



THE PALMS



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Appetizer

Horiatiki V D

Kalamata olives • feta • crispy pita

Prawns Satay with Cucumber Salad SF N

Mezze V D

Hummus • baba ghanoush • labneh • falafel • pickled vegetable

Sushi Platter SF D

Kani • Prawn nigiri • Maguro • Asparagus cream cheese served with wasabi • Kikkoman soya • pickled ginger

Shish Taouk D

Chicken breast • arabic spices

Soup

Chef's Choice Soup

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



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Main Course

Black Bun Hamburger D

Black angus • caramelized onion • lettuce • tomato

Pizza Primavera V D

Asparagus • bell pepper • mushroom • basil • mozzarella

Crumb Fried Calamari SF

Tartare sauce • mesclun salad

Smoked Chicken and Sundried Tomato Risotto D

Extra virgin olive oil • fresh basil • parmesan cheese

Nasi Goreng Ayam SF

Prawn • chicken • fish • fried egg • prawn cracker

Grills

Catch of The Day D SF

Striploin Steak D

Grilled Peppers V D

Prawn D SF

Guinea Fowl D

Grilled Tomato 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

Berry Cheesecake D N

Walnut Brownie with Vanilla Sauce D N

Homemade Ice Cream D

Strawberry • mango • chocolate • vanilla bean

Fresh Fruit Platter V

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