

SUNDAY LUNCH MENU

BBD\$135.00 per person

STARTERS

SPICED CARROT & RUTABAGA SOUP (V)

Curried Eggplant, Lime Crème Fraiche

CHILLED SHRIMP & TOMATO SALAD

*Cucumber, Baby Gem Lettuce, Cocktail Sauce,
Fancy Tomatoes*

CRISPY FRIED CHICKEN WINGS

*Glazed in BBQ Sauce, Sweet Potato Salad,
Red Cabbage, Warm BBQ Sauce*

CHEF'S SALAD

*Mixed Leaves, Artichokes, Apples, Grapes, Creme Fraiche
Dressing, roasted Hazelnuts, Parmesan Cheese*

TIDES CAESAR SALAD

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

SALMON & HERB FISHCAKES

Dill Pickled Cucumber, Sriracha Mayonnaise

MAINS

ROAST BEEF

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

INDONESIAN SEAFOOD & FISH STEW

*Rice Noodles, Fragrant Coconut Sauce Cashew Nuts
& Aromatic Herbs*

GRILLED CATCH OF THE DAY

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

ROAST GAMMON

*Creamed Mash Potatoes, Buttered Savoy Cabbage, Beetroot,
Tender Stem Broccoli, Roast Carrots, Apple Puree, Cider & Mustard Cream*

ROAST CHICKEN BREAST

*Parmesan & Black Pepper Gnocchi, Grilled Peppers, Peas, Parmesan
Cream Sauce, Crispy Prosciutto Ham*

SRI LANKAN PUMPKIN & COCONUT CURRY (V)

Scallions, Chili, Cilantro, Wild Rice, Mango Chutney & Poppadoms

DESSERTS

POACHED FRESH PEACHES

Raspberries, Mascarpone Mousse, Tonka Bean Ice Cream

BREAD & BUTTER PUDDING

Creme Anglaise, Plum Pudding Ice Cream

SPICED STICKY TOFFEE PUDDING

*Butterscotch Sauce, Caramelized Bananas,
Roasted Pecan Nuts, Vanilla Ice Cream*

WARM CHOCOLATE MOUSSE

Yuzu Sorbet, Caramelized Chocolate

TIDES CARROT CAKE

*Caramelized Confit Orange, Walnut & Pecan Parline,
Spiced Cream Cheese*

TIDES VANILLA SOFT SERVE ICE CREAM

Waffle Basket, Strawberries