

## CARIBBEAN CUISINE AT THE REEFS RESORT & CLUB

**SOUTHAMPTON, Bermuda** – The dedicated culinary team at The Reefs Resort & Club, a refined yet relaxed resort presenting classic sophistication, gracious hospitality and private pink-sand beaches, flawlessly blends superior cuisines with impeccable service in an alluring atmosphere.

The Reefs Resort & Club offers several acclaimed restaurants with distinct gourmet menus promising a memorable dining experience. Whether seeking striking views or romantic ambiance, diners enjoy fresh local fare and signature cocktails at each establishment.

**Aqua Terra** is a sea- and farm-to-table experience at The Reefs. An homage to the sea and land of Bermuda, Aqua Terra focuses on New World Cuisine and evokes the flavors of island life with innovative dishes such as *Grilled Octopus*, along with traditional island meals of *Grilled Bermuda Rockfish* and the famed *Bermuda Fish Chowder*.

Overlooking a private pink-sand cove and tucked into a limestone cliff, **Coconuts** provides a relaxed, open-air setting for savoring signature favorites such as *Caribbean Coconut Chicken Breast* or *Seared Jumbo Scallops*. Open seasonally April through November, Coconuts presents the perfect day spot for guests to grab an informal lunch or nosh on Caribbean cuisine directly from their lounge chair. In the evening, The Sand Bar serves up spirited cocktails while guests relish in spectacular Bermudian sunsets. Coined “the best place in Bermuda to fall in love” by *The Bermudian*, Coconuts offers a lavish five-course specialty menu complete with sparkling wine for a romantic dining experience under the stars.

Perched high on the cliffs, **Ocean Echo** provides peaceful serenity. Boasting 180 degree-views of the shimmering Atlantic Ocean, Ocean Echo uses locally sourced ingredients for our infamous Sunday Brunch and private events. Guests enjoy breakfast on the Ocean Echo terrace in the ocean breeze.

**Royston's** offers a combination of warmth and excitement with its impressive wood-fired pizza oven and show kitchen. Available for private events, Royston's and the **Royston's Wine Room** provides an intimate and memorable setting where guests dine within Bermuda stone walls among countless bottles of wine housed in rich mahogany cabinetry.

For private parties, wedding receptions or other special events, resort guests and Bermuda locals turn to The Reefs Resort & Club catering team for exquisite menu options and festive libations. Tailored to fit individual needs, the customizable catering menu includes mouth-watering selections such as *Slow Braised Short Rib*, *Panko Crusted Crab Cake*, *Sesame Crusted Tuna Filet* and *Mango & Guava Mousse Timbale*. Guests are entertained with live cooking stations, impressive fresh sushi displays, a raw bar or an extensive buffet offering.

Accompanying the expansive culinary menu, beverage packages offer varied brand options and pricing. For events of 40 people or more, a specialty cocktail station is a unique add-on to enhance the lively atmosphere, and can be customized: mojitos, margaritas, or a selection of cocktails crafted by our experts.

Adhering to British custom, The Reefs Resort & Club serves a traditional Bermudian afternoon tea daily in the resort lounge. For diners looking to explore the culinary offerings



elsewhere on the island, resort guests partake in the Dine Around program, sampling restaurants at Cambridge Beaches.

An intimate upscale Bermuda resort focused on four-diamond personalized service, The Reefs Resort & Club presents classic sophistication. Recognized for gracious hospitality, this family-owned cliffside resort overlooks a pink-sand cove and boasts breathtaking ocean views. A top voted resort among travelers within the Caribbean, Bermuda and the Bahamas, The Reefs Resort & Club welcomes loyal clientele year-after-year with distinctive experiences and timeless luxury.

For more information about restaurants at The Reefs Resort & Club, please visit [thereefs.com/dining](http://thereefs.com/dining) or call (441) 238-0222.

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