

Dinner

STARTERS

CEVICHE

Mahi Mahi, Leche de Tigre, Red Onion, Fresh Lime, Avocado,
Cancha, Cilantro

Or

WEDGE SALAD

Iceberg Lettuce, Blue Cheese, Bacon Lardon, Toasted Thyme Breadcrumbs

Or

BURRATA

Heirloom Tomatoes, Kalamata Olives and Anchovy Sauce,
Charred Focaccia

Or

QUINOA SALAD

Quinoa Mix, Bell Peppers, Parsley, Cherry Tomato, Olives, Radish,
Lemon Dressing

MAIN COURSE

PIRI PIRI ROAST CHICKEN

Garlic and Chili Marinade, Artisan Herbs and Mesclun Salad

Or

GRILLED BRANZINO

Charred Endives, Bell Pepper and Basil Coulis

Or

PAPPARDELLE

Gragnano Pasta, Braised Beef Short Ribs, Red Wine,
Wild Mushrooms, Parmesan Shavings

Or

PUTTANESCA

Spaghetti, Roasted Grape Tomatoes, Olives, Capers, Chili, Garlic,
Basil, Mint, Oregano

DESSERT

PEANUT BUTTER CHOCOLATE MOUSSE

Vanilla Ice Cream

Or

STRAWBERRY SUNDAE

Meringues

Or

VEGAN CARROT CAKE

Bermuda Carrots, Soy Milk, Vanilla

3 COURSES \$69

ROSE OF THE SEAS



All prices are in US dollars and are subject to a 17% service charge. We happily accommodate special dietary needs and requests.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

 = Gluten free
 = Dairy free
 = Vegan
 = Vegetarian