

Beverages

SIGNATURE COCKTAILS

RUM SWIZZLE - LOCAL FAVORITE 20

Gosling's Black & Gold Rums, Velvet Falernum, Fresh Lemon Juice,
Pineapple Juice, Orange Juice, Aromatic Bitters

GOSLING'S DARK & STORMY 20

Gosling's Black Seal Rum, Ginger Beer, Fresh Lime Juice

GRAPEFRUIT FIZZ 20

Bombay Sapphire Gin, Aperol, Grapefruit Juice,
Fresh Lime Juice, Sparkling Rosé

STRAWBERRY COLLINS 20

Absolut Vodka, Strawberry Syrup, Fresh Lemon Juice, Soda

TROPICAL HIBISCUS SOUR 22

Gosling's White Rum, Soda, Hibiscus Lemonade, Fresh Lime Juice, Lemon Juice

ROSA MATIN 22

Tromba Tequila, Chambord, Prosecco, Fresh Lime Juice, Simple Syrup

MANGO MEZCALITA 22

Mezcal, Triple Sec, Mango Cinnamon Syrup, Fresh Lime Juice

WATERMELON BELLINI 22

Watermelon Basil Grey Goose, Prosecco, Watermelon Syrup

SIGNATURE MOCKTAILS

COOPER'S ISLAND 15

Rosemary Syrup, Soda, Lime Soda, Fresh Strawberry

SEA GLASS BEACH 15

Mango Purée, Lime Juice, Syrup, Soda, Orange Juice

FRESH BERRY MOJITO 15

Fresh Lime Juice, Soda, Berry Syrup, Berries, Lime, Mint

REFRESHING FAVORITES

BLENDED 20

Piña Colada, Miami Vice, Strawberry Daiquiri
Add Gosling's Black Seal Rum Float 11

LOCAL BEERS

Citra Smash Pale Ale 15

32 North IPA 15

64 West IPA 15

BEERS

Blue Moon 12

Bud Light 12

Budweiser 12

Coors Light 12

Corona 12

Corona Light 12

Heineken 12

Heineken 0.0 12

Sommersby Apple Cider 12

Stella Artois (Draught) 15

Harpoon IPA (Draught) 18

ROSE
OF THE SEAS



The St. Regis Bermuda Resort - 34 Coot Pond Road, GE 03, Bermuda 441.543.2222 - restaurants.bda@stregis.com

All prices are in US dollars and are subject to a 17% service charge. We happily accommodate special dietary needs and requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Wines

