

Ascots

r e s t a u r a n t



b e r m u d a





Ascots management and staff would like to thank you "our Valued Guest" for your continuous patronage and support.

We are grateful and very proud to be the recipient of:

**Department of Tourism's most prestigious "Bermuda Longtail Merit Award" For the highest standard of accommodation, Health and Safety.*

**Bermuda Gold Awards: voted Restaurant with the "Best Ambience" 6 times. Other Bermuda Gold Awards: Best Catering, Best Wine List, Best Dessert, Most Attentive Staff, Most Imaginative Menu and Best Venue for Private Party.*

**"Award of Excellence" In all aspect of Hospitality Service.*

** USA Today: said of Ascots to be a "Place not to be Missed"*

** Tripadvisor "Award of Excellence"*

** Fodor's: "Choice of Restaurant"*

** Yankee Magazine -USA-: "Editors Choice"*

** Medical Epicurean Review "Certificate of Excellence" For Service, Quality of Food and Presentation.*

** Wine Spectator "Award of Excellence" for having one of the most outstanding Restaurant Wine List in the world.*

** Wine Enthusiast "Award of Distinction" for the most wine friendly Wine List in North America.*

We are focused and committed to "Customer Satisfaction" please let us know if it is otherwise.

Thank you for sharing your experience at Ascots, with your Friends, Family and Colleague.

Enjoy Your Dinner.

The Ascots Team:

Edmund Smith & Angelo Armano (Proprietors)

In the Kitchen:

Edmund / Executive Chef

Ben / Chef

Madhav / Chef

Bernardino / Chef

Kenneth / Chef

Rodel / Chef

Florencio / Kitchen Assistant

Gary / Kitchen Assistant

At your Table:

Angelo / Director of Operations

Anil / Assistant Manager

Arnold / Maitre D' / Wine Director

Dani / Assistant Manager

Jessie

Marites

Basant

Steve

Joanna

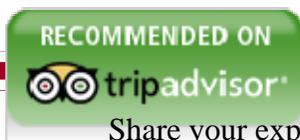
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Malik "in Spirit"

Ascots is open: Monday to Friday for Lunch and Dinner - Saturday only Dinner - Sunday Closed.

[24 Rosemont Avenue Pembroke HM 06 Hamilton Bermuda - Tel: 441-295-9644 - Fax: 441-292-4986](#)

[E-Mail: info@ascots.bm](mailto:info@ascots.bm) - [Web: www.ascots.bm](http://www.ascots.bm)



Share your experience



Indulge yourself with the ultimate in dining experiences at Ascots.

Our promise to you ...

Culinary works of art, which are most pleasing to the palate and most alluring to the eye.

Edmund and *Angelo*

HOT AND COLD APPETIZERS

Ascots Pâté

Homemade from chicken livers, served with dark cherry roasted hazelnut and Port compote.

Sided with frisée salad tossed with hazelnut oil and orange segments;

accompanied with toasted onion brioche- **\$19.00**

Parma Ham

Accompanied with a salad of artichoke, roasted peppers, onions, cherry tomatoes and

Kalamata olives; dressed with oregano and extra virgin olive oil.

Grilled homemade onion bread served on the side- **\$18.50**

Sautéed Snails

Cooked with onions, button mushrooms, garlic and thyme; flamed with Pernod,

finished with cream and served in a puff pastry case- **\$19.50**

Hot Mushroom and Chicken Salad

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and

bacon butter, resting on a bed of mixed lettuces- **\$17.50**

Tiger Shrimps Tempura

Wrapped with Parma ham, rested on a roasted vegetables timbale.

Edged with a citrus soy cream- **\$22.00**

Bermuda Fish Cakes

Pan sautéed, served with a light citrus curry sauce and fruit chutney- **\$17.00**

Baked Tomato

Filled with a basil risotto topped with fresh mozzarella cheese, baked and served on a

confit garlic crouton. Edged with a herb olive oil- **\$15.75**

Lump Crab Escabage

Roasted vegetable tian surrounded with lump crab meat marinated in a

fresh herb escabage, accompanied by lightly tossed frisée leaves- **\$22.00**

Homemade Pappardelle Pasta

Tossed with an oxtail ragout, sprinkled with fresh herbs and Parmesan shavings- **\$19.50**

Smoked Salmon

Complimented with a salad of avocado, strawberries, red onion and chickpeas,

dressed with a fresh chives citrus vinaigrette. Crisps of onion brioche- **\$19.75**

Dear Guest, please note that for the convenience of all
15% gratuities is added for the service staff; please ask to have it removed if the service was not satisfactory

SALADS

Feta and Fire Roasted Pepper Salad

Toasted homemade onion bread rested on mixed greens topped with sautéed onions
Greek olives and roasted peppers sprinkled with feta cheese; dressed with an
extra virgin olive oil and aged balsamic- **\$16.00**

