



Lunch menu

SALAD & STARTERS

Caesar Salad RM50
Romaine lettuce, egg, beef bacon, croutons, anchovies, caesar dressing

Add on:

Smoked Salmon RM15
Chicken Breast RM15
Grilled Prawns RM15

Splash Salad (v) RM55
heirloom tomato, onion, savoury muesli, cherry tomato, sesame dressing

Langkawi Caprese (v) RM60
heirloom tomato, island mozzarella cheese, organic greens, balsamic reduction

Ahi Tuna Poke RM65
tasty raw tuna, edamame, takuan, cucumber, salads

Prawn Cocktail RM60
poached prawns, cocktail sauce, lemon

SNACKS

Beef Nachos RM45
minced beef sauce, corn chips, cheddar cheese, guacamole, sour cream

Satay Pak Long RM55
½ dozen grilled chicken or beef satay, traditional condiments, peanut sauce

Chicken Kebab RM55
Mediterranean chicken skewer, hummus, pita bread, salsa

Tide Calamari RM60
spicy crispy squid ring, aromatic chill coriander

Chicken Wings RM60
homemade smoked chilli dip

Truffle Parmesan Fries (v) RM40
buffalo potato fries, parmesan cheese, truffle oil

SANDWICH & BURGER

Beef Burger RM85
beef patty, organic lettuce, tomato, sautéed onions, gherkins, cheddar cheese, beef bacon, French fries

Barramundi Fish Taco RM65
sliced cabbage, tomato, onion, guacamole, lime, French fries

Chicken Quesadilla RM65
tomato sauce, cheddar cheese, coriander leaf, guacamole, sour cream, French fries

DESSERT

Lemoncelli RM45
frozen lemon yoghurt

Apple Strudel RM45
apple cinnamon sugar, walnut, vanilla ice cream

Crème Catalan RM45
tonka bean brûlée, raspberry sorbet

Brownie Sandwich RM45
espresso almond fudge ice cream

Tropical Seasonal Fruits RM42

PASTA & MAIN COURSE

Fish & Chips RM55
barramundi fillet, tartar sauce, lemon, French fries

Grouper Fillet RM85
baked herb's breadcrumbs, vegetables, potato, capers butter

Spring Chicken RM70
green peas mushroom ragout, carrots, potato, green salad

Beef Rib Eye RM185
roasted potato, vegetables, basil pesto

Lobster Linguini RM195
fresh tomato, basil, garlic, extra virgin olive oil, parmesan cheese

Pescatore RM85
squid ink spaghetti, prawn, squid, scallop, tomato sauce, fresh basil

Beef Tagliatelle RM65
beef ragout, mushroom, onion, parmesan cheese

Fusili Mushroom Aglio e' Olio (v) RM55
mixed mushrooms, garlic, chilli flakes, fresh basil, extra virgin olive oil

Textures of Beetroot (v) RM55
beetroot risotto, purée and cracker, lemon thyme emulsion

PIZZA

Margherita (v) RM50
tomato sauce, mozzarella, fresh basil

Toscana RM65
tomato sauce, mozzarella, beef sausage, pepperoni, truffle oil

Frutti di Mare RM65
seafood of shrimps, squid, mussel, tomato sauce, mozzarella, olives

Supreme de Pollo RM55
tomato sauce, mozzarella, chicken, mushrooms, basil

Pesto Bianca (v) RM55
ricotta, mozzarella, parmesan cheese, basil pesto

LOCAL FAVOURITES

Char Kway Teow RM50
wok-fried flat rice noodles, sambal paste, prawn, chicken, egg, vegetables

Mee Mamak RM50
wok-fried egg noodles, chilli paste, chicken, shrimps, egg, tofu, vegetables

Tide Fried Rice RM60
wok-fried rice, shrimps, calamari, egg, chicken, crackers

*The price is subject to 10% service charge

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	
CURED OCEAN TROUT	RM65
Cucumber chutney, kyuri lace, coriander garlic glaze	

SOUPS

TRADITIONAL FRENCH ONION SOUP	RM45
Gruyère french toast	
BOUILLABAISSÉ	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	

