

Restaurant WEEK

2 COURSE LUNCH MENU 2026



Bermuda Fish Chowder

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

or

Caesar Salad

Parmesan, croutons, lemon



Tuscan Mahi-Mahi

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

or

Linguini Riviera V

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

vegetarian V

\$35

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

