

BERMUDA

Restaurant Weeks 2019 | Menu



 **Dinner** \$42 pp, 3 courses

Appetizer

Warm Pumpkin & Local Beet and Spinach Salad

Pumpkin | Local Beets | Pepita | Sesame Brittle | Goat Cheese Croutons | Tangerine Ginger Dressing

Entrée

Tom Kha Gai Soup

Tamarind Coconut Milk Broth | Rice Noodles

Dessert

Black Bottom Vietnamese Coffee Brûlée

Cookie Chocolate Crust | Vietnamese Coffee Base



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