





2 COURSES - BBD \$135.00 | 3 COURSES - BBD \$165.00

STARTERS

TRADITIONAL HAM BONE AND SPLIT PEA SOUP

BACON, CROUTONS, CARROTS AND PEAS

CHILLI FRIED CALAMARI

LEMON AIOLI, SLICED FLAVOR PEPPERS

TIDES CAESAR SALAD

ROMAINE HEARTS, CREAMY CAESAR DRESSING, PARMESAN, FOCACCIA CROUTONS

ASIAN STYLE PULLED PORK SPRING ROLL

PINEAPPLE AND TAMARIND PUREE, SWEET PEPPER, CASHEW AND MANDARIN SALAD

TRADITIONAL PRAWN COCKTAIL

POACHED SHRIMP, GREENLAND PRAWNS DRESSED IN MARIE ROSE SAUCE, CUCUMBER, CHERRY TOMATOES & FRESH LEMON

FRIED CHICKEN WINGS GLAZED IN CHILLI AND HONEY

SWEET POTATO SALAD, MARINATED CABBAGE, RUM AND APPLE PUREE

MAINS

TIDES CHRISTMAS PLATTER

ROAST TURKEY, GLAZED HAM, STUFFING, JUG JUG, MACARONI PIE, RICE AND PEAS, BUTTERED VEGETABLES, CRANBERRY SAUCE & CREOLE GRAVY

BLACKENED CATCH OF THE DAY

GRILLED POTATOES, SWEETCORN CHOWDER, GRILLED LOCAL VEGETABLES, PICKLED FENNEL & GRAPEFRUIT SALAD

CREAMY CHICKEN ALFREDO LINGUINE

GARLIC BUTTERED BROCCOLI, PARMESAN WAFERS

TIDES CARIBBEAN CURRY

BASMATI RICE, BROCCOLI & PLANTAIN SERVED WITH A CHOICE OF CHICKEN, FISH, SHRIMP OR VEGETABLES

TRUFFLED MUSHROOM RISOTTO

TEMPURA FRIED OYSTER MUSHROOMS, HAZELNUT PESTO, DRESSED ROCKET AND PARMESAN

TIDES HANDMADE BEEF BURGER

CHEDDAR CHEESE, TOMATO RELISH, CRISPY ONION RING, LETTUCE, TOMATOES AND PICKLES, SERVED WITH FRENCH FRIES

FLYING FISH TACOS

SOFT TORTILLA, MARINATED CABBAGE, ROMAINE LETTUCE, GUACAMOLE, MANGO SALSA, SOUR CREAM, SPICY MAYO & CAJUN SPICED SWEET POTATO CRISPS

BEETROOT AND ROASTED PUMPKIN SALAD

MIXED LEAVES, QUINOA, DRIED CRANBERRIES, CLEMENTINE'S, TOASTED SEEDS,
DRESSED IN HONEY AND WHOLEGRAIN MUSTARD VINAIGRETTE
SERVED WITH A CHOICE OF CHICKEN, CATCH OF THE DAY OR GRILLED HALLOUMI CHEESE

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

(VE) - REPRESENTS VEGAN & VEGETARIAN DISHES (GF) - REPRESENTS GLUTEN FREE DISHES.

PRICES ARE QUOTED IN BARBADOS DOLLARS, INCLUSIVE OF 2.5% LEVY TAX AND 10% VAT & SUBJECT TO 12.5% SERVICE CHARGE.

WE ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS CREDIT CARDS ONLY.



BUTTERSCOTCH SAUCE, BRANDY SNAP TUILE, CANDIED PECANS, SERVED WITH VANILLA ICE CREAM OR RODDAS CLOTTED CREAM

TRADITIONAL BAJAN FRUIT CAKE (SERVED WARM)

RUM & RAISIN ICE CREAM, RUM CRÈME ANGLAIS

COCONUT AND SORREL PANNA COTTA VE/GF

MIXED BERRY COMPOTE, CARAMEL BISCUIT AND COCONUT SORBET

BAILEYS TIRAMISU

BAILEYS, LADY FINGERS, COFFEE LIQUEUR, CHOCOLATE GLAZE, VANILLA CHANTILLY

