

# ISLAND BRASSERIE

Begin your day with breakfast signatures,  
journey through midday classics, and indulge in our signature roast.

Every Saturday and Sunday from 11:30 to 4pm

Enjoy favorites from À la Carte selections or  
choose 2-Course for \$69\* | Add Dessert for \$12

Select first course from Artisan Eggs, Timeless favorites and Interlude

Select second course from Roast or Mains

\*Excluded from the set menu

## A SYMPHONY OF SIPS | \$69

Elevate your brunch experience with a curated assortment of unlimited signature  
cocktails, wines, and craft brews, savored over two hours of enjoyment.

### BLOODY MARY | \$15

#### BLOODY MARY CLASSIC

Vodka | Tomato Juice | Worcestershire  
Sauce | Lemon | Salt | Pepper |  
Tabasco | Celery

#### BLOODY MARIA

Tequila | Tomato Juice |  
Worcestershire Sauce | Lime |  
Jalapeño | Salt | Tajín Rim

#### BLOODY MEDITERRANEA

Vodka | Dry Sherry | Tomato Juice |  
Fresh Basil | Lemon juice | Dried  
Oregano | Pepper | Celery Salt | Olives

#### CANADIAN MARY

Vodka | Clamato Juice |  
Worcestershire Sauce | Lime | Celery  
Salt | Tabasco | Olives

#### BLOODY MAHARAJA

Vodka | V8 Juice | Worcestershire  
Sauce | Fresh Ginger | Indian Spices |  
Salt | Crispy Onion | Coriander Leaves

### MARGARITA | \$15

#### CLASSIC MARGARITA

Tequila | Triple Sec | Lime Juice |  
Simple Syrup | Special Salt

#### ITALIAN RIVIERA

Tequila | Limoncello | Basil |  
Lemon Juice | Rosemary Salt

#### KYOTO GARDEN

Tequila | Triple Sec | Yuzu |  
Honey | Matcha Rim

#### MEDITERRANEAN SUNSET

Tequila | Triple Sec |  
Blood Orange | Oregano

#### LATINA PASSIFLORA

Tequila | Triple Sec |  
Passion Fruit Purée | Tajin Rim

### THE MIMOSA BAR | \$15

#### MIMOSA CLASSICA

Fresh orange juice

#### MIMOSA AI FRUTTI ROSSI

Mixed Berries

#### MIMOSA TROPICALE

Pineapple, mango & lime

#### MIMOSA AL PASSION FRUIT

Passion fruit

#### MIMOSA AMALFITANA

Lemon | Honey

### FRESHLY PRESSED JUICES | 12

#### GREEN REVIVAL

Kale | Cucumber | Green Apple | Lemon | Mint

#### GLOW UP

Carrot | Orange | Ginger | Turmeric | Pineapple

#### CITRUS ZEN

Green Tea | Grapefruit | Lemon |  
Cucumber | Mint

#### TROPICAL TAN

Mango | Papaya | Carrot | Lime

#### CLASSIC JUICE

Pineapple, Carrot, Orange, Grapefruit,  
Watermelon, Apple

### SMOOTHIES | 15

#### SUPER BERRY

Strawberry | Raspberry | Blueberry |  
Yogurt

#### MANGO PARADISE

Mango | Mango Nectar | Banana |  
Non Fat Yogurt

#### GO-RILLA

Banana | Almond Milk | Chocolate Protein |  
Non-Fat Yogurt | Peanut Butter

#### OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers and vendors

Our menus have a selection of alternatives to satisfy a number of special diets  
including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | VG Vegan | V Vegetarian

Our prices are in \$ and subject to 17% service charge

# ARTISAN EGG CREATIONS

## ORGANIC EGGS

Served with Breakfast Potatoes & Tomato

**THREE EGGS OMELETTE** | D | 15

Roasted Tomato | Choice of Toast | Butter

**Add-Ins** | \$2 each

Goat Cheese | Gruyere Cheese | Cheddar Cheese | Ham  
| Bacon | Peppers | Spinach | Tomato | Onions |  
Mushrooms

