



# People's Choice Lunch Menu



**“New Year - New Hope....Stay Strong”**

A la Carte Lunch plus 20% gratuities

*Celebrating Special Moments Together*

## Appetizers

### **Smoked Salmon \$21.00**

Served with a citrus, caper, pickled red onion, black pepper cream.  
Accompanied with an arugula, frisée mix salad, with grilled crostini

or

### **Sautéed Snails \$21.00**

Cooked with onions, mushrooms, garlic and thyme; flamed with Pernod,  
finished with cream and served in a puff pastry case

or

### **Chicken Porcini Mushroom Crepe \$20.00**

Homemade tarragon flavored crepe filled with a creamy porcini mushroom chicken and  
spinach filling. Sprinkled with parmesan cheese and gratinated

or

### **Ascots Pâté \$18.50**

Garnished with grilled pear and arugula leaves, accompanied with an orange porcini jam,  
sprinkled with a rum marinated cherries. With melba toast

or

### **Cured Italian Prosciutto and Mozzarella \$21.00**

Thinly sliced served with tomato and a grilled onion cup filled with a basil marinated mozzarella.  
Drizzled with an extra virgin olive oil and speckled with balsamic. Grilled crostini

or

### **Cod Fish Cakes \$19.00**

Pan sautéed, served with a light citrus curry sauce and fruit chutney

or

### **Grilled Eggplant Terrine \$16.00**

Layered with roasted vegetables flavored with basil and rosemary, accompanied with a tomato coulis

or

### **Spinach Salad \$16.00**

Candied pecan nut and spinach with tomato and mushrooms. Dressed with an aged balsamic vinegar.  
Topped with a bacon Bermuda goat cheese beignée

or

### **Caesar Salad \$15.00**

Romaine lettuce tossed in Caesar dressing, topped with garlic and  
parmesan cheese crostino topped with anchovies

or

### **Bermuda Fish Chowder \$13.50**

With black rum and sherry peppers

or

### **Carrot and Ginger Soup \$13.00**

Sprinkled with roasted sesame seed and caramelized garlic

or

### **Cold Banana Soup \$13.00**

Laced with Goslings black rum

or

### **Chilled Gazpacho Soup \$13.00**

Traditional Spanish style recipe



**Cheers**

Here's to .....When Corona is a beer again - When tiers sit on cakes  
When bubbles only exist in champagne - and booster is a seat again

## Main Course

### **Hot Mushroom and Chicken Salad \$28.50**

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, on a mixed lettuce  
or

### **Homemade Arugula Pasta \$28.00 “with crispy pancetta and shrimps” Vegetarian \$24.00**

Extra virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers,  
red onions, peas, rosemary and garlic  
or

### **Ravioli “Ascots made” \$28.00**

Fresh pasta, filled with butternut squash and arugula, sautéed with fresh sage butter,  
tomato concasse and green olives  
or

### **Sweet Potato Tuscan White Bean Cake “Vegan” \$28.00**

Flavored with porcini mushrooms and rested on a cassiolette of carrots, onions,  
roasted garlic, tomato and frisée. Edged with a roasted cauliflower cream  
or

### **Pan Seared Mahi Mahi \$33.00**

With shrimps and bananas, in a lemon Bermuda rum butter sauce  
or

### **Oven Baked Atlantic Salmon \$33.00**

Honey mustard glazed tranche of salmon rested on a panache of sautéed spinach, cherry tomato,  
onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion  
or

### **Ascots Lamb Curry \$30.00**

Lamb chunks slow braised with spices and curry stock, served with a citrus coriander rice.  
Accompanied with a riata, mango chutney and naan bread  
or

### **Pan Seared Chicken Breast \$30.00**

With lemon segments, shallots and capers in a beurre noisette butter sauce,  
sided with sauté spinach and garlic chips  
or

### **Beef Short Rib \$33.00**

Slow braised with a Bermuda rum B-Q glaze, served with peas & rice and roasted carrots  
or

### **Slow Cooked Pork Belly \$33.00**

Braised and roasted, glazed with honey English mustard on a pear and  
parsnip cream, with a charred balsamic beetroot  
or

### **Baked Confit Duck Leg \$31.00**

Served on a parmesan, mushrooms garlic risotto, sided with a malbec wine  
blackberry sauce. Sprinkled with candied nuts  
or

### **Sirloin Steak \$35.00**

Chard broiled, served with a peppercorn cream sauce

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## Desserts \$12.50

Chocolate Ganache Cake - Citrus Raspberry Cheesecake - Ice Cream and Sorbets

Warm Peach Tarte - Apple Pie a la Mode - Hazelnut Chocolate Mousse

Chocolate Brownie Cake\* - Pear and Blueberry Crumble\*

*\*Vegan Desserts* Served with vegan salted caramel ice cream

**Coffee & Tea \$4.25 Espresso \$4.75 Double Espresso \$6.00 Cappuccino \$7.00 Corretto \$8.75**



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• Ascots Restaurant



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for your continuous support