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 GROUPER*	RM120
Choice of deep-fried, grilled or steam	
GRILLED SEABASS FILLET WITH COCONUT LIME MARINATE*	RM80
GRILLED OCTOPUS	RM100
Roasted charred potatoes, tomato salsa	
CHARRED PRAWNS	RM190
Garlic aioli, garlic, arugula salad	
SURF & TURF	RM190
Jumbo freshwater prawns, black angus prime beef tenderloin steak, fries, roasted root vegetables	
SPRING CHICKEN	RM70
Cilantro, garlic & lemon glazed	
RIBEYE 250G*	RM220
Wagyu, mb 6+	
NEW YORK STRIP 250G*	RM190
Angus striploin mb 3+	
TENDERLOIN 250G*	RM250
Angus mb 6 - 7	

*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

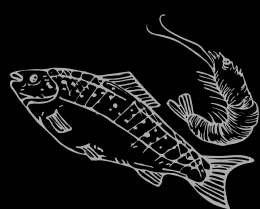
CHOCOLATE TREASURE	RM45
64 dark chocolate ganache, blueberry moist sponge, chocolate ice cream, chocolate breton	
COFFEE SCENTED	RM45
Sicilian mascarpone cream, coffee pearls, dehydrated late sponge, bourbon vanilla ice cream	
CRÈME CATALAN	RM45
Tonka bean brule, brandy snaps, seasonal berries compôte, cinnamon crumble	
LEMONCELLI	RM45
Lemon sorbet, crushed vanilla cookies, lemon cloud, lemon consommé	
FRUIT DELIGHT	RM45
Berries, tropical fruit, mango sorbet	

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



*The price is subject to 10% service charge

Wines By Glass

Champagne		
Taittinger Brut Reserve	75	385
Sparkling		
Villa Sparina	35	210
Blanc de Blanc Brut, Italy		
Rose		
Chateau Miraval Rose	45	190
Cinsaut, Grenache & Syrah, Rolle, France		
White		
Sterling Vineyards	50	250
Chardonnay, Napa Valley USA		
Dog Point	60	290
Sauvignon Blanc, Marlborough New Zealand		
Moillard - Petit Chablis	50	250
Chardonnay, Burgundy, France		
Lindeman's Bin 85	55	275
Pinot Grigio, South Australia		
Vietti	55	275
Arneis Reoro DOCG, Italy		
Red		
Penfolds, Max's	60	300
Shiraz, South Australia		
Dog Point	85	420
Pinot Noir, Marlborough, New Zealand		
Chateau de Lamarque, Haut Medoc	60	300
Bordeaux Blend, Bordeaux, France		
Vietti tre Vigne	55	275
Barbera d'Asti DOCG, Italy		
Beringer Founder's Estate	50	250
Cabernet Sauvignon, California, USA		

Cocktails

29

Margarita

Olmecca Gold Tequila, Triple sec and lemon juice shaken or frozen, classic or with your favorite fruit

Caipirinha / Caipiroska

Cachaça / Absolut vodka, brown sugar and lime wedges

Martini (Beefeater Gin or Absolut Vodka)

Sweet, perfect, dry, dirty, shaken or stirred

Mojito

Bacardi light rum, fresh mint, fresh lime, brown sugar and soda water

Daiquiri

Bacardi light rum, simple syrup and lime juice shaken or frozen, classic or with your favorite fruit

Singapore Sling

Beefeater gin, cherry brandy, triple sec, benedictine pineapple juice, lime juice and bitter

Bloody Mary

Absolut vodka, lime juice, tomato juice, tobasco, worcestershire sauce and pepper

Cosmopolitan

Absolut vodka, cointreau, lime juice and cranberry

Pinacolada

Bacardi light rum, malibu, pineapple juice and coconut cream

Mai Tai

Bacardi light rum, myers dark rum, triple sec, lime juice and amaretto

Long Island Ice Tea

37

Absolut vodka, bacardi rum, beefeater gin, triple sec, olmecca tequila and lime juice top up Pepsi

