Bermuda’s Year-Round Bounty

Out here, conditions are perfect all year – and not just for exploring the island’s natural and cultural wonders. Bermuda’s climate, soil and pristine marine and terrestrial ecosystems make for diverse, abundant seasonal yields. From loquats to spiny lobster, discover the seasons for finding the best elements of Bermuda’s cuisine at their freshest.

**Winter Specialty: Loquats**

Known for its vibrant hue and perfectly tart flavour, this small fruit grows wild out here. Eat fresh ones right off the branch, or enjoy them in local dishes, condiments and cocktails.

**Spring Specialty: Surinam Cherries**

Originating in South America, Surinam cherry trees were brought to Bermuda as a garden plant. Resembling tiny red pumpkins, the fruit is best when ripened to a deep blood-red hue.

**Fall Specialty: Prickly Pear**

The only cactus species endemic to Bermuda, its fruit is known to have satisfied the island’s earliest residents. Use it in desserts and jams. Its juice is also the main ingredient in a popular martini.

**Summer Specialty: Goat Cheese**

While it is available in every season, locally crafted artisan goat cheese is best enjoyed in the summer months. Make the most of seasonal flavours by pairing it with locally grown fruit and fresh herbs.
Experience Dining
Reimagined
Out here, a meal is much more than fuel for the day’s adventures; it’s an experience. Here are some ways to take Bermuda’s flavours beyond restaurant walls.

Dine on the Beach
Whatever part of the island you’re on, you’re never far from a spot where you can dine with your toes in the sand – whether you’re looking for a luxe resort vibe or a laid-back beach bar.

Bespoke Picnic
If you’re looking for a dining experience like no other, opt for a luxury picnic. Eettafel is all about creating luxe, custom beach, park and backyard picnic experiences with sumptuous spreads and an alluring aesthetic to match.

Personal Chef Experience
Discover a vibrant, passionate approach to Bermudian cuisine with Bermy Eats, an experienced team of chefs led by Chef Jaelan Steede that offers a customisable dining experience. Savour their seasonally inspired menu at your rental, hotel or event space.

Our Seas by the Season
Bermuda’s waters teem with the sea life that factors heavily into the island’s cuisine. There’s a great catch-of-the-day on the menu all year long.

Fresh Flavours
Bermuda’s cuisine is infused with the bold flavours of the herbs that thrive in our soil. Here are the best times to find the island’s herbs and spices at their freshest.