

IN ROOM DINING

BREAKFAST MENU

Available from 8:00AM-10:30AM

BOWLS

EARLY MORNING BOWL 17
Coconut Milk, Chia Seed Pudding, Fresh Bananas & Berries, Mixed Berry Compote, House Made Granola with Almonds, Gluten Free Toast, Almond Butter & Maldon Sea Salt

OAT CONGEE 24
Savory Rolled Oats, Ginger Crumbs, Soy Butter, Chili Crisp, Poached Egg & Scallions
Add Pan Roasted Flank Steak +\$16

GRANOLA 12
with Oats & Nuts in Vanilla Greek Yogurt

FRUITS
Sliced Seasonal Fruits 14
Bowl of Seasonal Berries 16

BREADS & PASTRIES

TOASTED BREAD (2 SLICES) 4
Choice of Bread: White, Whole Wheat, Homemade Raisin, Multigrain or Gluten Free with Butter & Jam

TOASTED BAGEL 6
Add Cream Cheese +\$3
Add Avocado +\$12
Add Smoked Salmon, Cream Cheese & Capers +\$15

HOMEMADE PASTRIES (EACH) 4
Choice of Donuts, Croissants or Danishes

GRIDDLE ITEMS

FLUFFY PANCAKES (2 SLICES) 12
with Fresh Forest Berries & Maple Syrup
Add Warm Chocolate Sauce +\$4

FRENCH TOAST (2 SLICES) 13
with Bermuda Honey & Berry Compote

EGGS

BERMUDA EGGS BENEDICT NF, VEG 21
2 Poached Eggs on an English Muffin, Prosciutto, Arugula & Mustard Hollandaise Sauce
Add Smoked Salmon +\$10
Add Lobster +\$18

LEEK & AVOCADO TOAST NF, DF 16
Sautéed Leeks, Avocado, Lime, Chili Flakes & Crispy Kale on top of your choice of Bread
Add Happy Poached Egg +\$3

SHORELINE BREAKFAST 16
Two Happy Eggs your way, choice of Bacon or Sausage & 2 Slices of Toast

SHORELINE PLANT-BASED BREAKFAST GF, DF, V, VEG 16
Plant-based Scrambled Egg, Roasted Mushrooms,
Cherry Tomatoes on Toasted Gluten Free Bread

MUSHROOM OMELETTE GF, VEG 17
Buttered Leeks, Aged Cheddar, Mushrooms

TUCKER'S CHEVRE & FOREST HAM OMELETTE 19
Shallots Ham, Basil, Roasted Tomatoes & Tucker's Chevre Goat Cheese

NF - Nut Free | DF - Dairy Free | GF - Gluten Free | Veg - Vegetarian | V - Vegan
Delivery fee of \$5 per order. A service charge of 17% applies to all food & beverage charges.
In room dining is not included in meal packages.

IN ROOM DINING

ALL DAY MENU

Available from 12:00PM - 9:00PM

INDULGENCES

SUNDRIED TOMATO RISOTTO ^{GF, VEG, DF} 46
Braised Pan-Seared King Oyster Mushroom, Kale,
Pickled Enoki and Herb Oil

YELLOWFIN TUNA THAI CRUNCH BOWL ^{DF, GF} 26
Wild Rice, Steamed Edamame, Shredded Red
Cabbage, Carrots, Red Bell Peppers, Yellowfin Tuna,
Toasted Sesame Seeds, Sesame-Peanut Sauce

PAN-SEARED LOCAL CATCH ^{NF, GF} 48
Roasted Carrot & Tahini Puree, Spiced Stewed
Butter Bean, Lemon Oil

SALMON & CRAB CAKE ^{DF, NF} 28
Lump Crab & Salmon Crusted in Crispy Panko,
topped with Chili Shrimp, on a Tangy Seafarer's
Zest Sauce

PASTEL SMASH BURGER 25
Two Pastel Smash Patties, Smoked Cheddar,
Caramelized Onion, Pastel Burger Sauce,
Lettuce & Tomato, served on a Brioche Bun
Choice of: Salad, French Fries, Sweet Potato Fries