**TWO EGGS ANY STYLE** | D | 12

Roasted Tomato | Choice of Toast | Butter

Boiled | Fried | Scrambled | Poached

## BENEDICT | GL | D

One Poached Eggs | Sauce Hollandaise |  
English Muffin

**CLASSIC** | 14

Applewood Smoked Bacon or Jambon de Bayonne

**ROYALE** | 18

Smoked Salmon | Salmon Roe

**FLORENTINE** | V | 12

Spinach

**BERMUDA** | 20

Fish Cake | Avocado

# TIMELESS FAVORITES

**CROQUE MONSIEUR** | D | 26

Sourdough | Gruyere Cheese | Jambon De Bayonne |  
Béchamel

**CROQUE MADAME** | D | 28

The Monsieur, with Sunny Side Egg

**PASTRAMI SMOKED SALMON BAGEL** | D | GL | 32

Scallion Cream Cheese | Dill Cucumber Salad

**PANCAKES** | D | GL | 22

Whipped Ricotta | Bermuda Honey | Maple Syrup  
Choice of: Plain | Banana | Chocolate | Blueberry

**FRENCH TOAST** | D | GL | 26

Dulce De Leche | Burnt Husk and Vanilla Crème |  
Pecan Pinole Crumble

**AVOCADO TOAST** | D | GL | 28

Arugula | Parmesan | Poached Egg

**HAM & CHEESE CROISSANT** | D | GL | 18

Jamon De Bayonne | Alpage Moleson Gruyere

**BERMUDA TRADITION** | 28

Cod fish | Tomato sauce | Onion sauce | Boiled Egg |  
Avocado | Banana | Potatoes

# INTERLUDE

**ONION SOUP** | 16

Burnt Onion Powder | Crispy Shallot | Gruyere Tuile

**RADICCHIO SALAD** | 24

Pastrami Bacon | De Bourgogne Cheese | Walnuts |  
Chive Dressing

**HOMEMADE THICK CUT CHIPS** | 15

Gravy Mayonnaise

**JUMBO SHRIMP COCKTAIL** | 38

Avocado Puree | Tomato Salsa

**BLUE FIN TUNA WONTON TOSTADA** | 29

Aji Amarillo Aioli | Pomegranate Guacamole | Lime

**BRAISED BEEF CROQUETTES** | 18

Black Garlic Romesco | 5 Years Aged Parmesan

**CHICKEN LIVER PARFAIT** | 34

Cherry Compote | Port Wine | Brioche

# MAINS

**SEAFOOD TOWER** | 250 \*

King Crab Legs | Lobster | Jumbo Shrimp |  
Oysters | Scallop Aji Amarillo | Tuna Belly Ponzu |  
Local Catch Ceviche

**BEETROOT WELLINGTON** | 42

Mushroom Duxelles | Spinach Crepe | Cabbage |  
Port Wine Jus

**CLASSIC BRITISH FISH “N” CHIPS** | 38

Tartare Sauce | Lemon

**CRUSTED SALMON** | 54

Fennel Velouté | Spinach | Salmon Roe

**STEAK & EGGS** | 56

10oz Striploin | Fried Eggs | Chimichurri

**PORK PIE “WITH A TWIST”** | 48

Bone Marrow | Mash Potatoes | Braised Pork &  
Apple Gravy

# ROAST TRADITIONS

*All Roasts Served with*

**Yorkshire Pudding | Roast Potato | Cauliflower  
Cheese | Carrots | Parsnips | Steamed Greens**

**SIRLOIN OF BEEF** | SERVED PINK | 52

**CLASSIC PORK BELLY** | 42

**LAMB SHANK** | 54

**ROASTED HALF CHICKEN** | 44

