

THE PALMS

RESTAURANT

APPETISER

CREME DU BARRY \$16  
Essence of White Alba Truffles

BLUE SWIMMER CRAB CAKE \$24
Sriracha Dressing, Micro-Green Salad

TUNA TARTAR \$27
Melba Toast, Fromage Blanc with Shallots & Herbs

PEA & GORGONZOLA RISOTTO \$20  

MAIN COURSE

ROASTED MAHI MAHI \$37 
Spiced Puy Lentils & Rocket

BRAISED ANGUS BEEF BROCHETTE \$47 
Caramelized Root Vegetables, Garlic Confit Mash

SPICED RUBBED TENDERLOIN OF PORK \$41
Local 'Pomme William' New Style Ratatouille

RED CURRY CHICKEN \$36 
Lychee, Fragrant Jasmine Rice Glazed Pak Choi

--- Please inquire about our daily vegan, vegetarian and gluten free specials ---

DESSERT

DARK ROAST COFFEE TIRAMISU \$14 

CHOCOLATE BROWNIE SUNDAE \$14 

GINGER CREME BRULEE \$14 

CHEF SPECIAL \$12

 vegetarian  vegan  gluten free

AI Supplement – Lobster 27.50 – Lobster Salad 13.75 - Beef Tenderloin 27.50

All Prices are in US dollars and is subject to 10% Service and 10% Tax. Please consult a member of our service team if you have food allergies