



SUMMER EXPERIENCE

Curated seasonal dishes inspired by coastal flavours.

\$135 for 2 Courses (per person)

Available from 5:00pm

TO BEGIN

**Buttermilk Fried Chicken
Thighs**

Buffalo Aioli, Pickled
Jalapeño, Lemon Zest

Chilli Fried Calamari
Hot Peppers, Lemon Aioli

Tides Caesar
Romaine Hearts, Parmesan,
Focaccia Croutons

MAIN SELECTION

Slow Braised Lamb Shank
Creole Lentils, Buttered
Greens, Crispy Plantain

Tides Caribbean Curry
Fresh Coconut, Basmati Rice,
Broccoli, Fried Plantain
*Choice of chicken, local fish,
shrimp or vegetable*

Grilled Catch of the Day
Spiced Sweetcorn Chowder,
Pickled Fennel & Grapefruit
Salad

SIGNATURE ENHANCEMENTS

Spicy Seafood Linguini
Crab, Shrimp, Mussels & Clams,
Blistered Cherry Tomatoes, White Wine,
Scotch Bonnet Butter, Charred Lemon
+ \$28

8oz Surrey Farm Beef Tenderloin
Crispy Fries, Peppercorn Sauce
+ \$45

Fillet of Seabass
Sautéed Greens,
Passionfruit Buerre Blanc,
Chilli Oil
+\$15

SOMETHING SWEET **+\$20**

Sticky Toffee Pudding
Butterscotch Sauce,
Vanilla Ice Cream

Baileys Bread & Butter Pudding
Rum Caramel,
Banana Ice Cream

Baked Mars Bar Cheesecake
Caramel Sauce, Cocoa
Nib Tuile

Selection of House-Made Ice Creams & Sorbets

OPTIONAL ADDITIONS

Truffle Fries
+ \$12

Local Steamed Vegetables,
Tarragon Butter
+ \$14

Garlic Prawns
+ \$18

Ask your Waiter about our Cigar Selection

Please inform us of any Allergies or Dietary Requirements. (GF) - Gluten Free

Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge