



Tamarisk

MENU

Appetizers & Soups

Seasonal Mixed Greens (CB) ♦

Fresh Forest Berries and Crispy Fried Plantain Ribbon,
Light Balsamic Dressing
\$13.50

Green Apple & Kale Salad (CB) ♦ *

Toasted Quinoa, Lime, Aloe and Agave Drizzle
\$13.50

Mango & Raw Green Asparagus Salad and Crispy Pork Belly (CAR/POR) ♦

Savory-Sweet Caramel & BBQ Vinaigrette
\$17.50

Blackened Shrimps, Quarto of Melon (MAR) *

Grilled Sweet Melons and Cucumber Crème Fresh Emulsion
\$19.50

Seared Yellowfin Tuna and Jackfruit Salad with Avocado (BDA/CAR) ♦ *

Bed of Locally Grown Greens, Bermuda Lime Vinaigrette
\$16.50

Wahoo Carpaccio-Raw Root Vegetable Salad (CB/BDA) ♦

Mint Cilantro Dressing
\$17.50

Classic Bermuda Fish Chowder (BDA) ♦ *

\$12.50

Hot Soup of the Day

\$11.50

♦ Dairy Free ~ * Gluten Free

All prices are subject to a 17% gratuity.



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Entrees

FROM THE SURF

Queen Snapper (SC/CAR)

Southern Style Corn Pudding, Local Carrot
and Sugar Pea Mousse
\$37.00

Pan-Fried Halibut (BDA/CB) *

Lemon-Caper Potatoes, Butter Braised Fennel
and Heirloom Tomatoes
\$38.00

Rock Fish and Black Mussels (CB/BDA)

In a Creamy Riesling-Saffron Sauce, Pawpaw Macaire
\$41.00

Seafood Trio (CB/MAR)

Lobster Medallion, Sea Scallop and Snapper,
Fried Arborio Rice Cake, Charred Broccolini
\$45.00

FROM THE AIR

Guinea Fowl in Spicy Chocolate Sauce (MX/AF)

Ghana Style FuFu and Roasted Parsnip
\$33.00

Poultry Trio (CB)

Locally Made Smoked Chicken-Bermuda Rum Sausage,
Baked Herb Stuffed Cornish Hen Breast, Homemade Chicken Pâté,
Sweet Potato Croquette, Kola Bean Sauce
\$34.00

◆ Dairy Free ~ * Gluten Free

All prices are subject to a 17% gratuity.



FROM THE TURF

Baked Mangalitsa Pork Loin (CB)

Roasted Summer Root Vegetables,
Green Apple Balsamic Sauce
\$33.00

Open Fire Grilled Bone-In Angus Steak 12oz (CB/BDA) *

Bermuda Black Rum and Onion Marmalade,
Roasted Summer Squash Medley
\$55.00

Lamb Wellington (CB/MAR)

Brown Butter Baby Radish, Garlic Herb Asparagus
\$49.00

VEGETARIAN CORNER

Columbus Curried Vegetables (CB/WI)

Warm Homemade Naan Bread, Mango Chutney,
Garden Herb Salad
\$30.00

Duo of Vegetable Curry (IND) ◆

Homemade Cottage Cheese Fritters,
Simmered in Spinach Sauce and Tomato-Almond Sauce,
Served with Long Grain Rice
\$30.00

Mock Beef Tenderloin (CB) ◆

Potato-Mushroom Gratin and Roasted Parsnip
with Onion Jus
\$39.50

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Desserts

Soufflé of the Day (CB)

CB Tropical Signature Dessert (CB/BDA)

Mango & Passionfruit Mousse Cylinder
with Grilled Pineapple and Banana

Coconut Cake Slice (CB/BDA)

Mango-Ginger Compote

Chocolate Fondant (CB/BDA)

Homemade Pistachio Ice Cream
and Vanilla Crumble

Summer Berry Charlotte (CB/CAR) *

Seasonal Forest Fruit, Whipped White Chocolate
and Tropical Coulis

Sliced Fresh Seasonal Fruit (CB) *

Bermuda Honey & Greek Yogurt Drizzle,
Homemade Sorbet

Praline Bread Pudding (CB)

Pecan Nut Cheese Sauce and Cinnamon Ice Cream

\$17.50 (all Desserts)

Cheese Platter (CB)

Homemade Chutney and Crackers

\$18.50

◆ Dairy Free ~ * Gluten Free

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