

APPETIZERS

SEARED SCALLOP	RM75
Avocado emulsion, olive oil, basil lime vinaigrette	
BEEF TARTAR	RM90
Pasteurized egg, toasted rye red cracked peppercorn	
FOIE GRAS TERRINE	RM120
Cranberry agar, cinnamon apple purée, toasted brioche <i>(add RM30 for half/full board guest)</i>	
CURED OCEAN TROUT	RM65
Cucumber chutney, kyuri lace, coriander garlic glaze	

SOUPS

TRADITIONAL FRENCH ONION SOUP	RM45
Gruyère french toast	
BOUILLABaisse	RM45
Snapper, shrimp, mussels, garlic toast	

SALADS

CAESAR	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, 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

TO SHARE

SEAFOOD PLATTER	RM380
Grilled tiger prawns, seabass fillet, fried soft shell crab, lobsters, calamari & mussels	
Side salad & steak fries	
LOBSTER FETTUCCINI	RM250
Lobster bisque sauce, squid, prawns, clams	
*AUSTRALIAN WAGYU TOMAHAWK 1.3KG	RM750
*O.P RIB 1.3KG	RM320
*WHOLE RACK OF LAMB	RM250
*PORTERHOUSE 800G	RM250

*choice of 2 sides & 2 sauces

MAINS AND GRILLS

GRILLED WHOLE GROUPE	RM120
Choice of deep-fried, grilled or steam, served with one side & a sauce of your choice <i>(add RM30 for half/full board guest)</i>	
GRILLED SEABASS FILLET WITH COCONUT LIME MARINATE	RM80
Served with one side & a sauce of your choice	
GRILLED OCTOPUS	RM100
Roasted charred potatoes, tomato salsa	
CHARRED PRAWNS	RM190
Garlic aioli, garlic, arugula salad <i>(add RM40 for half/full board guest)</i>	
SURF & TURF	RM190
Jumbo freshwater prawns, black angus prime beef tenderloin steak, fries, roasted root vegetables <i>(add RM40 for half/full board guest)</i>	
SPRING CHICKEN	RM70
Cilantro, garlic & lemon glazed	
RIBEYE 250G*	RM220
Wagyu, mb 6+ <i>(add RM60 for half/full board guest)</i>	
NEW YORK STRIP 250G*	RM190
Angus striploin mb 3+ <i>(add RM40 for half/full board guest)</i>	
TENDERLOIN 250G*	RM250
Angus mb 6 - 7 <i>(add RM60 for half/full board guest)</i>	

*served with 1 side dish & sauce of your choice

PASTAS

THE BLACK INK	RM80
Angel hair, spicy squid ink reduction, shrimps, scallops & squid	
CRAB LINGUINI	RM80
Linguini, crab meat, seafood bisque	
SPAGHETTI ARRABBIATA	RM75
Grilled vegetables	
PRAWN TAGLIATELLE	RM75
Spinach, prawns, garlic confit	
MUSHROOM RISOTTO	RM75
Parmesan chips	
VEGETARIAN MEDLEY	RM75
Roasted asparagus, risotto al salto, rosemary & garlic portobello mushroom with arugula salad	

SIDES

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

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

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	



The price is subject to 10% service charge