



LET US CELEBRATE  
AROMA -FLAVOR-CULTURE

DINE BY THE SEAFRONT



Tide The Finest Addition To The Restaurant Collection At The Westin Langkawi Resort & Spa. Offering Simplicity And An Array Of The Freshest Seafood.

## Sustainability

Environmental Challenges Have An Impact On The Wellbeing Of People And Ecosystems Around The World. As A Global Business, We Play A Role In Addressing These Challenges By Focusing On Our Areas Of Greatest Impact.

The Westin Langkawi Resort & Spa Is Committed To Local Farmer's And Fishermen's, Our Menu Items Comes From Local Islands.

# SALAD



## Tide House Salad 50

Savory muesli, granny smith, grilled asparagus, sun-dried tomatoes, raisin and crushed walnut on a bed of mix mesclun salad served with honey mustard greek yogurt dressing

## Seared Sesame Maguro Salad 54

Seared sesame crusted tuna maguro, avocado and tomato salsa, capsicums with arugula salad served with goma dressing

## Seafood Style Thai Salad 54

Thai style mixed seafood salad with cashew nut and dressed with lemongrass, garlic dressing

## Watermelon, Longan and Feta Salad with Arugula 46

Fresh water melon, feta cheese, longan compote on a bed of arugula salad served with balsamic dressing

## Grilled Caesar Salad 48

Grilled romaine lettuce, beef bacon powder, croutons, shaved parmesan, poached egg topped with parmesan chips, pistachios and dehydrated tomatoes.

# SOUP



## Yogurt, Walnut and Cucumber Chilled Soup 26

Chilled and refreshing cucumber mixed with yogurt and crushed walnut served with crispy toast

## Thai Squash and Coriander Soup 28

Thai flavored squash soup infused with coriander and creamed with coconut milk

## Tom Yum Khung 34

Spicy tom yum khung broth served with aromatic herbs, prawns, tomato and mushrooms

## Crab Bisques 40

Crab bisques soup with carrot, onion, celery brunoised and crab meat covered with golden baked crust

## Asian Herbs Infused Seafood Broth 34

Served with bok choy, shitake and shimeiji with seafood dumpling

 Vegetarian selection  Healthy Selections  Spicy Selection  
Prices are in RM, 10% service charge is applicable

Do inform us of any special dietary needs and we will renew your experience.  
All menu offerings might contain traces of shellfish, soy, gluten, nuts and dairy products

## MAIN COURSE

**Salt Baked Whole Andaman Barramundi 148**  
Served with arugula onion salad and garlic fondue.

**Grilled Atlantic Salmon 88**  
Quinoa pearls spiced with tom yum stock, young crunchy zucchini.

**Chinese Style Marinated Cod 118**  
Pan-seared cod, garlic sautéed local greens with chinese herb soya sauce.

**Green Curry Lamb Chops 🌶️ 98**  
Slow cooked lamb chops in green curry spices, sautéed pok choy, coriander mashed beans and balsamic cherry tomato reduction.

**Lime and Ginger Sous Vide Cooked Chicken Breast 68**  
Mushroom barley risotto and creamy spinach

**Land and Sea 🌊🌊 148**  
Half grilled lobster with char grilled black angus prime beef tenderloin, served with asian-style couscous and buttered asparagus

**Cod and Prawn 🌱 118**  
Pan seared and served with rosemary infused brown rice and parmesan roasted carrot

**Crispy Skinned Seabass and Seared Prawns 78**  
Served with wasabi pureed potato and honshimeiji mushrooms

**Wok-Fried Basil Fragrant Spaghetti 🌶️🌊 58**  
With mix seafood

**Thai Style Curried Seafood Fried Rice with Pineapple 🌶️ 52**  
Served with sambal and traditional vegetable cracker

**Phad Thai 🌶️ 52**  
Thai style noodles fried with shrimps and veggie  
\*vegetarian option available upon request 🌱

**Gang Kiew Warn Gaitalay Rue Nua 🌶️ 72**  
Green curry with choice of chicken, beef, seafood or vegetables 🌱

**Arabic Set 119**  
Hummus, mutabel, tabouleh, pita bread, arabic mixed grill, um ali

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# LAVA GRILL



For optimum flavor, we would recommend your steak to be prepared medium rare or to medium.

DONENESS  
COOKED TEMPERATURE

APPEARANCE

Rare 32°C	Cool Red Centre
Medium Rare 46°C	Warm Red Centre
Medium 56°C	Pink Hot Centre
Medium Well 60°C	Slightly Pink To Brown Centre
Well Done 65°C	Broiled Throughout, No Pink

## Tomahawk Steak Black Angus 48 / 100 gm

Served with steak fries, mushroom ragout and light black summer truffle jus.

Char Grilled Black Angus Prime Beef Tenderloin 200gm **138**

Char Grilled Black Angus Prime Beef Rib Eye 220gm **128**

Char Grilled Wagyu Beef Strip Loin Steak 220gm **188**

Char Grilled Lamb Rack, French Cut 300gm **98**

### Choose your starch

Sweet Potato Straw  
Steak Fries  
Creamy Truffle Potato

### Choose your vegetable

Garden Salad  
Corn Cob  
Assorted Grilled Vegetables

### All grill items are served with a choice of:

Truffle Sauce  
Fresh Pepper Corn  
Mushroom Sauce  
Sauce Béarnaise

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## CATCH OF THE DAY



### Price per 100 gm

Andaman Lobster 49  
Tiger Prawns 41  
King Prawns 32  
Grouper 32  
Snapper 28  
Seabass 28

### Cooking style

Steamed, Grilled or Deep Fried

### Comes with

Green Sambal Chili  
Tomato Tricolor Salsa  
Creamy Lemon Butter Sauce

### Choose your starch

Sweet Potato Straw  
Steak Fries  
Creamy Truffle Potato  
White Rice

### Choose your vegetable

Garden Salad  
Corn Cob  
Assorted Grilled Vegetables

 Vegetarian selection  Healthy Selections  Spicy Selection  
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# SWEET ENDINGS



Valhrona Dark Chocolate Mousse with Mango Jelly Center **32**

Comes with mango ice cream and raspberry coulis.

Mocha Parfait with Coint Réaux **32**

Orange flambé, crepe flambé and chocolate tuile

Hot Crispy Banana Spring Roll **28**

Served with peanut butter, chocolate and vanilla sauce, comes with coconut ice cream

Fruit Platter  **22**

Assorted local fruits

Mango Coconut Chia Pudding  **30**

Served with pistachio ice cream

The Fondue **60**

Melted milk or dark chocolate serve on table with trimmed brownie cubes, marshmallow, fresh fruits, macarons and cookies

\*suitable for 2 people

Ice Creams and Sorbets

Flight **22**

Served with homemade mini cones

Ice Cream Selection **7**

Pistachio, cookies and cream, black sesame, chocolate, vanilla, strawberry

Sorbet Selection **7**

Coconut, lime, mango

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