

TIDES



À LA CARTE

STARTERS

Crab Cake

Island remoulade

35

Spiced Roasted Baby Carrot

*Celeriac purée, harissa, local
honey*

23

Beef Tartare

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

37

Steak Heirloom Tomato

27

Potato & Leek Soup

Summer truffle cream

28

Pan Seared Scallops

Grapefruit silk

TIDES



FROM LAND & SEA

18oz. Cowboy Ribeye
110

12oz. Prime Striploin
75

12oz New Zealand Rack of Lamb
60

Local Spiny Lobster
75

SAUCES

Red wine jus, Chimichurri

Gorgonzola creamy sauce

Grapefruit- champagne sauce

price??

SIDES

**Broccolini, baby carrots,
squash & zucchini**

**Mix wild mushrooms,
fingerling herb roasted potato**

15

TIDES

BAR+GRILL

SIGNATURE MAINS

Beef & Caviar *D G*

*6 oz prime tenderloin, Osetra caviar,
mash potato*
125

Homemade Pappardelle & Lobster *G SF*

*Asparagus, creamy Armagnac sauce,
fine herb*
75

Miso Glazed Salmon

*Napa cabbage, cilantro, asparagus,
green onion*
65

Artichoke Barigoule *V*

*Baby squash, purple potatoes,
fennel stem*
48

SWEET FINISH

Poach Pear *D G*

*Cabernet wine, spices, granola,
vanilla ice cream*
22

Candied Ginger *D G* **Pineapple Carpaccio**

Soursop sorbet
23

Chocolate Orange Mousse *D G*

Spiced brioche, yogurt sorbet
25

TIDES



BAR+GRILL

COFFEE CORNER

Espresso

Americano

Cappuccino

Café

Latte

Iced

Coffee

Hot Chocolate

Affogato al Caffè

(Vanilla Ice Cream & Espresso)

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

English Breakfast Tea

Oolong

Long-life Green

Chamomile

Peppermint

Lavender Earl Grey

All our teas are sustainably sourced from eco-friendly farms.

G|Gluten D|Dairy N|Nuts SF|Shellfish V|Vegetarian VE|Vegan

All prices are in USD. Subject 16% government tax and 10% service charge.