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NEW YEAR'S EVE

Vegan Menu

NEW YEAR'S EVE 2025

Silver Jubilee – Seven Course Vegan Menu | BBD \$1,250
'AN EPICUREAN JOURNEY'

AMUSE BOUCHE

MARINATED BEETROOT AND PUMPKIN, VEGAN PESTO

SOUP

CURRIED CARROT & COCONUT SOUP, CURRY OIL AND FRESH CILANTRO

STARTER

CHILI FRIED TOFU, PEANUT SATAY, ASIAN SALAD
OR

STEAMED VEGETABLE GYOZA

HANDCRAFTED VEGETABLE GYOZA, GENTLY STEAMED AND SERVED WITH A YUZU-PONZU SAUCE,
TOPPED WITH FRESH CHILI AND SCALLIONS

SORBET

CHAMPAGNE SORBET, LEMON ZEST, ELDERFLOWER

ENTRÉE

TEMPURA FRIED MUSHROOMS, STIR FRIED RICE NOODLES,
COCONUT AND SEAWEED CRUMB, FIVE SPICE AND MISO BROTH
OR

ROASTED EGGPLANT, CAPONATA VEGETABLES, HERB CRUMB, VEGAN ONION JUS

DESSERT

COCONUT AND MANGO PANNA COTTA ^{VE/GF}
MANGO & MALIBU SALSA, COCONUT SORBET, CARAMEL BISCUIT

THE FINALE

A SELECTION OF CAREFULLY CRAFTED VEGAN PETITS FOURS
SERVED WITH FRESHLY BREWED COFFEE OR FINE TEA

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.