



HIBISCUS RESTAURANT

6:00 PM - 9:30 PM

STARTERS

AVOCADO 🌿 23

Lightly charred avocado, shrimp, roasted pine nuts and blood orange

SUMMER PEA SALAD 🌿 20

Local greens, radish, fresh green peas, goat cheese, honey mustard vinaigrette and candied pistachios

AWARD-WINNING BERMUDA FISH CHOWDER 🌿 16

Chef David's award-winning fish chowder with Gosling's Black Rum

LOCAL BIGEYE TUNA 25

Golden kiwi brûlée, spiced aioli and rustic ciabatta

SOFT SHELL CRAB 26

Fried soft shell crab, mirin mayonnaise, Granny Smith apple and Meyer lemon

HEART OF ROMAINE 🌿 23

Grilled romaine hearts, herb roasted croutons, anchovies and signature dressing

EGG "EN MEURETTE" 24

Poached egg, wild mushrooms, smoked lardons and sourdough

SOUP DU JOUR 14

Chef's seasonal selection

🌿 Vegetarian option available

🌿 Gluten-free option available

Our meals are prepared fresh with care, using the finest ingredients. If you or anyone in your group has allergies or dietary restrictions, please let your server know before ordering. We'll do our best to accommodate you.

For your convenience, a 17% gratuity will be added to your bill.



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ENTRÉES

COQ AU VIN 🌿 43

Chicken breast, forest mushroom ragout, Grelot onions, pomme purée, lardons and red wine sauce

ENTRECÔTE DE BOEUF 🌿 56

Grotto Bay's signature 1855 beef ribeye, candied fingerling potatoes, French beans and classic Béarnaise sauce

SHORT RIB TOMAHAWK 🌿 50

Chairman's Reserve beef short rib, black truffle Yukon Gold mash, mushroom ragout and jus de cuisson

LAMB OSSO BUCO 🌿 48

New Zealand lamb braised osso buco, creamy goat cheese risotto, confit cherry tomatoes, glazed carrots, fresh beans and crispy pancetta

PORK BELLY 🌿 42

Braised English pork belly, sticky rice, kimchi, broccolini rabe and spicy garlic sauce

BLACK GROUPER 🌿 SM 28 | LG 50

Garlic pea purée, homemade chorizo and spicy tomato coulis with crispy local carrots

LEMON SOLE 51

English pea purée, Meyer lemon, fava beans and capers, micro carrots and citrus butter vinaigrette

RISOTTO AL POMODORINI 🌿 37

Risotto with cherry tomatoes, butternut squash and charred tomato velouté

WILD MUSHROOM WELLINGTON 🌿 37

Plant-based steak with forest mushrooms, homemade pesto and local arugula

CHEF'S FEATURED DISH 🌿 SM 27 | LG 45

A daily chef's creation

CATCH OF THE DAY 🌿 SM 27 | LG 45

Fresh Atlantic fish, simply prepared with seasonal accompaniments