



PRIX FIXE DINNER MENU

2 COURSES - BDS \$135 PER PERSON

3 COURSES - BDS \$165 PER PERSON

STARTERS

SPICED CARROT & COCONUT SOUP

Cilantro, Lime Crème Fraiche

CHILI FRIED CALAMARI

Lemon Aioli

ORIENTAL SALAD

Mixed Leaves, Smoked Gouda Cheese,
Mandarins, Peanuts, Mushrooms,
Ginger & Sesame Dressing

COMBO OF BBQ BABY BACK RIBS & HONEY GLAZED CHICKEN WINGS

Mixed Cabbage and Apple Slaw,
Rum and Apple Puree

RED THAI CURRY CRAB & SHRIMP CAKES

Peanut Satay Sauce, Guava Jelly, Crunchy Asian Salad with Fragrant Herbs

MAINS

SWEET & SPICY SLOW COOKED PORK SHOULDER

Pancetta, White Beans & Whole Grain
Mustard Sauce, Plantain Mash,
Sweet Pepper and Pineapple Chutney

MALAYSIAN INSPIRED SEAFOOD & FISH STEW

Rice Noodles,
Aromatic Coconut Cream Sauce,
Lime Leaf & Roasted Cashew Nuts

CHICKEN ALFREDO WITH LINGUINI PASTA

Grated Fresh Parmesan,
Steamed Broccoli in Garlic and Herbs,
Parmesan Wafers

FLYING FISH TACOS

Marinated Cabbage, Romaine Lettuce,
Avocado, Mango Salsa, Sour Cream,
Spicy Sauce, Sweet Potato Crisps in
Mexican Spices

TIDES CARIBBEAN CURRY WITH CHICKEN OR LOCAL FISH

Basmati Rice, Fresh Coconut and Fried Plantain

DESSERTS

BREAD & BUTTER PUDDING

Caramelized Banana, Rum & Vanilla Sauce,
Served with Banana Ice Cream or
Roddas Cornish Clotted Cream

STICK TOFFEE PUDDING

Butterscotch Sauce, Brandy Snap Tuile,
Served with Vanilla Ice Cream or
Roddas Cornish Clotted Cream

BAKED CHOCOLATE MARS BAR CHEESECAKE

Caramel Sauce, Cocoa Nib Tuile,
Vanilla Ice Cream

MR. WHIPPY VANILLA SOFT SERVE ICE CREAM

Caramel Popcorn, Butterscotch Sauce,
Caramel Fudge Pieces