Iceberg Salad

Crunchy leaves with blue cheese, crushed pecan nuts and smoked bacon,
cranberry vinaigrette dressing- **\$13.75**

Tomato and Mozzarella Salad

Centered with fresh European leaves drizzled with basil infused olive oil and balsamic syrup.
Accompanied with a grilled rosemary bread- **\$14.75**

Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with garlic and
parmesan cheese crostino topped with anchovies- **\$13.50**

Warm Spinach Salad

Tossed with a hot apple smoked bacon balsamic dressing; mushrooms and sweet peppers.
Sprinkled with garlic croutons- **\$15.00**

SOUPS

Bermuda Fish Chowder

Laced with black rum and sherry peppers- **\$12.50**

Chilled Banana Soup

Sun-ripened bananas and Bermuda Black Seal Rum with toasted almonds- **\$10.75**

Fresh Tomato Bisque

Served with basil foam, sprinkled with parmesan croutons- **\$11.00**

Chicken and Vegetable Soup

Sprinkled with spring onions- **\$11.00**

Chilled Gazpacho Soup

Healthy summer soup prepared in a traditional style with an array of
fresh diced vegetables, basil and tomatoes- **\$11.50**

Soup of the Day- \$9.50

PASTA & VEGETARIAN DISHES

Ravioli Ascots

Homemade pasta, filled with butternut squash and arugula, sautéed with
fresh sage butter, tomato concasse and green kalamata olives- **\$25.00**

Wild Mushrooms and Parmesan Cheese Risotto

Slow cooked Arborio rice with onions, garlic white wine and vegetable stock.
Finished with a touch of cream, topped with roasted asparagus- **\$26.00**

Moroccan Style Vegetable Brochette

Harissa marinated vegetable skewer char roasted rested on a savory couscous.
Accompanied with riata "mint, cucumber, tomato, onions yogurt"- **\$26.75**

Home-Made Herb Pasta St. Tropez

Tossed in a garlic chili extra virgin olive oil with grilled vegetables, cherry tomato, spinach,
oyster mushrooms, and peas. Sprinkled with Parmesan cheese shaving- **\$26.75**

FISH

Duo of Grilled Tiger Shrimps and Chard Scallops

Served with a Thai laksa sauce, centered with a seaweed salad- **\$45.00**

Crab Crusted Baked Snapper

Snapper fillet crusted with crab meat and herbs bread crumbs, crispy baked, accompanied with a smoked salmon beur blanc- **\$43.50**

Pan Seared Blackened Halibut Steak

Rested on a pear, strawberry, orange segment roasted almonds salsa. Edged with a cucumber velouté- **\$42.50**

Pan Seared Yellow Fin Tuna

With a Catalonian style crouton, edged with a basil black pepper citrus gremolade. Finished with a black olive aioli- **\$42.50**

Oven Baked North Atlantic Cod

Wrapped in Parma Ham, rested on a Savoy cabbage, onions and tomatoes fricassee. Speckled with a herb infused olive oil- **\$44.50**

Grilled Salmon Pepperina

Fresh Salmon rested on lightly wilted spinach with apples, mangos, raisins and roasted almonds- **\$42.50**

Special of the Day- \$42.00

MEAT AND POULTRY

Roasted Veal Tenderloin

Served with a roasted Portobello mushroom and wilted kale accompanied with chicken livers and caramelized onions sided with red wine jus and a Calvados confit garlic custard- **\$45.00**

Pan Seared Chicken Breast

With lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips- **\$38.50**

Pork Belly Adobo

Medallion of pork pan roasted rested on sauté kale topped with a poached egg dusted with schezuan seasoning. Sided with Soy Adobo sauce- **\$39.50**

Beef Tenderloin au Poivre

Black pepper crusted, pan seared accompanied with roasted asparagus and straw potatoes. Edged with a red wine reduction- **\$45.00**

Duo "Lamb and Lump Crab"

Roasted rack of lamb accompanied with a sweet lump crab meat spring roll; served on an iceberg slaw flavored in lemon wasabi aioli. Edged with a rosemary flavored sweet and sour sauce- **\$44.50**

Chard Grilled Rib-Eye Steak 16oz.

Served with an arugula salad, oven roasted button mushrooms and cherry tomato, accompanied with a trilogy of sauces; peppercorn, beef reduction and béarnaise- **\$49.00**

Oven Roasted Barbury Duck

Sliced breast on a garlic crouton topped with arugula, orange, raspberries and roasted pecan nuts. Complimented with shavings of foie-gras terrine. Edged with a reduction of Port wine jus- **\$42.00**

Grilled Sirloin Steak

Served with a mild chili and avocado fries, sided with a homemade tomato ketchup and red wine jus- **\$42.00**

**There is no need to pay extra for sides
Our Entrée Dishes are served with Vegetables and Potatoes of the Day**

**Please refrain from using your cell phone in the restaurant.
For your smoking pleasure please use the designated smoking areas
"the outside gazebo or the smoking stations at the bottom of the stairs"**