

# TIDES

BAR+GRILL

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## MENU À LA CARTE STARTERS

Roasted Carrot **V**

*Spice hummus, harissa, local honey*

23

Potato Leek Soup **D | G**

*Parmesan crouton, potato crisp, truffle cream*

28

Pan Seared Scallops **D | G**

*Miso & Aji Amarillo sauce, parsnip puree*

31

Crab Cake **G | SF**

*Island remoulade*

35

Beef Tartare **D**

*Prime tenderloin, cognac, red onion, capers, crostini* 37

D - Dairy | N - Nuts | SF - Shellfish | V - Vegetarian | VE - Vegan

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.

Prices are quoted in USD, subject to 16% government tax and 12% service charge.

# MENU À LA CARTE

## FROM THE LAND AND SEA

Lemon & Thyme Marinated Octopus  
60

12 oz New Zealand Rack of Lamb  
75

8 oz Prime Beef Striploin  
75

9 oz Prime Ribeye  
125

22oz Spiny Lobster Tail  
210

### SIDES

15

Garlic Spinach

Grilled Vegetables

Roasted Potato

### SAUCES

Red Wine Jus

Chimichurri

Gorgonzola Creamy Sauce **D**

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# À LA CARTE

## SIGNATURE MAINS

Roasted Eggplant **D | G**

*Vegetable ragu, quinoa, Tzatziki sauce*

48

Blackened Fish **D**

*Braised Fennel, confit tomato, white wine sauce*

65

Homemade Fettuccine & Tiger Prawn **D**

*Cream Armagnac sauce*

80

Prime Beef Fillet **D**

*6 oz. tenderloin, mushroom, saffron fondant*

*potato, asparagus, red wine jus*

125

## DESSERTS

Apple Tatin

*Vanilla ice cream*

22

Matcha Cream Caramel **G**

*Sparrow rum berries compote*

23

Chocolate Orange Mousse **D | G**

*Yogurt ice cream*

23

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# BEVERAGES

## COFFEE CORNER

Espresso

7

Americano

7

Cappuccino

8

Caffè Latte

8

Iced Coffee

8

Hot Chocolate

8

Affogato al Caffè

*Vanilla Ice Cream & Espresso*

15

All our coffees are sustainably sourced from eco-friendly farms.  
Served with whole milk, 2% milk, soy milk, oat milk or almond milk.

## ORGANIC TEA

7

English Breakfast Tea

Oolong | Long-life Green

Chamomile | Peppermint | Lavender

Earl Grey | Vanilla Rooibos.

All our teas are sustainably sourced from ecofriendly farms

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