WHITE WINE

CHARDONNAY

Famille Roux 'Les Cotilles', Burgundy, France 18 / 85

La Crema, Sonoma Coast, USA 20 / 95

Domaine Du Colombier, Petit Chablis, France 20 / 95

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 19 / 90

Pascal Jolivet, Sancerre, France 22 / 105

RIESLING

Kung Fu Girl, Washington, USA 18 / 85

PINOT GRIGIO / PINOT GRIS

Firesteed, Pinot Gris, Oregon, USA 18 / 85

Kettmeir, Pinot Grigio, Alto-Adige, Italy 22 / 105

MOSCATO

Moscato D'Asti, Pelissero, Piedmont, Italy 18 / 85

OTHER VARIETIES

Albariño, de Fefinanes, Rias Baixas, Spain 22 / 105

SPARKLING & ROSÉ

PROSECCO

Prosecco - St. Regis 18 / 85

Alberto Nani Prosecco Brut Organic DOC, Italy 18 / 85

SPARKLING WINE

Patrick Piuze Non Dosé, Rosé, Crémant De Bourgogne, France 19 / 90

ROSÉ WINE

Maison Saint AIX Rosé Coteaux d'Aix en Provence 22 / 105

RED WINE

PINOT NOIR

Famille Roux 'Les Cotilles', Burgundy, France 18 / 85

Meiomi, Sonoma Coast, CA, USA 21 / 100

MERLOT

J. Lohr 'Los Osos', Paso Robles, CA, USA 19 / 90

CABERNET SAUVIGNON

Broadside, Paso Robles, CA, USA 18 / 85

Decoy by Duckhorn, CA, USA 24 / 115

MALBEC

Catena Zapata 'Paraje Altamira', Uco Valley, Argentina 22 / 105

ZINFANDEL

St. Francis "Old Vines", Sonoma Coast, USA 22 / 105

OTHER VARIETIES

Barone Ricasoli 'Rocca Guicciarda' Chianti Classico Riserva, Italy 20 / 95

Decoy by Duckhorn, Red Blend, Sonoma County, CA, USA 22 / 105

CHAMPAGNE

Moët & Chandon Brut Impérial, France 38 / 185

Moët & Chandon Brut Ice Imperial 190

Moët & Chandon Nectar Imperial 200

Moët & Chandon Brut Rosé Imperial 220

Veuve Clicquot Yellow Label Brut 195

Veuve Clicquot, Brut Rosé 235

Krug Rosé 1,000

Taittinger Brut Reserve 190

Laurent-Perrier Brut Champagne 185

VINTAGE CHAMPAGNE

2013 Moët & Chandon Grand Vintage 275

2010 Dom Pérignon Brut 600

2006 Dom Pérignon Brut Rosé 1,050

2004 Krug, Grande Cuvée Brut 950

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Lunch

SOUP

ST. REGIS FISH CHOWDER 19
Local Fish, Shrimps, Clams, Gosling's Rum,
Sherry Peppers, Focaccia Bread


HERB FLAVORED PUMPKIN SOUP 18 
Almonds, Bell Pepper, Coconut Cream,
Parsley, Olive Oil

SALADS

HEARTS OF PALM SALAD 21 
Sweet Corn, Cherry Tomato, Hearts of Palm, Red Onion,
Mixed Greens, Avocado, Orange Jalapeño Dressing

CAESAR SALAD 21
Lettuce, Croutons, Grana Padano, Caesar Dressing

FRESH FARMER'S SALAD 22
Kale, Red Onion, Cucumber, Cherry Tomato, Goat Cheese,
Mixed Greens, Passion Fruit Dressing

QUINOA SALAD 23 
Quinoa Mix, Bell Peppers, Parsley, Cherry Tomato,
Olives, Radish, Lemon Dressing

All salads have options to get accompanied with:
Choice of Chicken: 12 | Choice of Shrimp: 16 | Choice of Fish: 14 | Skirt Steak: 20

APPETIZERS

HUMMUS 19 
Paprika, Olive Oil, Veggie Crudités, Naan Bread

TUNA TATAKI 23
Sesame Seed, Creamy Avocado, Roasted Garlic,
Cherry Tomato, Habanero Slice, Soy Sauce

POKE BOWL 24
Wild Catch Yellow Fin Tuna, Mango, Radish, Pickled Cucumber,
Avocado, Nori, Sushi Rice, Teriyaki Sauce, Tiger Mayonnaise

BLACKENED SALMON 29
Salmon, White Wine, Cajun Caper Butter Sauce,
Black Pepper, Parsley

CEVICHE 29
Leche Tigre, Red Onion, Fresh Lime, Avocado,
Cancha, Cilantro

VEGAN CEVICHE 21 
Mango, Cucumber, Avocado, Red Onion,
Bell Peppers, Corn, Lime

COCONUT SHRIMPS 30
Coconut Shrimp, Mango & Habanero Sauce,
Green Onion, Lemon

GRILLED OCTOPUS 28
Grilled Octopus, Chimichurri, Tartar Sauce, Lemon,
Fresh Green Salad, Potato Wedges

LOMO SALTADO 29
Beef, Soy Sauce, Bell Pepper, Tomato, Red Onion,
Cilantro, Garlic, Potato Wedges

