






Fairmont Lifestyle Cuisine Plus

Nutritious meals designed around select dietary needs and diet-dependent requirements

GLUTEN FREE

-  **Bermuda's Best Fish Chowder** \$ 9
Served with Outerbridge's Sherry Peppers, Gosling's Black Rum and Warm Johnny Bread
- Broiled Atlantic Salmon Filet** \$29
Served on Pumpkin Mashed Potatoes, Local Sautéed Carrots, Lemon Butter Sauce
- Meringue with Vanilla Ice Cream** \$ 11

DASH/HEART HEALTHY

-  **Bibb & Beets** \$17
Tender Bibb Lettuce Hearts, Marinated Red Beets, Alfalfa, Roasted Walnut Confetti, Feta Cheese & Lemon Honey Vinaigrette
-  **Kenroy's West Indian Chicken Curry** \$24
Tender Chicken Braised with Kenroy's own Spice Combination Steamed Basmati Rice, Pita Bread, Banana Chutney
- Frozen Fruit Yogurt** \$11

MACROBIOTIC

- Fresh P.E.I. Mussels** \$18
Tomato Broth, Garlic, Cilantro, Grilled Herb Crostini
- Pan Seared Mahi Mahi with Steamed Rice & Grilled Asparagus** \$26
- Berry Sorbet** \$11


DIABETES

- House Made Hummus with Fresh Vegetable Sticks** \$12
- Char Grilled French Chicken Breast** \$27
Cumin Flavoured Lentil Ragout, Grilled Flatbread, Herb Confetti
- Fruit Plate** \$14

VEGAN

- House Made Hummus with Fresh Vegetable Sticks** \$12
- Pasta Primavera** \$20
Crisp Garden Vegetables, Overnight Tomato Sauce, Fresh Herb Confetti
- Fresh Strawberries** \$14

RAW

-  **Lettuce Wrap** \$14
Filled with Pickled Ginger, Fennel Slaw, Sundried Tomato
- Avocado, Cucumber & Tomato Salad** \$18
Mixed Greens with Lemon Oil Dressing

Sliced Fruit Salad

\$9