



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

Restaurant Week Menu 2024

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

— Two Course Lunch \$25 —

APPETIZERS

BERMUDIAN CARROT SOUP (VG)

Ginger, Coconut Milk, Cilantro, Chili Oil

~ OR ~

BERMUDIAN ONION TART (V)

Cardinal Farm Greens & Cherry Tomatoes, Thyme Balsamic Dressing

MAIN COURSES

BERMUDIAN FISH CAKE

Chili Aioli, Celeriac Remoulade, Capers, Lemon

~ OR ~

BERMUDIAN HONEY ROASTED PUMPKIN TORTELLINI (V)

Kale, Fennel, Red Onion, Raisins, Pine Nuts, Sage

(V) Vegetarian (VG) Vegan

17% gratuities will be added to the menu price listed.

*Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.*



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

Restaurant Week Menu 2024

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

— Three Course Dinner \$59 —

APPETIZERS

BERMUDIAN CARROT SOUP (VG)

Ginger, Coconut Milk, Cilantro, Chili Oil

~ OR ~

BERMUDIAN ONION TART (V)

Cardinal Farm Greens & Cherry Tomatoes, Thyme Balsamic Dressing

MAIN COURSES

ROASTED ATLANTIC COD

Potato, Celeriac, Mussels, Fennel, Spinach, Chive Cream Sauce

~ OR ~

GRILLED SALSA VERDE CHICKEN

Roasted Sweet Potato, Corn Ribs, Smoked Paprika, Lime

~ OR ~

BERMUDIAN HONEY ROASTED PUMPKIN TORTELLINI (V)

Kale, Fennel, Red Onion, Raisins, Pine Nuts, Sage

DESSERT

WARM BROWNIES AND ICE CREAM

Whip Cream, Fudge Sauce, Chocolate Croutons

~ OR ~

FRESH FRUIT BOWL

Princess Honey Yoghurt

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