, Bee Pollen, Dried Goji Berries

TARTINES




Lox Bagel | \$30   
Citrus Cured Salmon, Pickled Onion, Cucumber, Tomato
Everything Seasoning, Preserved Lemon Dill
Cream Cheese





Ricotta Toast | \$24    
Stone Fruit, Toasted Pistachio, Honey, Mint
Country Loaf



Avocado Toast | \$26     
Beet Hummus, Labneh, Dukkah
Radish Micro Herbs Sourdough Toast

EGGS

BLT Benedict | \$29  
Smoked Bacon, Avocado, Local Arugula, Tomato
Calabrian Chili Hollandaise, Poached Eggs, English Muffin


Bermuda Benedict | \$29   
Two Poached Eggs, Cod Fish Cake, Avocado
Spiced Tomato Hollandaise

Shakshuka | \$28    
Stewed Tomatoes and Peppers, Chickpeas
Feta, Poached Eggs, Pita Bread



Huevos Rancheros | \$27  
Two Eggs, Black Beans, Salsa Roja, Guacamole
Cotija Cheese, Fried Tortilla

Egg Sandwich | \$26   
Fried Egg, Smoked Bacon Marmalade, Avocado
Aged White Cheddar, Jalapeno Aioli, Croissant
Breakfast Potatoes

Two Eggs Any Style | \$24 
Free Range Eggs, Breakfast Potatoes, Choice of Meat and Toast

Three Egg Omelet | \$24 
Choice of: Tomatoes, Mushrooms, Peppers, Onions
Spinach, Ham, Bacon, Cheddar, Goat Cheese

Served with Breakfast Potatoes and Choice of Toast

Egg White Scrambled | \$24  
Sun Dried Tomatoes, Caramelized Shallots, Asparagus
Zucchini, Goat Cheese, Basil, Breakfast Potatoes

OFF THE GRIDDLE

Cinnamon Bun French Toast | \$24   
Banana Maple Syrup, Hazelnuts, Huckleberry Compote

Buttermilk Pancakes | \$22    
Whipped Ricotta, Blueberries, Lemon Syrup

SIDES | \$10

Breakfast Potatoes

Avocado

Applewood Smoked Bacon

Chicken Apple Sausages

Pork Sausage Links

Seasonal Fruit

Mixed Berries

Greek Yogurt

OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers, vendors, and fishermen. As a result, our menu frequently changes.

Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian and Vegan.

Prices Are Subject To 17% Gratuity