Since 1972, Fairmont Southampton has provided guests with truly memorable and engaging Bermuda experiences.

Have a relaxed, stress free meal in the comfort of your guest room with our 24-hour in-room dining services. Our chefs combine fresh ingredients to create dishes with passion and authenticity that you can enjoy on your stunning private balcony, complemented by a fantastic wine. The in-room dining menu reflects specialties from several of our restaurant outlets, which we encourage you to explore during your visit with us. From a sophisticated steakhouse to laid-back beach dining, our culinary team offer a wide array of options to suit every palate.

Thank you for choosing Fairmont Southampton, we hope that you enjoy your stay.

Wouter Aarts  
Director of Food & Beverage

David Ansted  
Executive Chef
Defining Bermuda’s steakhouse experience for nearly 350 years, the historic Waterlot Inn remains Bermuda’s best. Gracefully nestled dockside on Jew’s Bay, the Waterlot Inn offers breathtaking sunsets and proudly boasts both AAA Four Diamond and Wine Spectator Awards. Serving the finest steaks and chops, this classic dining room’s menu spans time-honored signature specialties and incorporates bold flavors. High-quality ingredients, distinct preparation and unparalleled service surrounded by warm furnishings are the hallmarks of The Waterlot Inn.
Open for dinner from 6:00 pm to 9:30 pm
Dress Code: Resort Elegant

Mediterra is a refined, shared dining restaurant with culinary offerings influenced by the landscape surrounding the Mediterranean Sea. These tapas and shared dishes not only allow you to experience the dynamic flavors of the region but create a sense of community with each ingredient. From our homemade pasta to our signature land and sea dishes, the selections are bountiful. Whether you’re dining with a friend or a crowd, it’s hard to forget the essence and stories that make up the meal. Join us each night between 6:00-9:30pm, and taste old-world cuisine on our Bermudian shores.
Open for dinner from 6:00 pm to 9:30 pm
Dress Code: Smart Casual

Boundary is the only sports bar in Bermuda’s West End. Bold & artisanal, our chefs craft smoked-to-perfection barbecue and other pub favorites. Boundary is just the establishment to indulge your cravings. Unwind in our comfortable and inviting space as you watch all the action and enjoy an unbeatable meal. From Premier League rivalries and weekly NFL games to Golf and the NHL, Boundary has it all. Whether you’re bellying up to the bar for one of our many beer selections or relaxing in our cozy lounge, you’re sure to have a great view of all the games from every seat in the house.
Open Monday - Thursday 5:00 pm - 12:00 am | Friday: 5:00 pm - 1:00 am
Saturday & Sunday: 11:00 am - 1:00 am
Dress Code: Resort Casual
Great seafood simply prepared and served surfside. There’s nothing better. The Ocean Club combines the freshest local catch with the relaxed atmosphere of this sea side setting. Take in the ocean. Soak up the sun. Let the breaking waves be your soundtrack. Bermuda’s best ocean views are just as much a part of this experience as the seafood. Come from the beach, come for lunch, come for dinner, come for a cold, crisp glass of wine or a frosty beer.

Open for dinner from 6:00 pm to 9:30 pm
Dress Code: From swim cover-up to seersucker
Seasonal Closures May Apply

Visit Jasmine Cocktail Bar and Lounge, where guests enjoy imaginative culinary experiences that bring the flavors of the Americas to life. Our comfortable setting is the prime location to relax, have a drink and dine. Order an expertly mixed cocktail and taste the eclectic foods influenced by the region, in this elegant and contemporary lounge. Our team infuses their own journey through the cultures to redefine these authentic dishes. Travel the Americas, one bite at a time.

Open daily from 11:00 am to 12:00 am
Dress Code: Resort Casual

The only thing we overlook at breakfast is the ocean. Windows on the Sound’s bountiful buffet features made-to-order omelets, Belgian waffles, breakfast pastries, breads, and other morning delicacies - all just steps from the main lobby. Greet the week with a Bermuda tradition, our famous Sunday Brunch. Classic brunch items take the table with island classics sourced from Bermuda’s local harvest and prepared by our seasoned Bermudian chefs. Feast on a tasty array of authentic Bermudian dishes including codfish and potatoes, Johnny bread, and cassava pie.

