TIDES

BAR+GRILL

M E N U

À LA CARTE

STARTERS

Crab Cake **G|SF**Island remoulade
35

Spiced Roasted Baby Carrot V

Bell pepper coulis, harissa, local honey

23

Beef Tartare D

Prime tenderloin, cognac, red onion, capers, crostini

37

Potato Leek Soup D|G

Summer truffle cream

28

Pan Seared Scallops D|G

Grapefruit silk

31

À LA CARTE FROM THE LAND AND SEA

18 oz. Cowboy Ribeye 125

8 oz. Prime Tenderloin 75

12oz New Zealand Rack of Lamb 75

Jumbo Prawns & Smoke Trout Caviar 75

SIDES

15

Garlic Spinach

Grilled Vegetables

Roasted Potato

Wild Mushrooms

SAUCES

Red Wine Jus

Chimichurri

Gorgonzola Creamy Sauce D

Grapefruit Champagne



À LA CARTE

SIGNATURE MAINS

Beef & Caviar D
6 oz. Prime tenderloin, Osetra caviar, mashed potato
125

Homemade Pappardelle & Jumbo Prawns D

Cream Armagnac sauce

80

Miso Glazed Salmon D Fennel, cilantro, orange segments, green onion 68

Artichoke Barigoule DIG
Baby squash, fingerling potatoes, fennel stew
48

DESSERTS

Apple Tatin

Vanilla ice cream

22

Candied Ginger Pineapple Carpaccio G Purple corn sorbet 23

Lucuma D | G

Chocolate mousse, Lucuma cream
23

BEVERAGES

COFFEE CORNER

Espresso 7

Americano 7

Cappuccino 8

Café Latte 8

Iced Coffee 8

Hot Chocolate 8

Affogato al Caffè Vanilla Ice Cream & Espresso 12

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.