HONEY HOT CHICKEN WRAP 25
Crispy Fried Chicken Breast in a Spicy Hot
Honey Wrap with Slaw and Tangy Pickled
Cucumber
Choice of: Salad, French Fries, Sweet Potato Fries

STEAK FRITES LOMO SALTADO 52
Pan-Roasted Strip, Onion, Tomato,
Lomo Saltado Sauce, Cilantro, Bar Fries

ENTREES

Available from 6:00PM - 9:00PM

CHARCUTERIE PLATTER 32
Chef's Selection of Meats & Cheeses with
Fruits, Nuts & Crackers

CAULIFLOWER STEAK ^{DF, GF, VEG, V} 44
Curried Cauliflower Steak, Grilled White
Asparagus, Black Garlic, Roasted Mushrooms,
Almond Puree and Roasted Shallot Sauce

SUMMER LINGUINE CARBONARA ^{NF} 38
House-made Linguine Pasta, Pancetta,
Parmesan, Egg, Basil, Lemon

BEEF TENDERLOIN ^{GF} 55
Beef Tenderloin, Cumin & Bermuda Carrot
Two Ways, Mushroom & Spinach Ragout,
Shallot & Truffle Jus

SIDES

GRILLED VEGETABLES 15

STEAMED BASMATI RICE 12

"CHEFS" GREEN SALAD 12

BUTTERED POTATOMOUSSE 15
Butter, Butter, more Butter, some Potatoes

TREATS

CARDAMON ORANGE BUNDT CAKE ^{DF, GF, VEG, V} 19
Served with Berries Sauce & Coconut Sorbet

DARK BERMUDA RUM CAKE 19
Wild Berries Fruit Medley & Coconut Sorbet

CHOCOLATE GATEAU ^{GF} 20
Flourless Chocolate Cake layered in Rich
Chocolate Ganache & Vanilla Gelato

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SIDES

3 SLICES OF COUNTRY BACON	9
3 BREAKFAST SAUSAGES	10
SMOKED SALMON SLICES	10
½ GRILLED TOMATO	3
SEASONED DICED POTATOES	4
SLICED AVOCADO	6

BEVERAGES

FRESH BREWED COFFEE	5
SINGLE ESPRESSO / AMERICANO	6
TEA	4
<i>Ask about our selection of premium teas</i>	
HOT CHOCOLATE	6
GLASS OF MILK	5
<i>Regular, Chocolate, Oat, Soy</i>	
ICED COFFEE / ICED TEA	5
JUICES	5
<i>Orange, Apple, Grapefruit, Cranberry, Pineapple, Tomato</i>	
DOUBLE ESPRESSO	8
CAPPUCCINO	7
LATTE	7
EXTRA SHOT	3
POT OF COFFEE	12
STILL / SPARKLING WATER	9
FRUIT SMOOTHIE	12

ALL DAY MENU

Available from 12:00PM - 9:00PM

SNACKS

GUACAMOLE FRESCO	VEG	25
<i>Fire Roasted Corn, Cotija Cheese, Guajillo Chilli, Jalapeno, Avocado, Red Onion and Sour Cream</i>		
SEAFOOD FRY	NF	27
<i>Catch of the Day, Shrimp, Squid, Jalapeno & Avocado Crema, Aji Amarillo Aioli & Salsa Criolla</i>		

APPETIZERS

TUNA TARTARE		24
<i>Kalamansi Ceviche, Marona Almond, Avocado and Ras Al Hanout</i>		
SLOW ROASTED OCTOPUS		26
<i>Roasted Garlic Hummus, Harissa Vinaigrette and Pimento</i>		
CAESAR SALAD	NF, GF, DF	18
<i>Creamy Parmesan Dressing with Herb Croutons</i>		
<i>add Shrimp- \$14</i>		
<i>add Chicken- \$12</i>		
BERMUDA FISH CHOWDER		19
<i>Cambridge Beaches Local Winter Delight</i>		
THE CLASSIC BEEF TARTARE	NF, GF	20
<i>Beef Strip, Mustard, Confit Yolk, Anchovy, Worcestershire Sauce, Hawaiian Rolls</i>		
TOMATO "HEIRLOOM" TARTARE	GF, DF	26
<i>Tomato, Balsamic Vinegar, Olive Oil, Cucumber, Black Olive, Romaine Leaves</i>		

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