



An Exclusive Culinary Experience

Let the soft whisper of the ocean and the glow of torchlight set the stage for an unforgettable evening.

You and your guest will be welcomed down to the beach for an intimate six-course tasting menu, artfully curated by our Chef using the freshest seasonal ingredients.

Each dish is thoughtfully paired with exceptional wines to elevate every flavor and moment.

Dine under the open sky with the stars as your ceiling and the sea as your backdrop, a setting crafted for romance and connection.

This is not just dinner, it's a memory made by moonlight.

Oyster Flight

Selection of 4 daily Oysters

*Rosewood Bermuda Private Label
L'Hoste Père & Traditional Brut Champagne, France*

Snapper Ceviche

Pickled Peach, Pomegranate, Amarillo Vinaigrette

Astrolabe | Sauvignon Blanc Awatere Valley, Marlborough, New Zealand

Scallop Tikka Masala

Wild Rice | Cilantro

Terlan | Pinot Grigio, Südtirol – Alto Adige, Italy

Chilean Seabass

Jerusalem Artichoke purée | Poblano Caper Salsa

Fleurie | Gamay Noir, Joseph Drouhin, Beaujolais, France

Miso Cod

Forbidden Rice | Bok Choy | Pickled Baby Shitake |
Gingered Dashi

Résonance | Pinot Noir, Willamette Valley, Oregon, USA

Mango Peach Oolong Tea Cake

Mango Peach Confit, Mango Cremieux,
Oolong Whipped Ganache, Mango Glaze

Royal Tokaji | 'Blue Label' Aszu 5-Puttonyos, Hungary

VEGETARIAN MENU

Heirloom Tomato Gazpacho

Sweet Corn | Lemon Oil

Rosewood Bermuda Private Label

L'Hoste Père & Traditional Brut Champagne, France

Compressed Watermelon

Cucumber | Agave Pickled Jalapeno |
Ginger Lime Vinaigrette | Scallion

Astrolabe | Sauvignon Blanc Awatere Valley, Marlborough, New Zealand

Trumpet Mushroom

Koji Pepper Miso

Schloss Gobelsburg | Grüner Veltliner Kamptal, Austria

Tandoori Cauliflower

Charred Brussel Sprouts | Yogurt | Kashmiri Butter |
Pickled Red Onion | Dukkah

Meerlust | Rubicon Red Blend, South Africa

Miso Eggplant

Forbidden Rice | Bok Choy | Pickled Baby Shitake |
Gingered Dashi

Cune Reserva | Tempranillo, Rioja, Spain

Pineapple Coconut Panna Cotta

Passion Fruit Meringue, Coconut Mousse, Pineapple,
Coconut Crumble, Coconut Sorbet

Royal Tokaji | 'Blue Label' Aszu 5-Puttonyos, Hungary

*Reservations available from 6:00 PM to 8:00 PM | 3 hours duration.
This exclusive beachfront dining experience is available for up to
8 guests per evening*

Prices:

*The six-course tasting menu \$180 per person
Wine pairings \$110 per person,
plus a 17% service charge.*

*An à la carte option is also available,
with a minimum spend of \$220 per person, plus a 17% service charge*

Setup fee \$250 | Dedicated Service fee \$90

Beach Bonfire Add-on: Medium \$400 | Large \$500

Please note, this experience is seasonal and weather dependent.

[Cancellations must be received at least 48 hours in advance.](#)

The full event charge will apply in cases of late cancellation or no-show.

Special event not eligible for Members or residence Discounts.