

# THE PALMS

## RESTAURANT

### APPETISER

PARSNIP & CORIANDER SOUP \$16    
Alba Truffle Essence

WARM SEAFOOD SALAD \$33   
Asparagus, Capers and Roasted Pimento

ROASTED SWEET POTATO GNOCCHI \$20   
Ricotta, Toasted Walnuts & Pesto

BLUE MARLIN PASTRAMI \$29   
Pickled Cucumbers, Sweet Mustard Dressing & Tropical Botanicals

### MAIN COURSE

PAN ROASTED SALMON \$39   
New Potatoes, Spinach, Lime & Acacia Honey Dressing

PARAPADELLE NOODLES \$28   
Roasted Porcini Mushrooms with Sage & Truffle Essence

BLACK MUSSELS WITH SOAVE & GARLIC \$33  
Heirloom Tomato Bruschetta

BARBEQUED NEW ZEALAND LAMB RACK \$53   
Caramelized Red Onion Mash, Roasted Courgette Tian

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

### DESSERT

CHOCOLATE BROWNIE SUNDAE \$12 

TROPICAL FRUITS WITH SPICED SUGAR \$14    
Lychee Ice, Nut Brittle

CINNAMON BAKED BREAD & BUTTER PUDDING \$14   
Rum Caramel Sauce, Praline Ice Cream

CHEF SPECIAL \$12

 vegetarian  vegan  gluten free

AI Supplement – Lobster \$27.50 – Lobster Salad \$13.75 - Beef Tenderloin \$27.50 - Lamb Rack \$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