



THE PALMS



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Appetizer

Warm Spring Quinoa Salad V N

Toasted nuts • grilled artichoke • two-way tomato • arugula • crispy pita

Vegetable Spring Roll V

Served with sweet chilli sauce

Vietnamese Shrimp Rice Paper Roll SF

Sushi Platter

California crab roll SF tempura roll • salmon nigiri • red cabbage • 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

#### Grilled Chicken and Cheese Sandwich D

Potato wedges • mesclun salad

#### Pizza Fungi V D

Wild mushroom • ricotta

#### Prawn Tempura SF

Soy sauce • mesclun salad • pickled ginger

#### Spaghetti Al Sugo D

Pulled lamb • onion • porcini • rosemary • parmesan cheese

#### Pad Thai Chicken Noodles N

#### Seafood Tagine SF

Mixed seafood • cous-cous • Moroccan spices

### Grills

#### Catch of The Day SF D

#### Grilled Scallop SF D

#### Tenderloin Steak D

#### Stuffed Poussin D

#### Corn On The Cob V D

#### Grilled Cottage Cheese 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

Strawberry Crumble D N E

Fresh Mango Tart with Rose Meringue D N E

Homemade Ice Cream D

Strawberry • mango • chocolate • vanilla bean

Fresh Fruit Platter V

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