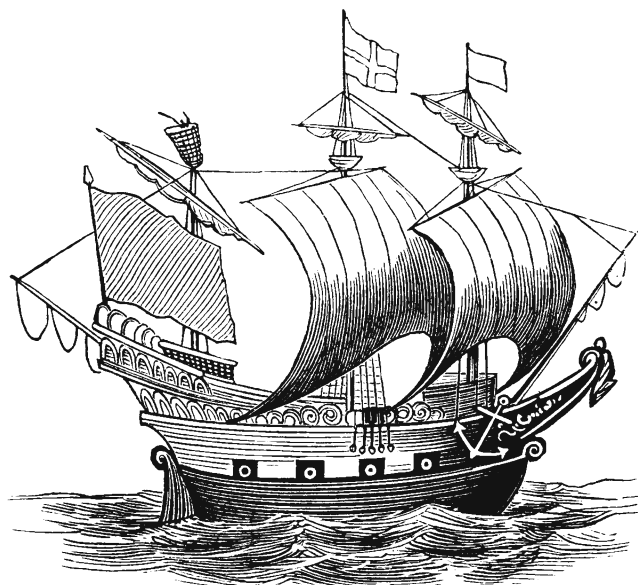


SUNKEN
HARBOR
C L U B



Bermuda



An Evening of Culinary Storytelling
for Bermuda Restaurant Week
with Executive Chef James Wambui

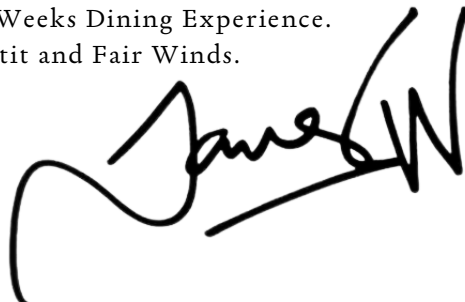
WELCOME & HISTORIA

So here it is, a menu that is more than just a collection of dishes—it is a celebration of oneness, a reflection of the harmony between our island's land and sea, and a testament to the partnerships that bring Bermuda's incredible bounty to your plate.

This is a tribute to the farmers who nurture our soil, the fishermen who brave the waves, and the chefs who craft their harvest into flavors that tell a story. It's a marriage of talent, tradition, and innovation, woven together by the shared love for this island we call home.

Join us on a journey through the heart of Bermuda's vibrant culture and culinary excellence. Together, let's honor the connections that make our island so special.

Welcome to Cambridge Beaches Resort & Spa
SHC Restaurant Weeks Dining Experience.
Bon Appétit and Fair Winds.

A stylized, handwritten signature in black ink, appearing to read "Jane W.", positioned below the welcome text.

RESTUARANT WEEK
DINNER MENU

FIRST COURSE

BERMUDA PUMPKIN **GF**

Honey Roasted Bermuda Pumpkin, Goat's Milk Foam,
Crispy Sage, Dates, Citrus & Scallion Oil

A velvety embrace of Bermuda pumpkin, this bisque captures the warmth of the island's winter harvest. The bright tang of citrus dances with the sweetness of honey and dates, while goat's milk foam adds a creamy whisper of indulgence. This dish celebrates the vibrant produce of Westover Farm, woven into the comforting story of Bermuda's agricultural heritage.

OR

BERMUDA YELLOWFIN TUNA **DF**

Chili Vinaigrette, Cashew Nut Purée,
Crispy Quinoa, Radish, and Arugula Purée

A delicate nod to Bermuda's pristine waters, the tuna crudo is kissed by the heat of a chili vinaigrette and the nutty creaminess of cashew. Crispy quinoa adds texture, while peppery arugula purée and fresh radish deliver a bright, refreshing finish—evoking the gentle ocean breeze of our island paradise.

SECOND COURSE

BERMUDA CAULIFLOWER **GF, NF**

Bermuda Caught Fish, Snow Crab Farce,
Curry Aioli, Crispy Rice Paper, and Crab Sauce

An artful marriage of land and sea, this dish features freshly caught Bermuda fish paired with delicate snow crab farce. The curry aioli adds a subtle spice, while crispy rice paper delivers a delightful crunch. Tied together by a luxurious crab sauce, it's a celebration of Bermuda's culinary bounty.

OR

CELERIAC CANNELLONI **GF, VEG**

Celeriac Cannelloni, Wild Mushrooms, Hazelnut,
Roasted Beet & Celeriac Skin Jus, Parmesan Foam, and Chives

A vegetarian masterpiece, this cannelloni captures the earthy essence of Bermuda's farms. Wild mushrooms and hazelnut create a nutty depth, while the roasted beet and jus bring a balance of sweet and savory. Finished with a light Parmesan foam, this dish is a tribute to Wadson's Farm and Bermuda's rich soil.

RESTAURANT WEEK
DINNER MENU CONT.

SECOND COURSE CONT.

BERMUDA ONION

Bermuda Onion three ways, Slow-Braised Glazed Short Rib, and
Chanterelle Mushroom Porridge, Scallion Purée, and Beef Jus

This dish tells a tale of resilience and flavor, as the sweet depth of
Bermuda onions meets the richness of slow-braised short rib.
Chanterelle mushroom porridge adds a rustic elegance, while confit
onions and scallion purée bring layers of complexity. A rich beef
jus ties it all together, echoing the island's soulful traditions.

FINAL COURSE

MOLTON LAVA CAKE VEG

Chocolate Gateau, Dark & Pecan Praline Ganache Center,
Amarula Ice Cream, and Toasted Hazelnuts

As the molten chocolate flows, it brings with it a wave of nostalgia.

It's a testament to the joyous occasions celebrated under the
Bermudian sky. The dark chocolate & pecan praline centres are the
whispered secrets of the island, while the hazelnut ice cream is the
laughter shared amongst friends. With every bite, relive the
memories, the joys and the soul of Bermuda.

RESTAURANT WEEK MENU

\$69.00 excl grats

