

STARTERS

SPICED CARROT & COCONUT SOUP (V) - \$40

Curried Eggplant, Lime Crème Fraiche

BARBEQUED BABY BACK RIBS - \$48

Potato Salad, Red Cabbage, Sesame Seeds, Warm BBQ Sauce

CRISPY SPANISH STYLE LOBSTER RISOTTO BALLS - \$54

Shellfish Gazpacho, Chorizo, Saffron & Garlic Aioli, Smoked Paprika

FRESH BURATTA - FROM PUGLIA IN ITALY (V) - \$45

Italian Tomatoes, Basil Pesto, Garlic Croutons

TIDES CAESAR SALAD - \$38

*Bacon, Romaine Hearts, Creamy Caesar Dressing, Parmesan
& Focaccia Croutons*

FRIED CALAMARI - \$40

Chili Aioli Dip, Lemon

CRISPY CHILI BEEF - \$48

Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame

CRAB SALAD - \$51

*Lightly Spiced, Avocado Guacamole, Eggplant, Chili & Lime Dressing,
Plantain Chips, Pomegranate Caviar*

JUMBO COCONUT CRUSTED SHRIMP (4) - \$51

Sweet Chili & Mango Dip

TARTARE OF FRESH TUNA IN A SOYA DRESSING - \$48

Wakame Seaweed, Radish, Wasabi, Sesame Seeds

MAINS

CATCH OF THE DAY - \$90

*Tides Jerked Sweet Potato Fishcake, Spinach, Kale, Zucchini Ribbons,
Squash & Ginger Sauce*

MISO BLACKENED SCOTTISH SALMON FILET - \$107

*Sweet Potato Salad, Shredded Oriental Vegetables In A Chili & Sesame Dressing,
Sweet Potato Puree, Fresh Mango Sauce*

TIDES SEAFOOD PLATTER - \$210

*Grilled Caribbean Lobster Tail, King Scallops, Mussels and Shrimp, Asparagus,
Garlic & Herb Butter, Hand Cut Fries, Caesar Salad*

PAN ROASTED IBERICO PORK 2 WAYS - \$135

*Savoy Cabbage, Carrots, Garlic Mash Potato, Rum & Date Puree,
Caper & Mustard Sauce*

POT ROASTED CHICKEN BREAST - \$92

*Parmesan & Black Pepper Gnocchi, Garden Peas,
Parmesan Cream Veloute, Crispy Prosciutto Ham*

LAMB SHANK - SLOW COOKED IN COCONUT MILK & AROMATIC HERBS - \$95

*Grilled Zucchini, Pumpkin, Dried Tomatoes, Plantain Fu Fu,
Lemon & Herb Bulgur Wheat*

THAI VEGETABLE CURRY (V)- \$78

Add Chicken BBD\$15 | Add Shrimp BBD\$20

Chili, Lime, Lemongrass, Basmati Rice, Fresh Coconut, Coriander

SURF & TURF (BEEF TENDERLOIN & SHRIMPS) - \$245

Local Vegetables, Potato Gratin, Beef Gravy & Lemon Butter

BEEF TENDERLOIN FROM SURREY FARM - \$148

*Parmesan & Rosemary Dauphinoise Potato, Sauté Mushroom.
Broccoli, Carrot & Aulse Puree, Garlic & Herbs Jus*

100Z WAGYU SIRLOIN STEAK - \$350

Onion Rings, Hand Cut Fries, Asparagus, Vine Tomatoes, Red Wine Sauce

SRI LANKAN PUMPKIN & COCONUT CURRY (V) - \$84

Chili & Cilantro, Wild Rice, Chutney & Poppadums