

THE  
*tides*  
RESTAURANT

**NEW YEARS EVE MENU**  
7 Course Menu BBD \$1,250.00

**AMUSE BOUCHE**

**Amuse Bouche** - Cheddar Cheese Straw, Truffled Cream Cheese and Chives

**SOUPS**

**Curried Crab Bisque** - White Crab, Carrots and Coriander

**Carrot, Parsnip and Ginger Soup** - Chili Infused Honey, Garlic Crisps

**STARTERS**

**Pan Seared Fresh Foie Gras** - Pear Tart Fine, Sorrel Glaze, Gingerbread Crumble

**Tempura Fried Maldon Oysters** - Pickled Cucumber, Champagne Caviar Emulsion and Fresh Dill

**Watermelon Cured King Fish** - Fancy Tomatoes, Pickled Shallots,  
Tomato and Watermelon Consommé and Fresh Basil

**MIDDLE COURSE**

**A Shot of Fresh Green Gazpacho**

**MAINS**

**Butter Roasted & Carved Fillet of Beef** - Oxtail Stuffed Onion, Butter Bean Puree Sautéed Leeks,  
Spicy Parsnip Crisps, Pepperpot Beef Sauce

**Stuffed Saddle of Lamb** - Grilled Zucchini, Caponata Vegetables,  
Crispy Polenta and Rosemary Lamb Sauce

**Blackened Red Snapper** - Creamed Cornmeal and Polenta, Salt Fish and Crab Fritters,  
Roasted Vegetables, Hot Pepper Pickled Cucumber, Creole Velouté

**Grilled Lobster Tail** - Orzo "Paella", Mussels, Clams, Calamari and Scallop,  
Peas, Sweet Peppers and a Saffron Aioli

**DESSERTS**

**Champagne Poached Peaches** - Mascarpone Mousse, Macerated Raspberries,  
Brandy Snap Tuile, Tonka Bean Ice Cream

**Malibu and Black Pepper Cheesecake** - Coconut Sorbet, Raspberry Gel,  
Crème Anglaise, Sesame Seed Tuile

**Classic Lemon Tart** - Macerated Strawberries, Italian Meringue, Strawberry Sorbet

**White Chocolate Delice** - Maple Almond Ice Cream, Orange Marmalade,  
Mixed Nut Brittle

**Assiette of Farmhouse Cheeses** - Chutney, Celery, Grapes, Rum and Raisin Malt Loaf,  
Cranberry and Walnut Crisps

**Petit Fours & Chocolates**

*Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT  
and subject to 12.5% Service Charge.*