

## COLD APPETIZERS

### **SELECTION OF THE FINEST RUSSIAN & AMERICAN PREMIUM CAVIAR**

**CASPIAN OSETRA** – *This Beautiful caviar has a nutty and complex finish*  
**CASPIAN SEVRUGA** – *It has a robust flavor, oceanic, with a flavor profile*

Above prices and availability according to market  
Please ask your attendant

#### ***TZAR NICOULAI OSETRA***

*California Estate Malossol* – *A rich, clean taste with a full creamy finish*

*(One Hundred Sixty Five Dollars)*

All caviars are served with traditional garnishes and Russian Blinis

### **MAINE LOBSTER AND CRAB MEAT SALAD**

served with Avocado, Cherry Tomatoes  
and Spring Onions, Mango Dressing

*(Twenty Eight Dollars Fifty)*

### **FOURWAYS SAMPLING**

Carpaccio of Angus Beef with Parsley Pesto  
Marinated & Smoked Organic Salmon with Dill Oil  
Maine Lobster & Crab Salad with Mango Dressing  
Pesto Shrimp and Zucchini Salad

*(Twenty Four Dollars Fifty)*

### **SMOKED ORGANIC SALMON**

Marinated in 12 spices and served with white Asparagus Charlotte,  
dill oil and Salad of Shiso Cress

*(Nineteen Dollars Seventy Five)*

### **CARPACCIO OF ANGUS BEEF**

Thin slices of pepper crusted tenderloin served with wild arugula,  
parsley pesto and parmesan shaving

*(Twenty One Dollars Seventy Five)*

### √ **SALAD OF MIXED SEASONAL LEAVES**

Drizzled with Fourways traditional House Dressing

*(Eleven Dollars Seventy Five)*

### **CAESAR SALAD**

Romaine Lettuce tossed with our famous Dressing, garnished with Croutons  
and fresh Parmigiano Reggiano, tossed Table-side

*(Twelve Dollars Fifty)*

## HOT APPETIZERS

### **LOBSTER BISQUE**

Flame with Pernod and Cognac; Maine Shrimp and Potato Tower

*(Twelve Dollars Seventy Five)*

### **CHEF'S SOUP OF THE DAY**

Please ask your attendant

*(Nine Dollars Seventy Five)*

### **SEARED NATURAL SCALLOPS**

In herb butter served with orange and local beets salad, mustard cress

*(Twenty One Dollars Seventy Five)*

### **ASPARAGUS & CRAB**

Filled in crepe and gratinated with Light Champagne - Hollandaise sauce

*(Eighteen Dollars Seventy Five)*

### **ESCARGOTS**

Classic Snails sautéed in Garlic Cream Sauce,  
flamed with Pernod and set on Brioche

*(Sixteen Dollars Fifty)*

### **PAN SEARED FOIE GRAS**

French Duck Liver, served with caramelized Pineapple and Apple Quenelles,  
laced with Fig Essence

*(Twenty Eight Dollars Fifty)*

We recommend to be served with the perfectly balanced Glass of Sauternes

*(Nineteen Dollars Fifty)*

## MAIN COURSES

### **SEARED YELLOWFIN TUNA**

Crusted with citrus peel served with warm Shallot-Mango vinaigrette,  
garnished with Gourmet Vegetable and Sun dried Tomato Mash

*(Thirty Six Dollars Fifty)*

### **DUO OF SALMON**

Pan Roasted Salmon Filet & Steamed Salmon Mousse  
served with Vegetable Roll and Red Wine Sauce

*(Thirty Four Dollars Seventy Five)*

### **SAUTEED SCAMPI & SCALLOP BROCHETTE**

Skewered with rosemary along with cauliflower puree,  
Wild rice and Truffle Butter Sauce

*(Thirty Eight Dollars Ninety Five)*

### **✓ VEGETARIAN**

Polenta Cake with melted Port Salut, sautéed spinach, Ratatouille of Vegetables, Asparagus, Slow-roasted  
Cherry Tomatoes drizzled with Basil Pesto and Aged Balsamic

