

THE PALMS

RESTAURANT

APPETISER

YELLOW THAI CURRY SOUP \$12
Glass Noodles, Coriander & Lemongrass

SEARED YELLOW FIN TUNA & CUCUMBER SALAD \$27
Botanicals, sweet mustard dressing

ROASTED RED ONION & PLUM TOMATO TART \$20
Caramelized Goat's Cheese, Rocket Salad

MAIN COURSE

PAN ROASTED CATCH OF THE DAY \$33
Wilted Market Greens, Caperberry Beurre Blanc, Whipped Garlic Mash

ROASTED CORNISH HEN \$33
Black Aubergine Caponata

TERIYAKI ANGUS BEEF TENDERLOIN \$60
Woked Noodles & Stem Ginger

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

DESSERT

COCONUT PANNA COTTA \$12
Local Tomato Jam & Ginger Brittle

WARM CHOCOLATE SOUFFLÉ TART \$12
Vanilla Ice-cream

PINEAPPLE TART TATIN \$12
Coconut Ice-cream

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



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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 and Herbs

MAIN COURSE

ROASTED MAHI MAHI \$37
Spiced Puy Lentils & Rocket

BRAISED ANGUS BEEF SHORT RIB \$50
Caramelized Root Vegetables, Garlic Confit Mash

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

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DESSERT

DARK ROAST COFFEE TIRAMISU \$14

TROPICAL FRUIT & EXOTIC BERRY SUSHI \$14

GREEK YOGURT & MILK CHOCOLATE MOUSSE \$14

Aged Balsamic Reduction

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KIDS MENU

MAINS

GRILLED CHICKEN BREAST \$14

With rice and steamed vegetables

GRILLED FISH FILLET \$14

With rice and steamed vegetables

CHEESE QUESADILLA \$14

With guacamole, sour cream and crunchy carrot

SPAGHETTI OR PENNE PASTA \$10

Choice of tomato sauce or meat sauce
or butter and parmesan cheese

PITA PIZZA \$10

The Landings pita baked with tomato
sauce and mozzarella cheese

BAKED BEANS \$10

With sautéed potato and crunchy carrot

CHICKEN FINGERS \$14

With salad or fries and crunchy carrot

FISH FINGERS \$14

With salad or fries and crunchy carrot

HOT DOG \$10

With salad or fries and crunchy carrot

TOASTED PBJ \$7

With salad or fries and crunchy carrot

DESSERTS

CHOCOLATE BROWNIE \$12

SEASONAL FRUIT PLATE \$11

SELECTION OF ICE CREAM AND SORBET \$6

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COCKTAIL MENU

SPIRITS AT THE PALM

ARMAGNAC

Castarede V.S.O.P	\$14.25
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COGNAC

Courvoisier V.S.	\$11.00
Courvoisier V.S.O.P.	\$12.00
Hennessy V.S.	\$15.00
Remy Martin V.S.O.P	\$15.00
Hennessy V.S.O.P.	\$20.00
Courvoisier X.O.	\$35.00
Hennessy X.O.	\$35.00

WHISKEY

Dewar's White Label	\$8.00
Jameson's	\$9.00
Jim Beam	\$9.00
Johnny Walker Red Label	\$9.00
Chivas Regal 12 years Old	\$10.00
Crown Royal	\$10.00
Jack Daniels	\$10.00
Jim Beam Black	\$15.00
Glenlivet 12 Years Old	\$15.00
Johnny Walker Black Label	\$15.00
Chivas Regal 18 Years Old	\$15.00
Johnny Walker Blue Label	\$48.00

SINGLE MALT SCOTCH

Bruichladdich Islay	\$15.00
Tobermory Malt 10 Years Old	\$14.00
Dalwhinnie D.E.	\$18.00
Macallan 12 Years Old	\$25.00
Lagavulin 16 Years Old	\$25.75
Glenmorganie 21 Years Old	\$28.00
Balvenie 15 Years Sherry Cask	\$29.00

