

Hi Tide Restaurant Dinner Menu

Entrees

SEAFOOD MOFONGO EC\$70|US\$26

Seasoned Green Plantain Mash and Creole Local Seafood Stew.

MASALA BUTTER CHICKEN EC\$65|US\$24

Boneless marinated Chicken served with Cumin Scented Golden Basmati Rice and Garlic & Shadow Benne Naan Bread

GRILLED JERK BASTED CHICKEN EC\$65|US\$24

Jerked Grilled Chicken Leg served with Creole Wild Rice & Peas and a Sweet Corn & Tomato Salsa

MANGO BEURRE ROUGE FILLET MIGNON* EC\$110|US\$41

Grilled to your liking topped with a Mango Beurre Rouge Sauce. Served with Truffle Infused Whipped Mash, Coconut Carrot Puree & Shadow Benne Chimichurri.

***Surcharge for MAP/ALL INCLUSIVE Guests EC\$34|US\$12.50 plus taxes**

SEA ALMOND CRUSTED GRILLED MAHI MAHI EC\$75|US\$28

Served on a bedded Chickpea & Provision Coconut Curry Stew



Dessert

PLEASE ASK YOUR SERVER ABOUT OUR AVAILABLE OPTIONS.



PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS.

PRICES ABOVE ARE SUBJECT TO 10% VAT & 10% SERVICE CHARGE.

Hi Tide Restaurant Dinner Menu

Appetizers

CHEF'S SOUP OF THE NIGHT EC\$27|US\$10

Served with Freshly Baked Local Bread

KING FISH CAKES EC\$30|US\$11

Deep Fried Rice & King Fish Cakes seasoned with local seasoning. Served with Avocado Aioli & Tomato Concassé Salsa

BREADFRUIT ARANCINI EC\$30|US\$11

Seasoned Mash Breadfruit with Green Pea Risotto, Deep Fried and Served with Basil Pesto

CHILI TROPICAL SEAFOOD CEVICHE EC\$35|US\$13

Selection of Local Seafood served with Toasted Garlic Chips

LATOURNEY DUO CHICKEN WINGS EC\$30|US\$11

Golden Fried Honey Garlic/Sweet & Sour Glazed Wings



Salads

FRESH HOUSE SALAD EC\$27|US\$10

Selection of Mesclun Greens topped with Tropical Fruit Shavings served with House Dressings

FRESH GARDEN VEGETABLE GREEK EC\$35|US\$13 SALAD WITH FRUIT VINAIGRETTE

Add Ons

Jerk Chicken - EC\$6|US\$2

Cajun Shrimp - EC\$8|US\$3



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