APPETIZERS

SEARED SCALLOP *(E) 92 (R) 4767* — RM75
Avocado emulsion, olive oil, basil lime vinaigrette

BEEF TARTAR *(E) 110 (R) 5720* — RM90
Pasteurized egg, toasted rye red cracked peppercorn

FOIE GRAS TERRINE *(E) 147 (R) 7627* — RM120
Cranberry agar, cinnamon apple purée, toasted brioche
(add RM30 for half/full board guest) *(E) 37 (R) 1907*

CURED OCEAN TROUT *(E) 79 (R) 4131* — RM65
Cucumber chutney, kyuri lace, coriander garlic glaze

SOUPS

TRADITIONAL FRENCH ONION SOUP — RM45
Gruyère french toast *(E) 55 (R) 2860*

BOUILLABAISSE *(E) 55 (R) 2860* — RM45
Snapper, shrimp, mussels, garlic toast

SALADS

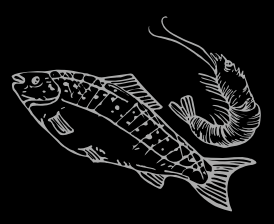
CAESAR *(E) 73 (R) 3813* — RM60
Grilled romaine lettuce, beef pastrami bits, parmesan crumb, crusted soft shell crab, poached egg

TEXTURES OF HEIRLOOM TOMATOES — RM60
Burrata jelly, green basil oil, *(E) 73 (R) 3813* tomato vinaigrette

TIDE SIGNATURE ON ICE

COLD SEAFOOD PLATTER (FOR 2)
Slipper lobsters, tiger prawns green mussels, salmon ceviche

Cocktail sauce, shallot chili vinaigrette, lemon wedges



RM280
(E) 342 (R) 17796

TO SHARE

SEAFOOD PLATTER *(E) 830 (R) 22286* — RM390
Grilled tiger prawns, seabass fillet, fried soft shell crab, lobsters, calamari & mussels

Side salad & steak fries

LOBSTER FETTUCCINI *(E) 306 (R) 15889* — RM250
Lobster bisque sauce, squid, prawns, clams

***AUSTRALIAN WAGYU TOMAHAWK 1.3KG** — RM950
(E) 2021 (R) 52778

***O.P RIB 1.3KG** *(E) 702 (R) 18857* — RM330

***WHOLE RACK OF LAMB** *(E) 306 (R) 15889* — RM250

***PORTERHOUSE 800G** *(E) 553 (R) 14857* — RM260

*choice of 2 sides & 2 sauces

MAINS AND GRILLS

GRILLED WHOLE GROUPER *(E) 147 (R) 7627* — RM120
Choice of deep-fried, grilled or steam, served with one side & a sauce of your choice
(add RM30 for half/full board guest) *(E) 37 (R) 1907*

GRILLED SEABASS FILLET WITH COCONUT LIME MARINATE *(E) 98 (R) 5084* — RM80
Served with one side & a sauce of your choice

GRILLED OCTOPUS *(E) 122 (R) 6356* — RM100
Roasted charred potatoes, tomato salsa

CHARRED PRAWNS *(E) 232 (R) 12076* — RM190
Garlic aioli, garlic, arugula salad
(add RM40 for half/full board guest) *(E) 49 (R) 2542*

SURF & TURF *(E) 232 (R) 12076* — RM190
Jumbo freshwater prawns, black angus prime beef tenderloin steak, fries, roasted root vegetables
(add RM40 for half/full board guest) *(E) 49 (R) 2542*

SPRING CHICKEN *(E) 86 (R) 4449* — RM70
Cilantro, garlic & lemon glazed

RIBEYE 250G* *(E) 269 (R) 13982* — RM220
Wagyu, mb 6+
(add RM60 for half/full board guest) *(E) 73 (R) 3813*

NEW YORK STRIP 250G* *(E) 232 (R) 12076* — RM190
Angus striploin mb 3+
(add RM40 for half/full board guest) *(E) 49 (R) 2542*

TENDERLOIN 250G* *(E) 306 (R) 15889* — RM250
Angus mb 6 – 7
(add RM60 for half/full board guest) *(E) 73 (R) 3813*

*served with 1 side dish & sauce of your choice

PASTAS

THE BLACK INK *(E) 181 (R) 4857* — RM85
Angel hair, spicy squid ink reduction, shrimps, scallops & squid

CRAB LINGUINI *(E) 181 (R) 4857* — RM85
Linguini, crab meat, seafood bisque

SPAGHETTI ARRABBIATA *(E) 92 (R) 4767* — RM75
Grilled vegetables

PRAWN TAGLIATELLE *(E) 92 (R) 4767* — RM75
Spinach, prawns, garlic confit

MUSHROOM RISOTTO *(E) 92 (R) 4767* — RM75
Parmesan chips

VEGETARIAN MEDLEY *(E) 92 (R) 4767* — RM75
Roasted asparagus, risotto al salto, rosemary & garlic portobello mushroom with arugula salad

SIDES *(E) 61 (R) 4131*

TRUFFLE & PARMESAN STEAK FRIES	RM50
GREEN ASPARAGUS & GARLIC PORTOBELLO MUSHROOM	RM50
CREAMY WILTED SPINACH	RM50
ROASTED ROOT VEGETABLES	RM50
GARDEN SALAD	RM50
TRUFFLE MASHED POTATO	RM50
CARAMELIZED ONIONS	RM50

SAUCES *(E) 31 (R) 1589*

BÉARNAISE SAUCE	RM25
CRACKED SARAWAK PEPPERCORN SAUCE	RM25
TRUFFLE JUS	RM25
MUSHROOM JUS	RM25
BLUE CHEESE SAUCE	RM25
LEMON BUTTER	RM25
HERBED BUTTER	RM25

MUSTARD

FRENCH DIJON MUSTARD
WHOLE GRAIN POMMERY MUSTARD
HOMEMADE ENGLISH MUSTARD

DESSERTS *(E) 55 (R) 2860*

CHOCOLATE TREASURE — RM45
64 dark chocolate ganache, blueberry moist sponge, chocolate ice cream, chocolate breton

COFFEE SCENTED — RM45
Sicilian mascarpone cream, coffee pearls, dehydrated late sponge, bourbon vanilla ice cream

CRÈME CATALAN — RM45
Tonka bean brule, brandy snaps, seasonal berries compôte, cinnamon crumble

LEMONCELLI — RM45
Lemon sorbet, crushed vanilla cookies, lemon cloud, lemon consommé

FRUIT DELIGHT — RM45
Berries, tropical fruit, mango sorbet

(E) Earn (R) Redeem

The price is subject to 10& service charge