Mocktails

24

Virgin Mojito

Fresh mint, lime, sugar and soda water

Virgin Mary

Tomato juice, worcestershire and lemon juice

Virgin Colada

Pineapple juice and coconut cream

Refresh

Mango, lychee, orange and grenadine syrup

Spirits

Single Malt Whiskey

The Glenlivet 12yrs	29
The Glenlivet 15yrs	35
The Glenlivet 18yrs	45
Macallan Single Malt Fine Oak 12yrs	38
Glenmorangie The Original 10yrs	32

Blended Whiskey

Chiva's Regal 12yrs	29
Chiva's Regal 18yrs	40

Bourbon

Jim Beam	23
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Irish Whisky

John Jameson	23
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Gin

Beefeater	23
Tanqueray No'10	29
Botanist	29
Hendrick's	29

Vodka

Absolut Blue, Sweden	23
Belvedere, Poland	29
Grey Goose, France	29

Rum

Bacardi Light	23
Cachaca Aguacana	23
Myers Dark Rum	26

Tequila

Olmecca Gold	26
Patron Silver	32

Cognac

Martell VSOP	29
Martell XO	80

Liqueur

27

Malibu	
Kahlua	
Ricard	
Sambuca	
D.O.M Benedictine	
Cointreau	
Bailey's	
Amaretto	

Beers

Small Large

Tiger Draught	15	20
Heineken Draught	15	20

Bottle Beers

Budweiser	25
Corona	25

Aperitif

25

Pernod	
Campari	
Aperol	
Martini Bianco	
Martini Rosso	
Martini Dry	

Digestive

25

Tio pepe, Dry Sherry	
Harveys Bristol Cream Sherry	
Taylor Port	
Grappa Pinot Nero	

Tide Crafted Cocktail

Aperol Spiritz

35

Your choice of sparkling wine or white wine on a base of Aperol and freshly squeezed orange

Langkawi Glow

32

Beefeater Gin, Peach liqueur, cucumber, fresh basil and lime juice

Raspberry Blemy

32

Absolut vodka, raspberry, fresh mint, cranberry juice and lime juice

Ocean Bliss

32

Bacardi rum, malibu, lemon grass, lychee, blue curacao

Tide Crafted Mocktail

27

Sunny Side of Life

Apple juice, raspberry, passion fruit and lime juice

Surfers Paradise

Mango juice strawberry, banana and vanilla ice cream

Passion Wonder

Orange, pineapple, passion fruit puree and grenadine syrup

Essential Dawn

Grapefruit juice, rosemary infusion and spiced sweet syrup

Smoothies

27

Strawberry
Banana
Pineapple
Mango
Raspberry
Blueberry

Frozen Shakes

27

Chocolate
Vanilla
Coconut
Mango
Strawberry
Banana

Soft Drinks

14

Pepsi,	
Pepsi Light	
7up	
Soda water Schweppes	
Tonic water Schweppes	Ginger
Ale Schweppes	

Red Bull

18

Water

Still

Acqua Panna, 500ml	19
Acqua Panna, 1000ml	29

Sparkling

San Pellegrino 500ml	19
San Pellegrino, 1000ml	29

Fresh Juices

Orange, Pineapple, Watermelon, Apple, Lemon, Cucumber, Carrot	22
Fresh Coconut Water	27

Chilled Juices

Apple, Kiwi, Mango, Orange, Pineapple, Tomato, Cranberry	16
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Hot Beverages

Coffee	15
Espresso	15
Americano	17
Double Espresso	17
Caffe Latte	17
Cappuccino	17
Caffe Mocha	17
Caffe Macchiato	17
Irish Coffee (Alcohol)	29

Cold Infusions

18

Iced Tea	
Iced Ginger	
Iced Lemongrass	
Iced Lemon Tea	
Iced Coffee	18
Iced Cappuccino	
Iced Mocha	
Iced Latte Machiato	
Iced Latte	
Frappe Coffee	



Price are in RM, 10% service charge is applicable

Champagne And Rose

Champagne

Dom Perignon	1500
Billecart-Salmon, Brut	460
Moët & Chandon, Brut Imperial	440
Jacquart, Brut Mosaïque	350

Champagne Rose

Taittinger, Brut Rosé	460
Billecart-Salmon, Brut Rosé	650

Sparkling

Villa Sparina	210
Blanc de Blanc Brut, Italy	
Canaletto	180
Prosecco, Veneto, Italy	
Arthur Metz Cremant d' Alsace	190
Rose Brut Millesime France	

