



ST REGIS
BERMUDA

PRIVATE DINING

Breakfast

All-Day

Children's

Beverages

Wine

Champagne

BREAKFAST

Served daily from 6:00 am – 10:30 am

REFRESH

Fresh Market Fruit 27

Chef's Selection of Assorted Fruits, Granola, Honey

Cinnamon Apple & Mixed Berry Oatmeal 18

Roasted Apples, Roasted Almonds, Mixed Berries, Brown Sugar, Cinnamon

Super Food Bowl 21

Açai Yogurt, Blackberries, Strawberries, Toasted Coconut, Almond Flakes

Organic Yogurt 21

Plain Yogurt, Pineapple Compote, Toasted Quinoa Flakes

Overnight Oats 21

Peanut Butter, Blueberries, Chia Seeds, Almond Milk

Berry Bowl 28

Plain Yogurt, Mixed Berries, Homemade Granola Chunks, Honey

HANDCRAFTED

Bermuda Breakfast 28

Codfish Cake, Hard Boiled Cage-Free Eggs, Potatoes, Avocado, Banana, Onion, Tomato Salsa

Peppercorn Crusted Smoked Salmon 28

Sour Cream, Capers, Cream Cheese, Caramelized Onions, Bagel

Avocado Toast 21

Poached Cage-Free Egg, Avocado, Multigrain Bread, Cherry Tomato, Balsamic Reduction

Ham & Cheese Sandwich 21

Whole Wheat Bread, Pork Ham, Cheddar Cheese, Arugula, Cherry Tomato, Grated Parmesan, Béchamel Sauce

Breakfast Burrito 24

Flour Tortilla, Scrambled Egg, Roasted Turkey Sausage, Mozzarella Cheese, Avocado, Homemade Breakfast Potato, Sour Cream

Vegan Hummus & Avocado Toast 23

Hummus, Avocado, Flat Bread, Radish, Tomato, Balsamic Reduction

Vegan Bowl 30

Mushrooms, Avocado, Tomato, Broccoli, Scrambled Tofu

Chef's Bakery Selection 15

Butter, Jam

If you have a food allergy, please speak to the chef, manager, or server consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 17% service charge and \$5 delivery charge are added to the final check.

BREAKFAST

Served daily from 6:00 am – 10:30 am

EGGS

Two Eggs Any Style 19

Cage-Free Eggs, Cheese & Scallion Hash Brown, Tomato, Toast
Choice of Toppings: Goat Cheese, Feta Cheese, Cream Cheese, Mozzarella, Cheddar

Egg White Omelet 21

Cage-Free Eggs, Roasted Turkey Ham, Sautéed Mushrooms, Mozzarella, Cherry Tomato, Avocado, Toast

Three Egg Omelet 21

Cage-Free Eggs, Homemade Breakfast Potato, Bell Peppers, Onions, White Toast
Choice of Toppings: Smoked Ham, Bacon, Roasted Turkey, Bell Peppers, Onions, Spinach, Mushrooms, Gouda, Edam, Cheddar, Mozzarella

Chicken Omelet 23

Grilled Chicken, Cheddar Cheese, Mushroom, Onion, Bell Peppers, Homemade Breakfast Potato, Toast

Eggs Benedict 24

Poached Cage-Free Eggs, Pork Ham, Hollandaise, Breakfast Muffin

Eggs Royale 28

Poached Eggs, Smoked Salmon, Hollandaise, Breakfast Muffin

ENHANCEMENTS

Smoked Applewood Bacon 11

Turkey Sausage 11

Cream Cheese & Scallion Hash Brown 11

Homemade Breakfast Potatoes – Bell Peppers, Onion 11

Seasoned Grilled Vegetables 11

Smoked Salmon 14

Assorted Berries 14

INDULGE YOURSELF

Buttermilk Pancakes 21

Maple Syrup, Whipped Butter, Cinnamon Buttered Apple, Mixed Berries

French Toast 22

Brioche, Assorted Berries, Maple Syrup, Whipped Cream, Whipped Butter

Belgian Waffles 24

Maple Syrup, Berries, Icing Sugar, Whipped Cream, Whipped Butter

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ALL-DAY DINING

Served daily from 11:00 am – 11:00 pm

SALADS

Hearts Of Palm Salad (Vegan) 21

Sweet Corn, Cherry Tomato, Heart of Palm, Mixed Greens, Avocado, Orange Jalapeño Dressing