GIN

Gordons	\$8.00
Beefeater	\$8.00
Tanqueray	\$9.00
Bombay Sapphire	\$9.00
Whitley Neil	\$10.00
Tanqueray 10	\$11.00
Hendricks	\$11.00

TEQUILA

Sauza Gold	\$8.00
Sauza Silver	\$8.00
Patron Silver	\$15.00

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COCKTAIL MENU

SPIRITS AT THE PALM

RUM

Crystal, Bounty, Kokonut Rum	\$8.00
Bacardi Dark, White, Lemon	\$8.00
Mount Gay Eclipse	\$8.00
Chairman's Reserve, Chairman's Spice	\$8.00
1931	\$9.50
La Mauny Rhum	\$9.00
Toz Rum	\$9.00
Mount Gay X.O.	\$12.00
El Dorado 12	\$12.00
Forgotten Cask	\$12.00
El Dorado 15 Years	\$15.00

VODKA

Finlandia	\$8.00
Smirnoff	\$8.00
Absolut	\$9.00
Stolichnaya	\$9.00
Titos	\$15.00
Grey Goose	\$12.00

APERITIFS DIGESTIVES AND LIQUERS

All house liquers	\$8.50
Kahlua, Pastis	\$8.50
Grand Marnier, Baileys	\$10.00
Cointreau, Tia Maria, Sambuca	\$11.00
Drambuie	\$12.00
Averna	\$23.00

WATER

San Pellegrino	\$9.50
Blue Waters	\$4.00

NON ALCOHOLIC BEVERAGES

Coke, Sprite, Ginger, Soda Water,	
Diet Coke	\$3.00
Selected Juices	\$4.00
Bentley, Lime Squash	\$4.00
San Pellegrino Tonic Water	\$4.50
Virgin Daiquiri, Virgin Colada	
Scorpion, Fruit Punch	\$5.00

BEER

Piton Malt	\$4.00
Piton	\$4.25
Heineken	\$4.50
Guinness	\$4.75
Red Stripe	\$6.50
Corona	\$6.50

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COCKTAIL MENU

SPIRITS AT THE PALM

MARTINIS - \$12.00

Gin/Vodka Martini Gin or Vodka, dry vermouth

Sour Appletini Vodka, sour apple schnapps, cointreau

Chocolatini Vodka, chocolate liqueur

Cosmopolitan Vodka, cointreau, lime juice, cranberry juice

SIGNATURE COCKTAILS - \$12.00

Landings Ice Tea Amaretto, triple sec, rum, pineapple and orange juice, grenadine droplets

Happy Days Chairman's rum, ginger ale, soda water, fresh ginger

Passiontini White rum, ginger, lime juice, passion fruit juice, sugar

Man Over Board White rum, coconut rum, apricot brandy orange and pineapple juice, lime juice, bitters

Caribbean Breeze Chairman's white, coconut rum, passion fruit juice, cranberry juice

Lucian Pain Killer Chairman's reserve, coconut cream orange and pineapple juice, nutmeg

Landings Sunset White rum, triple sec, orange and pineapple juice, grenadine syrup

Brown Sands Crème de cacao dark, milk, coconut cream

Smooth Operator White rum, blue curacao, coconut cream, pineapple juice

Malibu Dreamer Coconut rum, coconut cream, pineapple juice, lime juice, grenadine syrup

Love Triangle White rum, coconut cream, pineapple juice, Crème de cacao dark

Landings Rum Punch White rum, passion fruit, orange, pineapple juice, lime juice, grenadine syrup, bitters, nutmeg

INTERNATIONAL COCKTAILS - \$12.00

Black Russian Vodka, coffee liqueur

Manhattan Sweet vermouth, scotch, cherries, bitters

Daiquiris Lime, banana, mango, strawberry, passion fruit

Pinacolada White rum, coconut cream, pineapple juice

Magarita Tequila, lime juice, triple sec

Mojito White rum, mint, brown sugar, lime juice, soda water

Mai Tai White and dark rum, orange curacao, amaretto, orange juice, lime juice

Brandy Alexander Brandy, crème de cacao white, milk, nutmeg

Zombie Dark and white rum, orange and pineapple juice, grenadine syrup, nutmeg

Planters Punch Dark and white rum, orange and pineapple juice, lime juice, grenadine syrup

