



Welcome to Newstead Belmont Hills

For many years Newstead Belmont Hills 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 fantastic 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 our amazing restaurant outlets,

which we encourage you to explore during your visit with us.

From the sophisticated Aurora Restaurant to our iconic Blû Bar and Grill, our culinary team offers a wide array of options to suit every palate.

Thank you for choosing Newstead Belmont Hills and we hope that you enjoy your stay.

Aurora

OCEAN TO TABLE



Aurora offers ocean to table seafood cuisine with stunning views of the Hamilton Harbour.

Breakfast: 7.30am to 10.30am

Lunch: 11.30am to 2.30pm

Dinner: 6pm to 9pm

(Dress code: Elegant Casual)



Offering scenic views of both Belmont Hills Golf Course's lush, rolling fairways and the Harbour beyond, Blú at Belmont Hills is one of the finest steaks and seafood restaurants in Bermuda; awarded "Bermuda Gold" status and named one of the "100 Best Restaurants in the World" by *Condé Nast Traveler* magazine.

Dinner: 6pm to 9pm | Dress Code: Elegant Casual



Finish a round of golf and tally your score card at Divots; located on the famous Belmont Hills Golf Course. Open for lunch and dinner, this Bermuda treat is the perfect place for an ice-cold swizzle and comfort food, along with panoramic views of the Great Sound.

Open: 11:30am to 9:30pm | Dress Code: Resort Casual



LUNCH

Served daily from 11.30am to 2.30pm

APPETIZERS/ SOUPS/ SALADS

MEZA PLATTER // 23.75 (v)

Grilled Halloumi, Saffron Hummus, Romesco, Olives, Pomegranate & Quinoa Tabbouleh,
House Baked Pita Chips

WASABI PRAWN // 24.75

Fried Prawn, tossed with Wasabi Mayo & Mango Salsa

SOUP OF THE DAY // 16.75

Chef's Daily Creation

CHICKEN CAESAR SALAD // 21.75 // 29.75

Pan Roasted Chicken Breast, Garlic Croutons, Chopped Romaine,
Shaved Parmesan Cheese, House-made Caesar Dressing

SEAFOOD COBB SALAD // 22.75 // 32.75

Shrimp & Lobster Salad, Crisp Organic Romaine Hearts, Smoked Bacon, Tomatoes,
Egg, Avocado, Goat Cheese, Raspberry Vinaigrette

SANDWICHES

All served with French Fries or Salad

HARBOUR ROAD FISH SANDWICH // 24.75

Grilled Wahoo Fish, Seared Banana, Lettuce, Tomato, Tartare Sauce, Raisin Bread

CLASSIC CHEESEBURGER // 26.75

Custom Blend of Fresh Ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers,
Romaine Lettuce, Sliced Tomato, Toasted Brioche

CLUB SANDWICH // 24.75

Toasted Whole Wheat, Applewood Smoked Ham, Bacon, Swiss Cheese, Lettuce, Tomato

FALAFEL WRAP // 23.75

Homemade Falafel, Arugula, Onion, Picketed Cucumber ,Tahini Sauces

GRILLED CHICKEN TIKKA BURGER // 24.75

Lettuce, Pickled Cucumber, Red Onions, Jalapenos, Burger Special Sauce,
Toasted Brioche Bun

Consumption of raw or undercooked food 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.

Please note that a \$4.50 room dining delivery charge and 18% gratuity
will be added to your total bill.



PASTA

GNOCCHI ALLA SORRENTINA // 36.75 (v)

Homemade Gnocchi, Tomato Sauces, Creamy Burrata, Fresh Basil

FETTUCCINE BOLOGNESE // 35.75

House Ground Black Angus Beef Chuck, Tomato Sauce

MAINE LOBSTER LINGUINE // MKT PRICE

Grilled 1/2 Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

PAPPARDELLE AGNELLO // 36.75

Slow Braised Lamb Ragu, Rosemary, Mushroom, Truffle Oil

SPAGHETTI VONGOLE // 38.75

Manila Clams, Chili, Garlic, White Wine, Fresh Herbs

MAINS

CATCH OF THE DAY (ALMONDINE) // MKT PRICE

Ask your server for today's selection of Local Fish, served with Baby Potatoes,
Lemon Butter Sauce, Flaked Almonds

STUFFED TIGER SHRIMP // 46.75

Lump Jonah Crab Meat, Lemon & Saffron Risotto, Lemon Caper Sauce

CHEF SHIVA'S MONKFISH CURRY // 47.00

Red Thai Chili, Steamed Rice, Seasonal Vegetables

SEAFOOD PAELLA // 46.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

DEBRAGGA HALF DEBONED HERBS CHICKEN // 44.75

with Mashed Potatoes & Gravy

CHAIRMAN'S RESERVE RIBEYE (140Z) // MKT PRICE

Mash Potatoes, Red Wine Jus

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DINNER

Served Daily from 6pm to 9pm

APPETIZERS/ SOUPS/ SALADS

SOUP OF THE DAY // 16.75

Chef's Daily Creation

CHICKEN CAESAR SALAD // 21.75 // 29.75

Pan Roasted Chicken Breast, Garlic Croutons, Chopped Romaine, Shaved Parmesan Cheese, House-made Caesar Dressing

GARLIC BUTTER TIGER PRAWN // 31.75

Garlic Bread With Chili, Garlic butter

STEAMED MUSSELS // 24.75

Prince Edward Island Mussels, White Wine, Light Cream Sauce, Garlic Bread

CHARRED SPANISH OCTOPUS // 26.75 (n)

Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt

CRAB CAKES // 27.75

Lump Jonah Crab Meat, with Apple, Cabbage Slaw & Relish Remoulade

HOUSE-MADE PORK DUMPLING // 23.75

Dried Shitake, Scallions, Ponzu Dressing

SEAFOOD COBB SALAD // 22.75 // 32.75

Shrimp & Lobster Salad, Crisp Organic Romaine Hearts, Smoked Bacon, Tomatoes, Egg, Avocado, Goat Cheese, Raspberry Vinaigrette

PASTA

GNOCCHI ALLA SORRENTINA // 36.75 (v)

Home Made Gnocchi, Tomato Sauces, Creamy Burrata, Fresh Basil

MAINE LOBSTER LINGUINE // MKT PRICE

Grilled 1/2 Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

FETTUCCHINE BOLOGNESE // 35.75

House Ground Black Angus Beef Chuck, Tomato Sauce

PAPPARDELLE AGNELLO // 39.75

Slow Braised Lamb Ragu, Rosemary, Mushroom, Truffle Oil

SPAGHETTI VONGOLE // 38.75

Manila Clams, Chili, Garlic, White Wine, Fresh Herbs



DINNER CONT'D

Served Daily from 6pm to 9pm

MAIN COURSES

PAN SEARED FAROE ISLANDS SALMON // 46.75

Seared Salmon, Carrot Coconut Puree with Sautéed Spinach & Asparagus

CHEF SHIVA'S MONKFISH CURRY | \$47.00

Red Thai Chili, Steamed Rice, Seasonal Vegetables

CATCH OF THE DAY (ALMONDINE) // MKT PRICE

Ask your server for today's selection of Local Fish, served with Baby Potatoes, Lemon Butter Sauce, Flaked Almonds

STUFFED TIGER SHRIMP // 46.75

Lump Jonah Crab Meat, Lemon & Saffron Risotto, Lemon Capers Sauce

SEAFOOD PAELLA // 46.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

CLASSIC CHEESEBURGER // 26.75

Custom Blend of Fresh Ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche

RACK OF LAMB (14oz) // 64.75

Mashed Potatoes & Red Wine Jus

DEBRAGGA HALF DEBONED HERBS CHICKEN // 44.75

with Mashed Potatoes & Gravy

CHAIRMAN'S RESERVE RIBEYE (14oz) // MKT PRICE

Mashed Potatoes & Red Wine Jus

USDA PRIME NEW YORK STRIPLOIN (12oz) // 62.75

Mashed Potatoes & Red Wine Jus

SIDES

Buttered Asparagus \$14.75 | Honey Glazed Carrots \$14.75 | Sautéed French Beans & Broccolini \$13.75 | Mushroom Medley \$13.50 | Plain Mashed Potatoes \$9
Steamed Basmati Rice \$9 | Truffle Parmesan Fries \$14.50 | Mixed Green Salad \$9

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SNACK MENU

9pm to 10pm

CLASSIC CHEESEBURGER // 26.75

Custom Blend of Fresh Ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche

CHICKEN CAESAR SALAD // 21.75 // 29.75

Pan Roasted Chicken Breast, Garlic Croutons, Chopped Romaine, Shaved Parmesan Cheese, House-made Caesar Dressing

BERMUDA FAVOURITES BREADED CHICKEN WINGS // 18.75

Celery, Blue Cheese Dressing

BERMUDA FISH CHOWDER // 17.00

Gosling's Rum, Outerbridge's Sherry Pepper

CHICKEN TENDERS // 18.75

with Fries

VEGETABLE CRUDITIES // 15.75.00 (v)(n)

Hummus

SHRIMP COCKTAIL // 23.75

Poached Tiger Shrimp, Traditional Cocktail Sauce

BERMUDA STYLE MAC & CHEESE // 15.75

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POOL MENU

We offer room service from 2.30pm to 6pm

APPETIZERS AND SALADS

MEZA PLATTER // 23.75 (v)

Grilled Halloumi, Saffron Hummus, Romesco, Olives,
Pomegranate and Quinoa Tabbouleh, House-baked Pita Chips.

WASABI PRAWN // 24.75

Fried Prawn, with Wasabi Mayo & Mango Salsa

CHICKEN CEASAR SALAD // 21.75 // 29.75

Pan Roast Chicken Breast, Garlic Croutons,
Chopped Romaine, Shaved Parmesan Cheese, Housemade Aioli Dressing.

CRAB CAKES // 27.75

Lump Jonah Crab Meat, With Apple, Cabbage slaw & Relish Remoulade

SANDWHICHES

Served with French Fries or Salad

SEAFOOD CROISSANT // 32.75

Fresh Poached Shrimp & Maine Lobster Salad, Shredded Romaine, Red Onions,
Old Bay Aioli, Toasted Croissant.

HARBOR ROAD FISH SANDWICH // 24.75

Grilled Wahoo Fish, Seared Banana, Lettuce, Tomato,
Tartare Sauce, Raisin Bread.

CLASSIC CHEESEBURGER // 26.75

Custom Blend of fresh-ground Angus Beef Chuck, Smoked Cheddar,
Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche

CLUB SANDWICH // 24.75

Toasted Whole Wheat, Applewood Smoked Ham, Bacon,
Swiss Cheese, Lettuce, Tomato.

GRILLED CHICKEN TIKKA BURGER // 23.75

Lettuce, Pickled Cucumber, Red Onion, Jalapenos, Burger Special Sauce,
Toasted Brioche Bun