



*Coral Beach & Tennis Club*

BERMUDA

CURBSIDE OPTION AVAILABLE 6.30-9PM

PLEASE CALL FRONT DESK 236 22 33

## STARTERS

**BUTTERNUT SQUASH AGNOLOTTI \$19 (V)**

parmesan foam, brown butter soil, Madeira sauce

**WATERMELON GREEK SALAD \$16 (V)**

feta cheese, olives, cucumber, tomato, oregano dressing

**MANDARIN DUCK PATE \$24 (V)**

Foie Gras, grilled sourdough, orange relish

**SMOKED SALMON TWICE BAKED SOUFFLE \$22**

apples, walnuts, mustard dressing

**BERMUDA TUNA TARTAR \$21 (GF)**

avocado and orange, ginger dressing, prawn crisps

**TOMATO AND BURRATA BRUSCHETTA \$21 (V)**

olive tapenade, campari tomatoes, basil, Sicilian cold pressed olive oil

**BERMUDA FISH CHOWDER \$12**

Outerbridge's sherry pepper vinegar & black seal rum

## MAINS

**LEMON SOLE MEUNIÈRE \$46 (GF)**

caper, lemon, parsley, micro-cROUTONS, sea asparagus

**CBC PAELLA FOR TWO \$80 (GF)**

saffron rice, chicken, shrimps, mussels, local catch, chorizo, lobster

**LOCAL BERMUDA WAHOO \$40 (DF)**

fennel, tomato, rosemary broth, olive crostini

**"BACON AND EGGS" \$36**

crispy pork belly, apple-vanilla puree, cider sauce, scotch egg

**PAN ROASTED LAMB CUTLETS \$48**

smoked eggplant caponata, pea puree, crispy feta, rosemary jus

**DUO OF PRIME BEEF \$48 (GF)**

24-hour braised wagyu beef cheek, prime strip loin  
potato puree, caramelized onion and ale puree, truffle sauce

**SPICED CAULIFLOWER AND POTATO CURRY \$28 (V, GF)**

yellow lentils, cilantro, cumin yogurt, tomato onion salad

GF= GLUTEN FREE

DF= DAIRY FREE

V=VEGETARIAN