Bloody Mary Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, lime juice, salt and black pepper



T H E

LANDINGS

Resort and Spa

W I N E L I S T

CHAMPAGNE & PROSECCO

	GLASS US\$	BOTTLE US\$
Prosecco Terra Serena*	8.25	50
Veuve Bonneval N.V., Champagne, France		95
De Vilmont, N.V., Champagne, France	16.00	95
Piper Heidsieck Brut N.V., Champagne, France		99
Taittinger Brut, N.V., Champagne, France		150
Moet & Chandon Brut Imperial N.V., Champagne, France		130
Veuve Clicquot Brut, N.V., Champagne, France		143
Laurent Perrier Brut, N.V., Champagne, France		143
Billecart-Salmon, Brut Reserve, France		143
Bollinger Special Cuvee Brut, N.V., Champagne, France		165
Dom Perignon, Champagne, France		385
Billecart-Salmon, Brut Rose, France		210

HOUSE WINES

Rose Wine	GLASS US\$	BOTTLE US\$
Beringer White Zinfandel, California, USA*	8	39
M de Minuty Provence Rose, France	10	50
Les Roseraies Rose D'anjou, France*	8	39
White Wine		
Santori, Pinot Grigio, Italy*	11	55
Montes, Sauvignon Blanc, Chile *	8	39
Alamos by Catena, Chardonnay, Argentina *	8	39
Stone Cellars, Chardonnay, California USA	9	44
Red Wine		
Alamos Malbec, Argentina *	9	44
Domaine De La Baume, Merlot, France *	9	44
Carmen Reserve, Cabernet Sauvignon, Chile *	10	50
Murphy Goode Cabernet Sauvignon, USA	12	65
Josh Cellars, Pinot Noir, Central Coast, USA	11	55

WHITE WINE

	BOTTLE US\$
Les Baronnes Sancerre Blanc, France	88
Santori, Pinot Grigio. Italy	55
Rosemount, Traminer Riesling, Australia	60
Montes Classic, Sauvignon Blanc, Chile	39
Alamos, Chardonnay, Mendoza, Argentina	39
Carmen, Maipo Valley, Sauvignon Blanc, Chile	45
Stone Cellars Chardonnay, California	45
Tindall Sauvignon Blanc, New Zealand	66
Mer Soleil Chardonnay, Santa Lucia Highland, California	110
Silver Palm Chardonnay, California	60
F.E. Trimbach Reisling, France	88

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(*) – Part of all inclusive package*

RED WINE

	BOTTLE US\$
Erath Pinot Noir, Oregon, USA	60
Chateau La Roche, France	71
Alamos, Malbec, Mendoza, Argentina	44
Carmen Reserve, Maipo Valley, Cabernet Sauvignon, Chile	50
Murphy Goode Cabernet Sauvignon, Sonoma County California,	65
Rodney Strong Pinot Noir, Russian River, California	77
Joseph Phelps Insignia, Napa Valley, California	330
Col Solaire, Columbia Valley, Washington	545
Louis Jadot, Nuits St. George, Burgundy	130
Amarone Villa Girandi, Amarone Classico, Valpolicella, Italy	121
Ornellaia, Bolgheri Superiore, Toscana	462

ROSE WINES

	GLASS US\$	BOTTLE US\$
Beringer White Zinfandel, California, USA	8	39
M de Minuty Provence Rose, France	10	50
Les Roseraies Rose D’anjou, France*	8	39

SWEET & FORTIFIED WINES

	GLASS US\$	
Chateau Roumieu, Sauternes, France – 375ml		50
Valdouro Tawny Port, Portugal	9.00	
Grahams Six Grapes Port, Portugal	15.00	
Penfolds Club Port, Australia	12.00	
Grahams 20 Year Tawny Port, Portugal	30.00	

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 (*) – Part of all inclusive package