Caesar Salad 21

Lettuce, Croutons, Grana Padano, Caesar Dressing

Quinoa Salad (Vegan) 23

Quinoa Mix, Bell Pepper, Parsley, Cherry Tomato, Dry Beet Root Lemon Dressing

All salads have options to get accompanied with:

Chicken +12

Shrimp +16

Fish +14

Skirt Steak +20

APPETIZERS

Coconut Shrimps 30

Coconut Shrimp, Mango & Habanero Sauce, Green Onion, Lemon

Chicken Wings 23

Hot Sauce, Veggie Crudités, Blue Cheese Dressing

Tuna Tartare 26

Local Tuna, Lime, Capers, Parsley, Avocado, Onions, Olive Oil

Burrata 22

Balsamic Reduction, Mixed Greens, Roasted Almonds, Zucchini, Beetroot, Asparagus

SANDWICHES & SNACKS

Signature Burger 26

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

Vegetarian Burger (Vegan) 26

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

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PRIVATE DINING

SANDWICHES & SNACKS

Chicken Quesadilla 26

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

Turkey Sandwich 26

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

Caprese Focaccia 19

Roasted Tomatoes, Homemade Pesto, Mozzarella Cheese

Add Jamon Serrano 7

Cheese & Cold Cuts Platter 48

Chef's Selection, Dried Fruits, Berries, Nuts

ENTRÉES

Grilled Organic Chicken Breast 40

Garlic Mash Potato, Mango Relish, Thyme Gravy

Salmon Steak 48

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

NY Steak 65

Chimichurri, Wedge Potatoes, Fresh Salad, Dried Tomato

Creamy Lobster Fettuchini 50

Fettuccini, Cream, Butter Parsley, Capers, Lobster Tail, Dried Cherry Tomato

Penne Arrabiata 32

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

Vegan Spaghetti Aglio E Olio (Vegan) 30

Garlic, Olive Oil, Olives, Parsley, Oregano

Veg Pasta Puttanesca (Vegan) 30

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

Vegetable Curry 32

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

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PRIVATE DINING

DESSERT

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 (Vegan) 21

Watermelon, Pineapple, Cantaloupe, Grapes, Mixed Berries

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CHILDREN'S BREAKFAST

Served daily from 6:00 am – 10:30 am

Fresh Local Fruit 18

Homemade Granola, Local Honey

Organic Yogurt 16

Strawberries, Quinoa Flakes, Raspberry Compote, Mint

One Egg 16

Egg, Applewood Bacon, Whole Wheat Toast

Kids Omelet 16

Eggs

Choice of: Ham, Roasted Turkey Ham, Bell Peppers, Onions, Spinach,
Mushroom, Gouda Cheese, Swiss Cheese, Toast

