Cides

# Rhythm & Roast Sunday Prix Sixe Menu

# BBD\$185.00 per person

### Spiced Squash & Coconut Soup (V)

Cilantro, Lime Crème Fraiche

#### **Sticky Baby Back Ribs**

Tamarind Glaze, Sweet Potato Salad & Red Cabbage

### Chili Fried Crispy Calamari

Lemon Aioli

#### Local Mahi Mahi Fish Cake

Shrimp Salad, Cocktail Sauce, Cucumber & Tomato

#### Crispy Chili Beef

Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame

#### **Tides Greek Salad**

Tomatoes, Cucumber, Red Onion, Bell Peppers, Feta Cheese

#### **Roast Beef**

Yorkshire Pudding, Roasted Duck Fat Potatoes, Broccoli Hollandaise, Carrot Puree, Buttered Greens, Red Wine Gravy

## **Blackened Catch of The Day**

Spiced Sweetcorn Chowder, Grilled New Potatoes, Roasted Caribbean Vegetables, Pickled Fennel and Grapefruit Salad

#### **Flying Fish Tacos**

Soft Tortilla, Marinated Cabbage, Romaine Lettuce, Avocado, Mango Salsa, Sour Cream, Spicy Sauce, Sweet Potato Crisps in Mexican Spices

#### Chicken Alfredo Linguini

Broccoli & Aged Parmesan

#### **Tides Double Beef Cheeseburger**

Sesame Brioche Bun, Lettuce, Pickles, Tomato, Big Mac Sauce, Crispy Onion & Hand Cut Fries

