

# THE PALMS

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## 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** 

**CHOCOLATE BROWNIE SUNDAE \$16** 

**GINGER CRÈME BRULEE \$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