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 = Gluten free
 = Dairy free
 = Vegan
 = Vegetarian

Lunch

SANDWICHES

All items are served with your choice of French Fries, Side Caesar Salad or Veggie Crudités

SIGNATURE BURGER 26

Angus Beef, Lettuce, Tomato, Cheddar Cheese, Fried Onion, Mayonnaise, Applewood Smoked Bacon, Brioche

FISH TACOS (GRILLED) 26

Wahoo, Corn Tortilla, Pico de Gallo, Chipotle Mayo, Cabbage

VEGETARIAN BURGER 26

Vegan Vegetarian Patty, Guacamole, Tomato, Lettuce, Red Onion, Flat Bread

CHICKEN QUESADILLA 26

Flour Tortilla, Chicken, Tomato, Onion, Mozzarella Cheese, Cilantro, Guacamole, Pico De Gallo, Roasted Tomato Sauce

VEGETARIAN QUESADILLA 23

Corn, Bell Peppers, Hummus, Onions, Spinach, Mushroom, Pico de Gallo, Guacamole

TURKEY SANDWICH 26

Honey Wheat Bread, Turkey Ham, Bacon, Aji Mayo, Lettuce, Tomato

BERMUDIAN FISH SANDWICH 28

Fried Wahoo, Raisin Bread, Tomato, Cheddar Cheese, Cabbage Salad, Tartar Sauce

Sides 9

French Fries, Sweet Potato Fries, Caesar Salad, Veggie Crudités

MAINS

GRILLED RED SNAPPER 48

Pumpkin Sauce, Citrus Couscous, Fresh Greens, Sundried Tomato

GRILLED ORGANIC CHICKEN BREAST 40

Mashed Potato, Mango Relish, Asparagus, Thyme Gravy

SALMON STEAK 48

Grilled Salmon, Broccoli, Cherry Tomato, Asparagus, Mashed Potato, Caper Butter Sauce

ASIAN STIR FRIED CHICKEN 35

Stir Fried Chicken, Bell Peppers, Mushroom, Soy Sauce, Vegetable Fried Rice

NY STEAK - 9oz 65

Chimichurri, Fresh Salad, Dried Tomato, Potato Wedges

SEAFOOD RISOTTO 45

Octopus, Shrimp, Mussels, Scallops, Arborio, White Wine, Garlic, Saffron, Cherry Tomato, Parmesan Cheese

CREAMY FETTUCCINE LOBSTER PASTA 50

Lobster Tail, Spaghetti, Cream Sauce, Capers, Butter, Parsley, Garlic Focaccia, Dried Cherry Tomato

PENNE ARRABIATA 32

Penne Pasta, Tomato Sauce, Chili Flakes, Basil, Oregano, Parmesan Cheese, Garlic, Olive Oil, Garlic Focaccia

VEGAN SPAGHETTI AGLIO E OLIO 30

Garlic, Olive Oil, Olives, Parsley, Oregano, Garlic Focaccia

VEG PASTA PUTTANESCA 30

Tomato, Olives, Red Chili Flakes, Garlic, Pasta, Oregano, Garlic Focaccia

VEGETABLE CURRY 32

Mixed Vegetables, Curry Spices, Coconut Milk, Plain Rice, Naan Bread

DESSERTS

CLASSIC APPLE TART 18

Cinnamon Ice Cream, Caramel Sauce

LEMON MERINGUE PIE 18

Mixed Berries, Fruit Sable, Lemon Crunch, Vanilla Crumble

70% CHOCOLATE CAKE 18

Caramel, Shaved 70% Dark Chocolate, Vanilla Ice Cream

BERMUDA RUM CAKE 18

Gosling's Rum, Cream Cheese Icing, Cinnamon Ice Cream

VEGAN CARROT CAKE 18

FRUIT PLATTER 21

Watermelon, Pineapple, Cantaloupe, Grapes, Mixed Berries

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