

Dinner

Restaurant Week 2026

STARTERS

WASABI SHRIMPS

Crispy Shrimps, Sesame Seaweed Salad, Radish, Wasabi Mayo
Focaccia Bread

Or

WEDGE SALAD

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

Or

BURRATA

Heirloom Tomatoes, Kalamata Olives and Anchovy Sauce,
Charred Focaccia

Or

ARUGULA SALAD

QRoasted Corn, Avocado, Grape Tomatoes, Spicy Bell Pepper Sauce

MAIN COURSE

FLANK STEAK

Asparagus, Garlic Mash Potato, Creamy Mushroom Sauce
Or

SALMON

Pan Seared Fillet, Sautéed Baby Spinach, Quinoa, Sauce Vierge
Or

SEAFOOD SPAGHETTI

Shrimp, Crab Meat, Mussels, Garlic, Chili, Tomato Sauce

Or

PUTTANESCA

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