Breakfast is served here daily and is enjoyed by hotel guests and locals, alike.
Open for breakfast daily from 7:00 am to 11:00 am
Open for Sunday Brunch from 11:00 am to 2:00 pm
Dress Code: Resort Casual
Sun, socialize and dine poolside with family and friends. This thoroughly refreshing option for lunch, dinner and light bites features a fabulous variety of creative burgers, sandwiches, salads, shakes and more throughout the day. Hang out on a chaise, hop in the pool for a quick swim. Dine and Dip at Wickets daily.
Open daily from 11:00 am to 5:00 pm
Dress Code: Casual
Seasonal Closures May Apply

So much more than just delicious coffee! Visit us for delicious pastries, muffins, specialty drinks, and grab and go fare including salads, sandwiches, and gourmet snacks.
Open daily from 7:00 am - 5:00 pm
Dress Code: Casual

Soak up every moment of Bermuda’s sunshine on Fairmont Southampton’s private beach club. When hunger strikes, enjoy quick, delicious, super-relaxed and satisfying selections, chaise-side or on the terrace. Our beach bar serves up the best in tropical cocktails to keep you cool under the warm, summer sun.
Open daily from 11:00 am to 5:00 pm
Dress Code: Beach Casual
Seasonal Closures May Apply

Experience our chic waterside lounge at The Dock at the Waterlot Inn. Sip on a refreshing drink from our locally-sourced cocktail menu while you watch spectacular sunsets over sparkling Jews Bay. Enjoy a beautiful Bermuda evening on our contemporary, stylish loungers listening to great music under the canopy of stars. Join us for grilled fare straight from the outdoor kitchen in the comfort of our dockside living room. The Dock has a chill, sexy vibe, perfect for catching up with friends or relaxing with your special someone.
Open daily from 5:00 pm to 10:00 pm
Dress Code: Resort Casual
Seasonal Closures May Apply

Restaurant schedules are subject to change. Please check with Concierge for current opening hours.
SIGNATURE BREAKFAST
Served daily from 7:00 am to 11:00 am

CONTINENTAL
Fruit Plate with your choice of two (2) homemade baked items - Muffins, Croissants, Danish, Wheat, White, Rye Toast or English Muffin, Butter and Preserves
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas.
Selection of Fresh Juices $24

HEALTHY
Low Fat Yoghurt and Homemade Granola Clusters with Fresh Berries
Choice of two (2) - Bran or Carrot Muffins
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas.
Selection of Fresh Juices $26

THE SOUTHAMPTON
Two (2) Eggs any style. Choice of Bacon or Sausage. Breakfast Potatoes
Choice of two (2) homemade baked items - Muffins, Croissants, Danish, Wheat, White, or Rye Toast or English Muffin. Butter and Preserves
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas
Selection of Fresh Juices $29

BERMUDA BREAKFAST
Salted Codfish with Steamed Potatoes, Onions and Tomato Sauce
Boiled Eggs, Avocado and Banana
Local Johnnie Bread, Butter and Preserves. Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas
Selection of Fresh Juices $31

BREAKFAST TO GO
Heading home, to the Golf Course or Exploring Bermuda our packaged Breakfast to go
Croissant, Blueberry Muffin, Fruit Preserves and Butter, Low Fat Yoghurt
Fresh Fruit Salad, Bottled Water, Orange Juice or Coffee $23

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Consumption of raw or undercooked meats can present a potential health risk. Please inform your server of any dietary concerns as many ingredients are not listed in the menu description. Our chef would be happy to clarify any questions you may have.
TWO (2) EGGS PREPARED ANY STYLE
Bacon, Ham or Sausage, Breakfast Potatoes $18

