

Spot Restaurant Week Dinner Menu-2024

Appetizer

Bermuda Honey Spiced Poached Pears with Goat Cheese & Walnut Crumble Salad

Or

Fish Chowder

Entrée

Vegetable Curry

served with Steamed Rice, Mango chutney & Poppadom.

Or

Baked Fresh Local Catch

Served with Pilaf Rice and Buttered Vegetables

Or

Slow Braised Lamb Shanks

Served with Rosemary Jus, Mashed Potatoes and Buttered Vegetables

Or

Beef Stroganoff with Noodles

Dessert

Lemon Honey & Vanilla Pannacotta

Or

Bermuda Banoffee Tart

2 Course Price Per Person \$ 49 (Not including Gratuity)

3 Course Price Per Person \$59 (Not including Gratuity)