Chocolate Chips Pancakes 16

Caramelized Apples, Whipped Butter, Local Honey

CHILDREN'S ALL-DAY

Served daily from 11:00 am - 11:00 pm

Ham & Cheese Sandwich 16

Smoked Turkey Ham, Swiss Cheese, Whole Wheat Bread, Arugula

Macaroni & Cheese 17

Broccoli

Chicken Breast 19

Organic, Carrots, Broccoli, Baby Potatoes, Arugula, Olive Oil

Local Catch 25

Mashed Potatoes, Asparagus, Lemon-Butter

Beef Sliders 18

French Fries, Pickles

Chicken Tenders 18

French Fries, Veggie Crudités, Ranch Dressing

DESSERT

Chocolate Cake 16

Red Fruits

Fresh Local Fruit 18

Yogurt, Granola, Local Honey

Ice Cream 5

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HOT BEVERAGES

Chamomile Tea 6
Earl Grey Tea 6
English Breakfast Tea 6
Green Tea 6
Imperial Oolong Tea 6
Jasmine Tea 6
Monsoon Chai Tea 6
Mountain Berry Tea 6
Espresso 6
Cappuccino 7
Decaf Coffee 6
Latte 7
Pot Of Coffee 14
Pot Of Tea 14

COLD BEVERAGES

Red Bull Sugar Free 8
Red Bull 8
Iced Tea 6
Fresh Orange Juice 12
Pepsi 6
Soda 6
Tonic 6
Ginger Ale 6
Club Soda 6
Apple Juice 6
Grapefruit Juice 6
Cranberry Juice 6
Tomato Juice 6
Pineapple Juice 6
Limonade 6

JUICE BAR

Immunity Juice 14
Pineapple, Watermelon, Fresh Orange Juice, Turmeric
Boost 14
Pineapple Ginger, Turmeric, Carrot Juice, Lemon Juice
Morning Power 16
Orange Juice, Kale, Apple, Celery
Caribbean Green 16
Spinach, Avocado, Banana Purée, Almond Milk
Bermudian Dream 16
Assorted Berries, Banana Purée, Coconut Milk
Wonder Melon 16
Watermelon, Strawberry Yogurt

BOTTLED WATER

Acqua Panna 250ml 5

San Pellegrino 250ml 5

San Pellegrino 750ml 12

Acqua Panna 750ml 12

Fiji Spring Water 1000ml 15

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WINES BY THE GLASS & BOTTLE

WHITE WINES

Famille Roux 'Les Cotilles', Chardonnay, Burgundy, France	18/85
La Crema, Chardonnay, Sonoma Coast, USA	20/95
Domaine Du Colombier, Chardonnay, Petit Chablis, France	20/95
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	19/90
Pascal Jolivet, Sauvignon Blanc, Sancerre, France	22/105
Kung Fu Girl, Riesling, Washington, USA	18/85
Firesteed, Pinot Gris, Oregon, USA	18/85
Kettmeir, Pinot Grigio, Alto-Adige, Italy	22/105
Moscato D'Asti, Pelissero, Piedmont, Italy	18/85
Albariño, de Fefinanes, Rias Baixas, Spain	22/105

RED WINES

Famille Roux 'Les Cotilles', Pinot Noir, Burgundy, France	18/85
Meiomi, Pinot Noir, Sonoma Coast, CA, USA	21/100
J. Lohr 'Los Osos', Merlot, Paso Robles, CA, USA	19/90
Broadside, Cabernet Sauvignon, Paso Robles, CA, USA	18/85
Decoy by Duckhorn, Cabernet Sauvignon, CA, USA	24/115
Catena Zapata 'Paraje Altamira', Malbec, Uco Valley, Argentina	22/105
St. Francis "Old Vines", Zinfandel, Sonoma Coast, USA	22/105
Barone Ricasoli 'Rocca Guicciarda' Chianti Classico Riserva, Italy	20/95
Decoy by Duckhorn, Red Blend, Sonoma County, CA, USA	22/105

SPARKLING & ROSÉ

Prosecco - St. Regis	18/85
Alberto Nani Prosecco Brut Organic DOC, Italy	18/85
Patrick Piuze Non Dosé, Rosé, Crémant De Bourgogne, France	19/90
Maison Saint AIX Rosé Coteaux d'Aix en Provence	22/105

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CHAMPAGNE

Moët & Chandon Brut Impérial, France	38/185
Moët & Chandon Brut Rosé Imperial	220
Veuve Clicquot Yellow Label Brut	195
Veuve Clicquot, Brut Rosé	235

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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