Rose

Marius Peyol Cote de Provenc	160
Carignan, Cinsault and Grenache, Syrah, France	
Chateau de Fesles Rose d'Anjou	170
Cabernet Franc, Loire, France	
Château d'Esclans 'Whispering Angel Rose'	300
Grenache, Tibouren, Vermentino, Provence France	

Sweet Wines

Louis Eschenauer Sauternes AOP	195
Sémillon, Sauvignon Blanc, and Muscadelle, France	

Red Wines

New Zealand

Cloudy Bay	480
Pinot Noir, Marlborough	
Villa Maria, Private Bin	300
Pinot Noir, Marlborough	
Craggy Range, Te Kahu	300
Merlot & CS and Malbec, Hawke bay	
Oyster Bay	280
Pinot Noir, Marlborough	

Australia

Shaw and Smith	480
Shiraz, Adelaide Hill	
Moss Wood	580
Pinot Noir, Margaret River	
De Bortoli, Harvest Diary	140
Shiraz and Cabernet Sauvignon	

Chile

Luis Felipe Edwards Marea De Leyda	220
Pinot Noir	
Luis Felipe Edwards Gran Reserva	170
Merlot	

Argentina

Terrazas	180
Cabernet Sauvignon	
Trapiche, Old Cask	200
Malbec	

France

Lamblin Gevrey Chambertin	480
Pinot Noir, Burgundy	
Chateau Castelbruck Margaux AOC	350
Bordeaux, CS and Merlot	
Joseph Drouhin Bourgogne AOC	300
Pinot Noir, Burgundy	
Donjon De Lamarque	260
Medoc, Bordeaux	
Michel Lynch Rouge Bordeaux AOC	200
Cabernet Sauvignon and Merlot	
Domaine La Baume, Dulong	180
Syrah	
Calvet Dulong AOC	140
Bordeaux, Merlot	

Italy

Brunello Di Montalcino DOCG	480
Blends, Granducato	
Villa Cafaggio Chianti Classico	320
Sangiovese	
Antario Barolo DOCG	320
Nebbiolo, Piedmont	
Nicolis Angelo	200
Valpolicella, Classico Veneto	
Valpolicella Blend	
Frescobaldi 'Remole' Toscana IGT	200
Cabernet and Sangiovese	

Spain

Marques De Riscal Rioja Reserva	300
Blend, Rioja	

South Africa

Nederburg The Winemaster's Reserve	190
Pinotage, Western Cape	

Usa

Robert Mondavi	420
Cabernet Sauvignon, Napa Valley	

White Wines

France

Joseph Drouhin Puligny Montrachet	650
Chardonnay, Burgundy	
Gustave Lorentz	380
Riesling, Alsace Grand Cru	
Domaine Seguinot-Bordet Chablis	280
Chardonnay, Burgundy	
Dom. de La Perriere Sancerre AOC	280
Sauvignon Blanc, Loire Valley	
Arthur Metz Cuvee Anne-Laure	200
Pinot Gris, Alsace	

Italy

Banfi Principessa Gavia Gavi DOCG	280
Cortese, Piedmont	
Canaletto IGT	150
Pinot Grigio delle Venezie	
Ruffino's Orvieto Classico DOC	130
Trebbiano and Grechetto	

Germany

Dr. Loosen	250
Riesling, Qualitätswein	

New Zealand

Cloudy Bay	460
Sauvignon Blanc, Marlborough	
Cloudy Bay	390
Chardonnay, Marlborough	
Villa Maria, Private Bin	250
Riesling, Marlborough	
Oyster Bay	220
Chardonnay, Marlborough	

Australia

De Bortoli DB Family Selection	140
Traminer and Riesling	
De Bortoli 'Harvest Diary' Reserve	140
Semillon and Chardonnay	

Chile

Luis Felipe Edwards	220
Sauvignon Blanc, Leyda Valley	
Luis Felipe Edwards Gran Reserve	180
Chardonnay, Casablanca Valley	

Argentina

Terrazas	180
Chardonnay, Mendoza	
Trapiche	140
Sauvignon Blanc, Mendoza	