

# Restaurant WEEK

DINNER MENU 2026



## Bermuda Fish Chowder

Award winning, too numerous to count,  
with Black Seal rum and Sherry peppers

or

## Homemade Lamb Koftas

Gound lamb mixed with herbs & spices, pan fried,  
served on a bed of arugula with tzatziki

or

## Escargot

Sautéed with garlic butter & a splash of white wine,  
topped with Swiss cheese, with toasted bread

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## Tuscan Mahi-Mahi

Pan seared and served on a bed of sauteed onions,  
garlic, cherry tomatoes, white beans, spinach & a splash of jus

or

## Linguini Riviera ✓

Basil pesto, cream, olives, peppers, snow peas & mushrooms

or

## Butter Chicken Curry

Boneless chicken thighs cooked in a tomato, masala,  
turmeric, cumin, coriander, chilli powder cream  
sauce served with basmati rice & naan

or

## New York Striploin

8oz cut, topped with a fried egg, with fried potatoes,  
sautéed mushrooms, Bordelaise sauce

or

## Pan Fried Pork Chop

Served with a creamy mushroom sauce,  
garlic mash potato & peas

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## Lemon Meringue Pie

Drizzled with a fruit coulis

or

## Bread & Butter Pudding

Custard

vegetarian ✓

\$49

PLUS 18% SERVICE CHARGE



Island  
Restaurant  
Group Limited

IRG.bm

