

# THE PALMS

## RESTAURANT

### APPETISER

PARSNIP & CORIANDER SOUP \$18.50    
Alba Truffle Essence

WARM SEAFOOD SALAD \$38   
Asparagus, Capers and Roasted Pimento

ROASTED SWEET POTATO GNOCCHI \$23   
Ricotta, Toasted Walnuts & Pesto

BLUE MARLIN PASTRAMI \$33.50   
Pickled Cucumbers, Sweet Mustard Dressing & Tropical Botanicals

### MAIN COURSE

PAN ROASTED SALMON \$45   
New Potatoes, Spinach, Lime & Acacia Honey Dressing

PARAPADELLE NOODLES \$32.50   
Roasted Porcini Mushrooms with Sage & Truffle Essence

BLACK MUSSELS WITH SOAVE & GARLIC \$38  
Heirloom Tomato Bruschetta

BARBEQUED NEW ZEALAND LAMB RACK \$61   
Caramelized Red Onion Mash, Roasted Courgette Tian

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

### DESSERT

CHOCOLATE BROWNIE SUNDAE \$16 

TROPICAL FRUITS WITH SPICED SUGAR \$16    
Lychee Ice, Nut Brittle

CINNAMON BAKED BREAD & BUTTER PUDDING \$16   
Rum Caramel Sauce, Praline Ice Cream

CHEF SPECIAL \$14

 vegetarian  vegan  gluten free

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