



HIBISCUS

DINING ROOM

STARTERS

AVOCADO 22

Lightly charred avocado, shrimp, roasted pine nuts & blood orange

FARM TO TABLE 20

House salad, seasonal crispy vegetables & vinaigrette maison

CONCH 25

Conch "nature" salad, bell peppers, tomato, mango & citrus jus

THE ONE & ONLY BERMUDA FISH CHOWDER 13

Gosling's black rum & Outerbridge sherry pepper vinegar

SOUP DU JOUR 13

Chef's daily inspiration

MELON 23

Seasonal melon, serrano ham, organic feta cheese, mesclun salad, figs, candied walnuts

BEETROOT SALAD 20

Local beetroot, blood orange, puffed quinoa, goat cheese with citrus vinaigrette

HEART OF ROMAINE 20

Grilled Romaine hearts salad, herb roasted garlic croutons & anchovies dressing

SOFT SHELL CRAB 25

Tempura fried soft shell crab, mirin mayonnaise, Granny Smith & Meyer lemon

ENTRÉES

BREAST OF CHICKEN 41

Cooked sous vide, forest mushroom ragout, pomme purée & sauce foie gras

ROUGIÉ DUCK BREAST CONFIT 45

Pomme purée, petite legumes, forest berries compote & anise jus

GUINNESS BASTED LAMB SHANK 45

Braised lamb shank, roasted butternut purée, carrot confit with rosemary jus

BERKSHIRE PORK CHOP 40

Cooked sous vide, pomme au four, ragout of Morels mushrooms with jus

VEAL CUTLET 45

Stuffed with mushrooms, panko crust, caramelized onions, garlic confit & pomme purée with jus de cuisson

CATCH OF THE DAY SM 24 LG 37

Fresh daily catch

RISOTTO AL POMODORINI 39

Risotto & cherry tomato, butternut squash, char grilled tomato velouté & shaved pecorino

RED SNAPPER SM 26 LG 42

Chorizo & spicy tomato coulis, garlic peas with crispy shaved local carrots

SCOTTISH FRESH SALMON SM 26 LG 42

Wrapped in Kataifi phyllo, lemon, espelette pepper, celery, pickled cucumber, capers vinaigrette

ARTIC CHAR FILLET SM 28 LG 45

Pan roasted Artic char, braised leeks, neck clam fritters, salsa verde & citrus fumé

ENTRECÔTE DE BOEUF 52

Beef ribeye & Kenya beans, fingerling potatoes with béarnaise sauce

EVENING HIGHLIGHT SM 26 LG 39

Chef's daily inspiration

 Vegan option available  Gluten-free option available

Our meals are prepared fresh with care, using the finest ingredients. If you or anyone in your group has allergies or dietary restrictions, please let your server know before ordering. We'll do our best to accommodate you.

For your convenience, 17% gratuity will be added to your bill