

Restaurant WEEK

DINNER MENU 2025



Restaurant & Bar

Warm Charred Broccoli Caesar *v*

Garlic ciabatta, soft boiled egg, lemon

or

Mouclade

Fresh mussels cooked with Noilly Prat, cream, saffron, leeks and Vadouvan spices

or

Breaded & Deep-fried Brie

Hot bacon jam and cornichons

or

Prosciutto Ham

Baby artichokes, Parmesan, truffle oil

—

Hearty Pork Cassoulet

Pork cheek, Soares' smoked chorizo and bacon slowly cooked in the oven with vegetables and white beans

or

Classic Steak Diane

Pan-seared filet mignon, creamy Cognac sauce with Dijon and mushrooms; Bolero's triple cooked chips

or

Tartiflette Flatbread *v*

Topped with potato, caramelized onion, crème fraiche, parsley, garlic confit & melting Camembert

or

Shellfish Piperade

Calamari, scallops, shrimp, clams & mussels slowly simmered with tomatoes, garlic peppers & white wine, with grilled baguette and basil mayonnaise

—

Crème Brulee

With strawberries

or

Poire Melba

Poached pear with vanilla ice cream and Melba sauce

vegetarian *v*

\$59

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