*(Twenty Eight Dollars Ninety Five)*

### **BRAISED LAMB SHANK**

in Red Burgundy with Rosemary and Shallots, served with Lyonnaise Potato  
and Batons of Spring Vegetables

*(Thirty Seven Dollars)*

### **PAN SEARED DUCK BREAST**

served with Foie Gras & Duck Confit Ravioli,  
garnished with braised red Cabbage with Orange  
and laced with Star Anise scented Mango Glaze

*(Thirty Eight Dollars Seventy Five)*

### **GRILLED BEEF TENDERLOIN**

Tender Fillet of Beef served with Grilled Figs, Shitake Mushroom Flan,  
Asparagus and laced with Stilton-Port Wine Sauce

*(Thirty Nine Dollars Seventy Five)*



## **BERMUDIAN ESSENCE**

### **TRADITIONAL FISH CHOWDER**

laced with Outerbridge's Original Sherry Peppers & Black Seal Rum

*(Nine Dollars Ninety Five)*

### **SPINACH & CHAYOTTE SALAD**

tossed in Orange – Citrus Dressing with Walnuts and Blue Cheese

*(Twelve Dollars Fifty)*



### **GUINEA CHICK RAVIOLI**

Pasta Parcels stuffed with Local Baby Lobster,  
set in a Pool of Crayfish Emulsion, drizzled with Pesto Oil

*(Thirty Six Dollars Seventy Five)*

### **FRESH CATCH OF THE DAY**

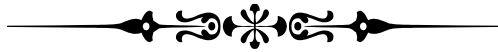
Pan-fried local Fish topped with Banana, Sauce Almandine,  
oven baked Cherry Tomatoes, Avocado Puree  
and Dale Butler's famous Cod Fish Cake

*(Thirty Seven Dollars Seventy Five)*

### **ORGANIC CHICKEN BREAST**

Rubbed with Caribbean Jerked Spice,  
roasted and served with Sweet Potato Mash,  
Bermuda grown Vegetables and Pineapple-Rum Sauce

*(Thirty Two Dollars Seventy Five)*



### **BANANA "HARVEYS BRISTOL CREAM"**

layered Puff Pastry, Vanilla Custard Cream and Banana  
set on a Pool of Harvey's Bristol Cream Sauce

*(Twelve Dollars Fifty)*

### **DARK AND STORMY SOUFFLEE**

flavored with Ginger and served with our own Dark & Stormy Sauce

*(Twelve Dollars Fifty)*

## FOURWAYS CLASSICS

### **CHATEAUBRIAND**

(for 2 persons)

served with fresh Asparagus, sautéed Mushrooms, grilled Tomato stuffed with Creamed Spinach, Scaloped Potato and Classic Sauce Béarnaise

*(Forty Nine Dollars Per Person)*

### **FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER**

served Grilled, Poached or Thermidor Style

accompanied by Scaloped Potatoes and Bouquetiere Vegetables

*(Market Price)*

### **FOURWAYS VEAL CLASSIC**

Escalope of Veal Tenderloin in a Lemon and Lime Butter Sauce

Served with Parmesan Potato roll and grilled vegetables

*(Thirty Nine Dollars Seventy Five)*

### **RACK OF YOUNG NEW ZEALAND LAMB**

Carved table side with a Rosemary scented Crust & Jus; Ratatouille, Glazed Carrots and William Potato

*(Forty Two Dollars Seventy Five)*



### **TRADITIONAL FOURWAYS SOUFFLE**

Your choice of Dark & Stormy, Coconut, Chocolate, Strawberry and Grand Marnier

*(Twelve Dollars Fifty)*

Please be advised that 17% gratuities will be added to your bill.

√ indicates vegetarian

Fourways Inn Manager – Andy Detzer  
Executive Chef de Cuisine - Tommy Poh  
Maitre d' Hotel - Alessandro Rech