



ST REGIS
BERMUDA

Bloom into Spring

A NIGHT BRUNCH EXPERIENCE

Friday, March 31, 6:00 PM - 10:00 PM

Indulge in a magnificent brunch experience on a Friday night. Bloom into Spring as you delight in the finest flavors and specialty cocktails that will transcend you to this precious season.

\$85 Family-Style Brunch including Welcome Drink and Live DJ set.

Elevate your experience with Specialty Cocktails or Wines at additional charge.

For reservations, call 441-543-2222 or email restaurants.bda@stregis.com

This event is sponsored by Fleurs de Prairie Rosé, Kim Crawford Sauvignon Blanc, La Crema Sonoma Coast Chardonnay and Pelissero Moscato D'Asti.

All prices are in US dollars and are subject to 17% gratuities.





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NIGHT BRUNCH MENU

SALMON TARTAR

Avocado, Soy-Lime Dressing

TORA TORA ROLL SUSHI BITES

Shrimp Tempura, Avocado, Mango,
Seasoned Tuna, Crispy Rice Noodles

SAVORY WAFFLES

Waffles, Caramelized Mushrooms, Goat
Cheese, Sweet Wine Reduction

MINI FISH TACOS

Grilled Snapper, Chipotle Sauce, Cabbage,
Pico de Gallo, Corn Tortillas

ROASTED TOMATO BRUSCHETTA CAPRESE

Oven Baked Roasted Tomato, Arugula,
Balsamic Drizzle

GRILLED LAMB CHOP

Chimichurri Sauce

GRILLED BEEF TENDERLOIN

Peppercorn Sauce

SWEET AND SOUR SHRIMP

Asian Style Sweet & Sour Sauce

ACCOMPANIMENTS:

Caramelized Brussel Sprouts
Mashed Potato
Truffle Mac & Cheese
Pulao Rice

MINI DESSERTS:

Bermuda Rum Cake
Mini Chocolate Fondant
Raspberry Mousse
Strawberry Cheesecake

\$85 Per Person

FLEURS
de PRAIRIE



LA CREMA[®]

Pelissero[®]

If you have a food allergy, please speak to the chef, manager, or server consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.