



RESTAURANT WEEKS

Jan 16 - Feb 16

Join us at The Three Kings for lunch or dinner and savor our signature favorites alongside exclusive creations crafted just for Restaurant Week!

Two Course Lunch
\$35 plus gratuity

Three Course Dinner
\$59 plus gratuity



Tue - Sat

Lunch 11:30am - 2:30pm
Dinner 5:00pm - 9:30pm

Sun

Lunch 12:00am - 2:30pm
Dinner 5:00pm - 9:30pm

Reserve Your Table Today!

3 King's Square St. George's | OpenTables | Tel. 543-9900



RESTAURANT WEEKS MENU

Jan 16 - Feb 16

3 Course Dinner Menu

FIRST COURSE

Choose any one

Bermuda Fish Chowder

A rich fish chowder with spiced tomato, Gosling's Black Seal Rum reduction

Amber Zest Medley

Fresh arugula with roasted beetroot, orange, cherry tomato, goat cheese

Wahoo Ceviche

Pineapple, red pepper, lemon

SECOND COURSE

Choose any one

“The Spice of India”

Butter Chicken

Creamy curry, rich layers of flavor, blending tomatoes, butter, and garam masala. Served with basmati rice

“Taste of the Orient”

Beef Chinese Szechuan

Tender beef, spicy stir fry, vegetables. Served with white rice

“The Riviera”

Seafood Linguine

Shrimp, scallops, calamari, mussels with a creamy pink brandy sauce

FINAL COURSE

Choose any one

**Lemon Meringue
Tart**

Bread Pudding
with Raisins

\$59 per person plus gratuity



RESTAURANT WEEKS MENU

Jan 16 - Feb 16

2 Course Lunch Menu

FIRST COURSE

Choose any one

Bermuda Fish Chowder

Local Favourite

Broccoli & Cauliflower Bites

Broccoli & cauliflower in a crisp coating

Wedge Caesar Salad

Blue cheese, bacon, parmasean

SECOND COURSE

Choose any one

Crispy Fish Taco

Fried fish, pico de gallo, cabbage and tartar sauce. Served in a soft taco

Smashed Cheeseburger Taco

Charred smashed cheeseburger served with pickles, lettuce, onion and special sauce. Served in a soft taco

Chicken Tikka Curry Roll

Chicken breast pieces cooked in exotic spices & yogurt-based Indian gravy, served in a thin paratha bread lined with egg

\$35 per person plus gratuity





TRIBE
DINING AND LOUNGE

2025 Restaurant Weeks

Jan 16 - Feb 16

Savor the vibrant flavors of Indian cuisine during Restaurant Weeks! Enjoy fragrant curries, succulent tandoori, and delectable desserts, expertly crafted by our chefs.

Three Course Dinner
\$59 plus gratuity

OPEN

Tuesday – Sunday
5:00pm – 9:30pm

Reserve Your Table Today!!

6 North Shore, Flatts | [Tribe.bm](https://tribe.bm) | 543-9909

RESTAURANT WEEKS 2025 MENU

3 Course Dinner - \$59 per person plus gratuity

APPETIZER

Choose any one

Masala Papad

Crisp Indian flatbread, lentil, bell pepper, tomato, mint, roasted cumin, grated cheese

Pickled Marinated Fish Tikka

Zesty & tangy fish, marinated in pickles

Chicken 65

Succulent pieces of chicken breast, marinated in exotic spices, deep fried

ENTRÉE

Choose any one

Awadhi Jackfruit Biryani

Savoury jackfruit, delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas

Coconut Jhinga Curry

Highly seasoned shrimps cooked in coconut curry with delicious Indian herbs and spices.
Served with Basmati Rice

Chicken Ruby

Tender chicken in a rich, silky makhani sauce. A good and proper curry rodent with spice and flavour.

Lamb Coconut Curry

Tender cuts of lamb in a light, natural coconut curry sauce.

DESSERT

Choose any one

Jalebi with Rabiri

Crispy, golden-fried jalebi soaked in surgery syrup, swerved with rich, creamy rabri- an indulgent fusion of sweetness and warmth for the perfect dessert experience.

Carrot Halva

Carrot ghee, aromatic spices, paired with a scoop of vanilla ice cream.





RESTAURANT
**EIGHT
& VINE**
CAFE & BAR

2025 Restaurant Weeks

Jan 16 - Feb 16

Join us at Eight & Vine to indulge in a culinary journey featuring some of our most beloved dishes, crafted with fresh, seasonal ingredients. Discover our unique flavors, enjoy waterside views or dine directly on the harbour with our Restaurant Weeks menu.

This is the perfect opportunity to experience the Eight & Vine charm.

Two-Course Lunch

\$35 plus gratuity

Three-Course Dinner

\$59 plus gratuity

Reserve Today!

8 Front St, Hamilton | EightAndVine.bm | 295-5272



RESTAURANT
**EIGHT
& VINE**
CAFE & BAR

RESTAURANT WEEKS 2025

Jan 16 - Feb 16

3-Course Dinner

APPETIZER

Choose any one

Avgolemono Soup

Greek Lemon Chicken Soup with Rice

Htipiti v

Roasted Red Pepper, Feta, Red Wine Vinegar, Grilled Pita

Lobster Ceviche DF GF

Mango, Red Pepper, Lemon

ENTRÉE

Choose any one

Spinach & Ricotta Cannelloni v

Creamy Spinach, Marinara, Melted Cheese

Lemon Oregano Chicken DF GF

Horta Plaki, Tourné Sauce

Beef Stroganoff

Tender beef, mushroom gherkins, red wine jus,
herb-infused rice

DESSERT

Choose any one

Cheesecake

Blueberry Sauce

Lemon Meringue Tart

Tiramisu

\$59 per person plus gratuity

RESTAURANT
EIGHT & VINE
CAFE & BAR

8 Front St. Hamilton

Tel. 2955272 | eightandvine.bm

RESTAURANT WEEKS 2025

Jan 16 - Feb 16

2-Course Lunch

APPETIZER

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