



THE PALMS



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Appetizer

Smoked Duck with Fig Jam D

Snow parmesan • arugula • mustard dressing • micro greens

Lamb Spanakopita D

Chunky tomato basil salsa

Mezze V D

Hummus • baba ghanoush • labneh • pita

Sushi Platter SF

Unagi • Tuna nigiri • ikura • mango and Philadelphia
served with wasabi • kikkoman soya • pickled ginger

Soup

Chef's Choice Soup

Served with freshly baked bread and choice of butter (Plain • Pesto)



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Main Course

Club Sandwich D E P

Turkey • bacon • lettuce • plum tomato • fried egg

Pizza Padana V D

Goat's cheese • mozzarella • caramelized onion • spinach • tomato and confit garlic

Fish n Chips SF E

Tartare sauce • mesclun salad • sea salt • malt vinegar

Mixed Seafood Risotto SF D

Confit vine ripened tomatoes

Chicken Bami Goreng SF

Egg noodle • tomato sambal • spring onion

Chicken Biryani D N

Chicken • basmati rice • rosewater • Indian spices

Grills

Catch of The Day SF D

Tuna Fillet SF D

Striploin Steak D

Chicken Shashlik D

Pepper/Mushroom V D

Sweet Potatoes V D

All grill meats will be served with lemon butter • barbeque sauce • chermoula • peri peri • garlic aioli •
bearnaise • mango chilli salsa • tomato basil salsa • jus and grilled vegetable

N Nuts V Vegetarian D Dairy GF Gluten Free E Egg SF Seafood AL Alcohol * Signature Dishes P Pork

Should you have any dietary requirements or food allergies, please inform your server



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Desserts

Chocolate Marquise (Eggless) N D

Caramelized Pistachio Tart N D

Cinnamon cremeux • strawberry gel

Homemade Ice Cream D

Strawberry • mango • chocolate • vanilla bean

Fresh Fruit Platter V

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