

AQUA
TERRA
DINNER MENU

SOUPS, SALADS & STARTERS

Bermuda Fish Chowder, Black Rum & Sherry Pepper \$10
French Onion Soup, Grilled Gruyere Cheese, Baguette \$12

Goat Cheese Salad, Greens, Grilled Pepper & Tomato, Honey Vinaigrette \$13.50

Wedge Salad, Iceberg, Red Onion, Cherry Tomato, Smoked Bacon,
Blue Cheese, Balsamic Vinegar \$14

Green Bean Salad, Cherry Tomato, Kalamata Olives,
Crispy Quinoa, Dijon Vinaigrette \$16

ADD to your Salad: Salmon \$8, Chicken \$5, Shrimp \$8

Duck Prosciutto Salad, Mesculin, Smoked Duck, Shaved Foie Gras,
Quail Eggs, Walnuts, Chips, Raspberry Vinaigrette \$18

Grilled Asparagus, Hollandaise Emulsion \$16

The Melting Brie, Parma Ham, Poached Apples, Grilled Bread \$19

Mussels Marinere, White Wine, Parsley, Shallots, Chilli, Cream \$17

Smoked Salmon Platter, Sour Cream, Capers, Lemon, Toast \$15

Steak Tartare, Classic Condiments, Quail Egg, Truffle Cream \$19

CASUAL FARE

Handcrafted Burger, Cheddar, Bacon, Crispy Onions, Lettuce, Tomato \$19

With your choice of Crispy French Fries, Sweet Potato Fries, Side Salad

Classic Margarita Pizza, Tomato Sauce, Mozzarella \$16

Additional Toppings:

Bacon, Ham, Chicken, Pepperoni, Chorizo \$1

Pineapple, Mushrooms, Onions, Olives, Sweet Pepper, Arugula \$1

Prosciutto \$1.50, Shrimp \$3.25, Buffalo Mozzarella \$3.50, Truffle Oil \$2.25

MAIN COURSE

Organic Chicken Breast, Sweet Puree, Wild Mushroom Fricassee,
Truffled Demi \$28

Slow Cooked Rockfish, Couscous, Saffron aromatized, Chickpeas,
Raisins, Potato \$36

Pan Seared Salmon, Creamy Mushroom Orzo, Cranberry \$30

7oz. Angus Beef Tenderloin, Potato Gratin, Asparagus, Crispy Onions \$38

36 hrs Beef Bourguignon, Baby Potatoes, Carrots \$32

Veal Chop Milanese, Ratatouille, Roasted Fingerling Potato \$36.50

Lamb Rack Roti, Honey Goat Cream, Grilled Beats \$41

Tagliatelle Pomodoro, Portobello Mushroom, Tomato Confit,
Buffalo Mozzarella \$21

ADD: Lobster Medallions \$10, Salmon \$8, Chicken \$5, Shrimp \$8

The Reefs' "Prix Fixe" Menu

Your choice of our exclusive 3-course dinner

Choice of Appetizer

Goat Cheese Salad, Mixed Greens, Grilled Pepper & Tomato, Honey Vinaigrette

Mussels Marinere, White Wine, Parsley, Shallots, Chilli, Cream

Choice of Entrée

36 hrs Beef Bourguignon, Baby Potatoes, Carrots

Tagliatelle Pomodoro, Portobello Mushroom, Tomato Confit,

Buffalo Mozzarella

Choice of Dessert

Oreo Tempura, Chocolate Ganache, Vanilla Ice Cream, Chantilly

Crème Brûlée, Red Fruits, Pistachio Crème

\$42.00 per person, plus 17% gratuity

All prices plus 17% Gratuity

Note from Executive Chef: We hold our farmers, fishermen, and purveyors to the highest standard only using locally sustainable products when available and importing the very best when needed.