

THE PALMS

RESTAURANT

APPETISER

CREME DU BARRY \$18.50  
Essence of White Alba Truffles

BLUE SWIMMER CRAB CAKE \$27.75
Sriracha Dressing, Micro-Green Salad

TUNA TARTAR \$31
Melba Toast, Fromage Blanc with Shallots and Herbs

PEA & GORGONZOLA RISOTTO \$23  

MAIN COURSE

ROASTED MAHI MAHI \$42.50 
Spiced Puy Lentils & Rocket

BRAISED ANGUS BEEF BROCHETTE \$54 
Caramelized Root Vegetables, Garlic Confit Mash

SPICED RUBBED TENDERLOIN OF PORK \$47.25
Local 'Pomme William' New Style Ratatouille

RED CURRY CHICKEN \$41.50 
Lychee, Fragrant Jasmine Rice Glazed Pak Choi

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

DESSERT

DARK ROAST COFFEE TIRAMISU \$16 

TROPICAL FRUIT & EXOTIC BERRY SUSHI \$16 

GREEK YOGURT & MILK CHOCOLATE MOUSSE \$16 

CHEF SPECIAL \$14



vegetarian



vegan



gluten free

AI Supplement – Lobster \$31.75 – Lobster Salad \$15.00 - Beef Tenderloin \$31.75

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