




THE HERITAGE COURT

SALADS, SOUPS & APPETIZERS



Bermuda’s Best Fish Chowder

\$ 9

Served with Outerbridge’s Sherry Peppers, Gosling’s Black Rum and Warm Johnny Bread

Freshly Made Chef’s Soup Creation

\$ 9


Seasonally inspired with local ingredients

Classic Caesar Salad

\$ 17

Garlic Focaccia Croutons, Shaved Asiago Cheese, Hamilton’s Homemade Caesar Dressing

Add Grilled Chicken or Shrimp \$9.50



Bibb and Beets

\$ 17

Tender Bibb Lettuce Hearts, marinated red Beets with , Alfalfa, roasted Walnut Confetti, feta cheese and lemon Honey vinaigrette

Classic Buttermilk Fried Calamari

\$ 16

Rustic Tomato, Princess Garden Herb Fondue

6 Sticky Soy, Ginger Chicken Wings

\$19

Fresh Red Wasabi Slaw, Chili Marmalade

Fresh P.E.I Mussels

\$ 18

Chardonnay Broth, Garlic, Cilantro, Grilled Herb Crostini

Princess Lounge Platter

\$25

House Made BBQ Ribs, Honey Glazed Chicken Wings
Crisp Vegetarian Spring Rolls, Bacon, Mac “N “Cheese Bites
Coconut Shrimps, Sweet Thai Dip, Ginger Slaw

ENTREÉS

Chefs Omelet


\$18

Daily Fresh Creation, Fresh Fruit Cocktail & Crisp Potato Bites

Soup & Sandwich

\$ 20

Silky Tomato & Banana Bisque, Grilled 3 Cheese Scallion Sandwich




Salmon Penne

\$23

Atlantic Salmon Pieces, Tomato Pearls, Capers & Kalamata Olives Tossed with Fresh Basil and Sweet Tomato Sauce

Substitute with Chicken \$22, Shrimp \$29 or Vegetarian \$19



Kenroy’s West Indian Chicken Curry

\$25

Tender Chicken Braised with Kenroy’s own Spice Combination
Steamed Basmati Rice, Pita Bread, Banana Chutney

Steak Frites

\$30

Grass Fed New York Steak, Pommes Frites, Breaded Onion Rings & Béarnaise Sauce

Atlantic Cod Filet

\$29

Pumpkin Mash, Crisp Bacon, Fresh Local Carrots,, Beurre Blanc

Grilled Chicken Breast

\$27

Cumin Flavored Lentil Ragout, grilled Flat bread, Fried Onion Rings

Fish n’ Chips

\$ 24

Golden Ale Battered Fish Fillet, French Fries, Malt Vinegar Tartar Sauce

WHOLE WHEAT THIN CRUST FLATBREAD

Duck


\$ 23

Truffle Scented Shredded Duck, Forest Mushroom Herb Confetti and Smoked Gouda cheese

Shrimp

\$22

Flamed Grilled Shrimps, Tomato Comfit, Baby Spinach and Asparagus, Melted Bocconcini



Caprice

\$ 20

Grilled Tomatoes, Buffalo Mozzarella, Arugula, Olive Oil & Aged Balsamic Splash


CLUB LOUNGE SANDWICHES & BURGERS

All Sandwiches are served with Fairmont Fries & Slaw

Lamb Panini

\$19


Slow Roasted Leg of Lamb, Onion Jam, Mint Aioli Gruyere Cheese on Ciabatta



Island Grilled Fish Sandwich

\$ 18

Flamed Pineapple, Gombey Jam Aioli, Crisp Lettuce, Toasted Raisin Bread, Red Wasabi Slaw



Turkey Club

\$ 19


Shaved Turkey Breast, Seven Grain Bread, Crisp Bacon Strips
Local Lettuce & Tomato

Signature Heritage Lounge Burger

\$ 19

Ground Angus Beef, Crisp Bacon, Mushrooms, Cheddar Cheese
Charred Bermuda Onions, Homemade Potato Bun

As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fats.



Created using fresh & nutritionally balanced ingredients, The Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness.



Locally inspired produce.