## Thai Chicken OR Vegetable Curry (Shrimp +BDS\$25)

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

## **Baked Mars Bar Cheesecake**

Caramel Sauce, Cocoa Nib Tuille, Vanilla Ice Cream

### **Sticky Toffee Pudding**

Butterscotch Sauce, Brandy Snap Tuille, Vanilla Ice Cream, Candied Pecan Nuts

#### **Chocolate Fudge Cake**

Vanilla Ice Cream

## **Selection of 3 French Cheeses**

Served with Chutney and Walnut & Raisin Bread, Fresh Celery, Grapes

#### Mr. Whippy Vanilla Soft Serve Ice Cream

Caramel Popcorn, Caramel Fudge Pieces & Butterscotch Sauce

#### A Selection of Tides Ice Creams & Sorbet

Fresh Fruit and Berries



#### Starters

Spiced Squash & Coconut Soup (V) Cilantro, Lime Crème Fraiche	\$38.00
Baby Back Ribs Glazed In Sweet & Sour Tamarind	\$49.00
Potato Salad, Pickled Red Cabbage, Warm Tamarind Sauce and Pineapple Salsa	\$49.00
Spanish Style Lobster Risotto Balls	\$59.00
Shellfish Gazpacho, Chorizo, Saffron & Garlic Aioli, Smoked Paprika	Ψ37.00
Fresh Italian Buffalo Mozzarella	\$45.00
Italian Tomatoes, Basil Pesto, Garlic Croutons	Ψ15.00
Chili Fried Crispy Calamari	\$41.00
Lemon Aioli	Ψ11.00
Tides Caesar Salad	\$39.00
Romaine Hearts, Creamy Caesar Dressing, Parmesan, Focaccia Croutons	407.00
Crispy Chili Beef	\$48.00
Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame	·
Crab Salad	\$53.00
Lightly Spiced, Avocado Guacamole, Eggplant, Chili & Lime Dressing, Plantain Chips,	
Mango Caviar	
Jumbo Coconut Crusted Shrimp (4)	\$48.00
Sweet Chili & Mango Dip	
Warm Salad of Creole Spiced Octopus	\$51.00
Heirloom Tomatoes, Baby New Potatoes, Capers, Red Onions, Herb Emulsion, Fresh D	ill
Maina	
Mains Catch Of The Day	\$95.00
Spiced Sweetcorn Chowder, Grilled New Potatoes, Roasted Caribbean Vegetables,	Ψ73.00
Pickled Fennel and Fresh Grapefruit Salad	
Teriyaki Glazed Salmon Filet	\$117.00
Sticky Coconut & Ginger Rice, Tides Kimchi, Beetroot, Furikake and Mango Salsa	
Grilled Caribbean Lobster Tail	\$235.00
King Scallops, Mussels and Shrimp, Garlic & Herb Butter, Hand Cut Fries, Caesar Salad	
Rare Breed Pork Belly	\$98.00
Garlic Mashed Potatoes, Hispi Cabbage with Sweetcorn, Rum and Date Puree,	
Beetroot, Charcuterie Sauce	+00.00
Roast Chicken Breast with Moroccan Seasoning	\$89.00
Parmesan & Black Pepper Gnocchi, Garden Peas, White Wine Cream Velouté, Crispy Prosciutto Ham	
Slow Braised Lamb Shank	\$98.00
Creole Style Green Lentils, Creamed Sweet Potato, Grilled and Marinated Zucchini,	Ψ,0.00
Crispy Plantain	
Tides Curry with Chicken or Shrimp	\$93.00 / \$98.00
Chili, Lime, Lemongrass, Basmati Rice, Fresh Coconut, Coriander	
Surf and Turf (6oz Beef Fillet & 3 King Prawns)	\$175.00
Grilled Caribbean Vegetables, Pommes Puree, Beef Gravy, Garlic and Herb Butter,	
Crispy Onion and Beef Jus	
Blackened Cauliflower 'Steak' (V)	\$84.00
Barrel Aged Feta Cheese, Raisin & Caper Dressing, Cauliflower Puree,	
Cashew Nuts and Sweet Potato Fries  Thei Vegetable Curry (I)	<b>ታ</b> Ω4 ΩΩ
Thai Vegetable Curry (V)  Chili Lima Lamangrasa Basmati Disa Erash Casanut Cariandan	\$84.00
Chili, Lime, Lemongrass, Basmati Rice, Fresh Coconut, Coriander	#4.40.00
Surrey Farm Beef – Two Ways (6oz Tenderloin and Slow Cooked Short Rib)	\$148.00
Parmesan & Rosemary Dauphinoise Potato, Sauté Mushroom, Broccolini, Carrot & Ainse Puree, Black Truffle and Herb Jus	
Garrot & Milise I direc, black fruille alla lierb jus	



<b>Raspberry Soufflé</b> Madagascar Vanilla Ice Cream, F	Raspberry Co	ulis	45
Baked Mars Bar Cheesecake Caramel Sauce, Cocoa Nib Tuille	e, Vanilla Ice (	Gream	41
Chocolate Tidation Flourless Chocolate Cake, Dark ( Espresso & Chocolate Sauce, Ba			41
Sticky Toffee Pudding Butterscotch Sauce, Brandy Sna Candied Pecan Nuts	p Tuille, Vani	lla Ice Cream,	39
Bread & Butter Pudding Caramelized Banana, Rum & Van	nilla Sauce, Ba	anana Ice Cream	42
<b>Tides Iced Chocolate Coconut</b> Mango Salsa, Dark Chocolate Co		Sorbet	39
Mr. Whippy Vanilla Soft Serve Caramel Popcorn, Caramel Fudg		utterscotch Sauce	34
A Selection of Tides Ice Cream Fresh Fruit and Berries	ns and Sorbe	t	30
Dessert and Fortified Wines by The Glass Francescano Natura Assisi, Moscato d'Asti DOCG 2021 – Piedmont, Italy Château Simon, Sauternes 2018- Bordeaux, France Ramos Pinto, Tawny Porto- Douro Valley, Portugal NV Warre's Otima 10yr Tawny Port, Porto – Portugal Warre's Otima 20yr Tawny Port, Porto – Portugal			35 70 35 45 65
Special Coffees Served with B	iscotti		
Americano	12	Tides Calypso Ice Coffee	19
Cappuccino	12	Jamaica Coffee	33
Espresso	10	Irish Coffee	35
French Press Coffee	12	Baileys Coffee	35
Macchiato	12	Brandy Coffee	35
Flat White Coffee Herbal Tea	12 10	Italian Coffee	35 25
Latte	10 12	Spanish Coffee Bajan Coffee	35 35
Iced Latte	13	Iced Coffee	12

## Ask your Waiter about our Cigar Selection