THREE (3) FARM FRESH EGGS OR EGG WHITE OMELETTE
Choice of: Mushrooms, Cheese, Ham, Baby Shrimp,
Bell Peppers and Scallions, Breakfast Potatoes and Roasted Tomato $20

EGGS BENEDICT
Two (2) Poached Eggs, Hollandaise Sauce and Canadian Bacon $22

STEAK AND EGGS
Filet Mignon, Two (2) Eggs any style, Fresh Fruit, Breakfast Potatoes $38

TOASTED BAGEL WITH SCOTTISH SMOKED SALMON
Served with Capers, Red Onion, Lemon and Cream Cheese $23

EGG WHITE SCRAMBLE
Toasted Whole Wheat English Muffin with Sliced Avocado, Tomato and
Mozzarella Cheese $18

FRENCH TOAST
With Cinnamon, Butter and Maple Syrup $18

FLUFFY BUTTERMILK PANCAKES
Blueberry Compote, Honey Butter, Maple Syrup $15

BELGIAN WAFFLES
Strawberry Salad or Bermuda Banana Compote, with Whipped Cream, and
Powdered Vanilla Sugar $19

SIDE ORDERS
Two (2) Farm Fresh Eggs Any Style $13
Smoked Bacon or Turkey Bacon $6
Breakfast Pork Sausages or Turkey Sausages $7
Sautéed Mushrooms $6
Breakfast Potatoes $5

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SIGNATURE BREAKFAST
Served daily from 7:00 am to 11:00 am

CEREALS AND FRUITS

TROPICAL FRUIT
Fresh Fruit with Banana Bread $19

COTTAGE CHEESE AND BLUEBERRIES $15

HALF PINK GRAPEFRUIT $8

STRAWBERRIES AND CREAM $13

SWISS BIRCHER MUESLI $13

STEAL CUT OATMEAL
Brown Sugar and Milk $12

CEREAL WITH WHOLE OR SKIM MILK
Rice Krispies, Low Fat Granola, Raisin Bran, All Bran, Shredded Wheat, Corn Flakes, Complete Wheat Bran, Fruit Loops, Frosted Flakes, or Special K $9

FROM THE BAKERY
Served with Butter and Fruit Preserves

BASKET OF FRESHLY BAKED BREAKFAST PASTRIES $15

TOASTED BAGEL AND CREAM CHEESE $8

RYE, WHITE, GLUTEN FREE OR WHOLE WHEAT TOAST $7

JUICES AND BEVERAGES

SELECTION OF INTERNATIONAL TEAS
Earl Gray, Orange Pineapple, English Breakfast, Jasmine, Darjeeling, Decaf Ceylon, Peppermint Herbal, or Organic Green Tea $8

JUICES
Fresh Orange, Grapefruit, Apple, Cranberry, Pineapple, Prune, Tomato, or Fresh Juice of the Day $8

CAPPUCCINO, ESPRESSO OR LATTE $8

REGULAR, CHOCOLATE OR SKIM MILK $6

HOT CHOCOLATE $6

MINERAL WATER $6

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
Regular Pot - 2-3 Cups $12
Large Pot - 3-6 Cups $14

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ALL DAY DINING
Served daily from 11:30 am to Midnight

APPETIZERS

ANTIPASTI BOARD
Cured Italian Meats, Cheeses, Peppers and Olives $19

SCOTTISH SMOKED SALMON
Green Apple and Celery Salad with Chive Crème Fraîche $23

GUACAMOLE AND CHIPS
Tortilla Chips, Fire Roasted Tomato served with Chili Salsa and Sour Cream $15

VEGETABLE SPRING ROLLS
Pineapple and Chili Dipping Sauce $13

PRAWN COCKTAIL
Poached Jumbo Prawns with Cucumber and Avocado Salad
With a Spicy Tomato and Brandy Dressing $23

BUFFALO WINGS
Half Dozen Wings with Blue Cheese Dressing and Celery $15

SOUPS AND SALADS

FRENCH ONION SOUP
with Crouton and Melted Gruyere Cheese $14

BERMUDA’S BEST FISH CHOWDER
With Black Rum and Sherry Peppers $14

WONTON NOODLE SOUP
Chinese Egg Noodles, Shrimp Dumplings, Poached Bok Choy in a Chicken Bouillon $26

