



Creole Soirée

Starter

Lobster Bisque

Creole style

Shrimp salad

Mango chili salsa

Fish

Okra gumbo with blue crab

Meat

Glazed pork belly , plantains, mango slaw, tamarind sauce

Herb Crusted Lamb loin , cassis jus, potato croquette

Dessert

Sorrel crème brûlée

TIDES BAR + GRILL

Wednesday 20th, December 2023

USD150 per person

All prices are subject to 16% government taxes 10% service charge



Surf & Turf Delights

A Gastronomic Fusion Evening

Amuse Bouche

Foie gras cappuccino, smoked haddock

Starter

Sea Scallops with Argentinian Sausage

Homemade spicy mango chutney

Main

Wagyu Tenderloin & Spiny Lobster Medallion

Asparagus, potato au gratin, black truffle ,Périgueux sauce

Dessert

Vincentain Chocolate Mousse

Passion cream filling

TIDES BAR + GRILL

Saturday 23rd, December 2023

USD150 per person

All prices are subject to 16% government taxes 10% service charge



New Year's Eve

Amuse Bouche

Osetra caviar, sweet potato blini, chives, eggs

Flame Torched Spiny Lobster

Chervil gelee, petit vegetables, velouté

Duck Confit Tortellini

Cherry consomme

Hand Dived Sea Scallops

ceviche, leche de Tigre, crispy taro

Palate Cleanser

Wild Red Snapper

Fine herbs, champagne sabayon,

White truffle arborio risotto

OR

24 days Dry-age Black Angus Striploin

Stuffed zucchini flower, morel, thyme jus

Cocoa Bean

Vincentian milk chocolate, hazelnut, citrus

TIDES BAR + GRILL

Sunday 31st, December 2023

US\$425 per person

All prices are subject to 16% government taxes 10% service charge