SEAFOOD AND AVOCADO SALAD
Lobster, Prawns and Scallops with fresh Avocados and Arugula $27

SMOKED CHICKEN BREAST AND ARUGULA
Toasted Almonds, Sliced Red Onions and Turtle Hill Honey and Dijon Mustard Dressing $19

FARMER’S CHOP SALAD
Lettuce and Seasonal Vegetables with Apples, Beet Root, Goat Cheese and Olives, Lemon and Spanish Olive Oil $15

Add Smoked Salmon $12  Add Prosciutto Ham $14

CLASSIC CAESAR
Romaine and Garlic Croutons $16
Add Grilled Chicken $8  Add Shrimp $10


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ALL DAY DINING
Served daily from 11:30 am to Midnight

SANDWICHES
Served with your choice of Potato Chips, Garden Salad or French Fries.
All sandwiches can be made with Gluten Free Bread

FAIRMONT CLASSIC CLUB
Smoked Turkey Breast with Bacon, Lettuce, Tomato and Mayonnaise $19

SOUTHAMPTON SIGNATURE BURGER
Char Grilled Sirloin, Caramelized Onions, Toasted Sesame Seed Bun $19
Add Mushrooms, Cheese, Bacon $2 each

CUBAN
Sliced Ham and Marinated Pork with Melted Swiss Cheese and Pickles $19

GRILLED FISH WRAP
Fresh Catch of the Day with Tropical Salsa and Tartar
Wrapped in a Whole Wheat Tortilla $21

PIZZA AND PASTA

PIZZA MARGARITA
Tomatoes, Mozzarella, Fresh Basil $19
Add Pepperoni, Bacon, Ham, Chicken, Mushrooms, Peppers, Olives, Pineapple $2 each

MUSHROOM ALFREDO LASAGNA
Forest Mushrooms and Herbs, Alfredo Sauce $23

SPAGHETTI
Choice of Bolognese or Ratatouille Sauce $24
Garlic Bread

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DINNER ENTREES

Served daily from 5:00 pm to 11:00 pm

All Entrees Served with Basket of Fresh Baked Bread with Butter or Olive Oil and Assorted Seasonal Vegetables

BERMUDIAN FISH CAKES
A Local Classic Prepared with Codfish, Potato
Tomato Sauce and Sliced Avocado $27

USDA BLACK ANGUS BEEF FILET
Filet Mignon with Truffle Mashed Potatoes and Green Beans
Peppercorn and Whiskey Sauce $38

NEWPORT’S SOUTHERN STYLE BABY BACK PORK RIBS
Slow Cooked with Mesquite BBQ Sauce
Fries and Corn on the Cob $32

GRILLED ATLANTIC SALMON
Ratatouille and Olive Caper Vinaigrette $33

JASMINE’S BUTTER CHICKEN TIKKA MASALA
Basmati Rice, Tomato, Pita Bread served with Mint Salad and Mango Chutney $28

CATCH OF THE DAY
Ask about our Chef’s Daily Seafood Specialty $28

SIDES

French Fries $7
Steamed Vegetables $9
Mashed Potato $7
Basmati Rice $7
Corn on the Cob $7

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SWEETS FROM OUR PASTRY KITCHEN

TRADITIONAL APPLE PIE
Made Individually with Fuji, Gala and Granny Smith Apples
Served with Vanilla Ice Cream $12

NEW YORK CHEESECAKE
Served with Strawberry Compote $13

DARK AND IVORY CHOCOLATE MOUSSE $12

CRÉME ANGLAISE AND FOREST BERRIES $18

KEY LIME TARTLET
Whipped Cream $12

SEASONAL FRESH FRUIT
Sorbet or Yogurt $16

ICE CREAM AND SORBET
Vanilla, Double Chocolate, Strawberry, Coconut, or Pistachio
Raspberry or Lemon Sorbet $9

JUICES AND BEVERAGES

SELECTION OF INTERNATIONAL TEAS
Earl Gray, Orange Pineapple, English Breakfast, Jasmine, Darjeeling, Decaf Ceylon,
Peppermint Herbal or Organic Green Tea $8

JUICES
Fresh Orange, Grapefruit, Apple, Cranberry, Pineapple, Prune, Tomato,
V8 Juice or Fresh Juice of the Day $8

CAPPUCCINO, ESPRESSO OR LATTE $8

REGULAR, CHOCOLATE OR SKIM MILK $6

HOT CHOCOLATE $6

MINERAL WATER $6

SOFT DRINKS
Coke, Diet Coke, Ginger Beer, Ginger Ale, Diet Ginger Ale, Sprite, Diet Sprite
Tonic Water and Club Soda $6

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
Regular Pot - Serves 2-3 Cups $12
Large Pot - Serves 3-6 Cups $14
CAESAR SALAD
Romaine and Garlic Croutons $16
Add Chicken $8 Add Shrimp $10

FAIRMONT CLASSIC CLUB
Smoked Turkey Breast with Bacon, Lettuce, Tomato and Mayonnaise $19

BUFFALO WINGS
Half a Dozen Wings with Blue Cheese Dressing and Celery $15

GUACAMOLE AND CHIPS
Freshly Made Corn Tortilla Chips, Fire Roasted Tomato and Chili Salsa and Sour Cream $14

PRAWN COCKTAIL
Poached Jumbo Prawns with Cucumber and Avocado Salad $23
With a Spicy Tomato and Brandy Dressing

SOUTHAMPTON SIGNATURE BURGER
Char Grilled Beef, Caramelized Onions, Mayo, Toasted Sesame Seed Bun $19
Compliment with any Topping of Mushrooms, Cheese, Bacon 2 each

JASMINE’S BUTTER CHICKEN TIKKA MASALA
Basmati Rice, Pita Bread, Tomato and Mint Salad, Mango Chutney $26

SPAGHETTI
Bolognese or Ratatouille Sauce $24
Garlic Bread

PIZZA MARGARITA
Tomatoes, Mozzarella, Fresh Basil $19
Add Mushrooms, Ham, Olives, Pineapple, Pepperoni, Bacon, Chicken $2 each

NEW YORK CHEESECAKE
Served with Strawberry Compote $13

ICE CREAM AND SORBET
Double Chocolate, Strawberry, Coconut, or Pistachio $9
Raspberry or Lemon Sorbet
CHILDREN’S MENU
(for children 12 and Under)

Breakfast Early To Rise $9
   Champion Oatmeal
      Golden Raisens, Brown Sugar
   One Egg Any Style
      Breakfast Potatoes, Smoked Bacon or Pork Sausage Link
   Southampton Flapjacks
      Choose: Buttermilk, Banana or Chocolate Chip Pancakes
   Assorted Cereal or Granola with Fruit or Banana

Appetizers $11
   Grilled Chicken and Apple Skewer
   Vegetable and Fruit Crudites
   Chicken Tenders and BBQ Sauce
   Cheese and Tomato Pizza

Main $16
   Grilled Chicken Breast
      Mashed Potatoes, Broccoli
   Seared Salmon Filet
      Steamed Rice, Seasonal Vegetables
   Mini Sheppard's Pie
      Ground Black Angus Beef with Granite Mashed Potatoes
   Southampton Signature Monty the Turtle Pasta
      Marianara or Butter and Parmesan

Desserts $6
   Fresh Fruit Salad
   Scoop of Ice Cream
      Vanilla, Chocolate, Strawberry
   Chocolate Fudge Brownie

Cookie Jar
   Choose 2: Oatmeal Raisin, Chocolate Chip, Butter & Sugar

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## WINE SELECTION

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<tr>
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<th>Bottle</th>
<th>Glass</th>
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For Vintages please inquire with your In Room Dining Server

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