

LARGE PLATES

KOREAN BBQ WAYGU BEEF CHEEKS

Slow Braised Wagyu Boneless Beef Cheeks with Japchae stir-fry rice noodles, kimchi salad and red wine jus | 54

SOUTH CAICOS LOBSTER MASALA

10oz Freshly Caught South Caicos Lobster with tikka masala, green mango salad and jasmine rice | 60

GRILLED WAHOO

Freshly Caught South Caicos grilled Wahoo with polenta cake, caramelized shallots, sautéed kale, mango salsa, hibiscus beurre blanc and saffron crisp | 52

TUSCAN SALMON

Pan-seared Salmon with sautéed spinach, roasted garlic creamy mash, cherry tomato, creamy parmesan sauce, crispy leeks | 50

LAMB SHANK 'VARUTHA CURRY'

Skillet Slow Cooked Lamb Shank with freshly ground spices and coconut with creamy spinach, cooling cucumber mint raita, crispy onion served with coconut rice | 52

'THE PALMS' CHICKEN A LA KIEV

Stuffed garlic parsley butter, creamy garlic mash, yellow and green zucchini, smokey red pepper emulsion | 46

FROM THE GRILL

SIMPLY GRILLED TO YOUR LIKING SERVED WITH POTATO PAVE AND GRILLED BROCCOLINI

12OZ NY STRIP LOIN

25 days Aged Angus Striploin with green peppercorn sauce | 60

8OZ BEEF FILET

25 days Aged Angus Beef Filet with horseradish, Dijon and aged Manchego crust | 60

NEW ZEALAND LAMB RACK

Herb crust, red wine rosemary jus | 54

SURF N TURF

Aged Angus Beef Tenderloin and Grilled Native Lobster with mushroom confit, charred lemon, brown butter | 80

PASTA SECTION

POTATO GNOCCHI

Homemade Potato Gnocchi tossed in a velvety sugo and rosé wine sauce, topped with shaved Parmesan and fresh basil | 36

BUTTERNUT SQUASH RAVIOLI

Homemade Organic Butternut Squash Ravioli with honey-roasted pear, brown butter, Parmesan cream sauce, and toasted walnuts | 44

LOBSTER FETTUCCINE

Homemade Fettuccine with freshly caught Caicos Lobster with Italian sausage, roasted bell peppers, and basil-chili sauce | 52

Kindly alert your server if you have any special dietary needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
15% service charge & 12% government tax not included. Prices are subject to change without notice.



SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS

APPETIZERS

HARISSA TUNA PICA

Spiced, Diced Ahi Tuna with chili-ginger-soy citrus tahini, mango, sultana, toasted coconut, sesame rice cake, blue corn crunch, avocado mousse | 26

ALASKAN CRAB CAKE

Alaskan Crab Cake with spicy mayo, avocado & mango salsa, crispy sweet potato and beets | 24

SLOW BRAISED OXTAIL CROQUETAS

Papaya jam, toasted rice & garden herb salad, truffle aioli | 24

LOBSTER & SHRIMP DUMPLING

Freshly caught Caicos lobster and shrimp with sautéed bok choy, soy miso, sundried cherry tomatoes, teriyaki glazed and toasted sesame | 26

SOMETHING LIGHT

LOBSTER BISQUE

Freshly caught South Caicos lobster bisque, finished with native rum, smoked paprika lavash | 22

BEETS

Heritage honey roasted beets, sun golden tomatoes, organic orange, goat's cheese fritters, olives, and pistachio soil | 24

BURRATA

Classic Italian cow milk cheese, tomato confit, spiced apricot apple chutney, sour dough crisp | 24

OUR CAESAR SALAD

Classic crunchy romaine heart, Parmesan, smoked bacon, anchovy tempura and baby croutons | 25

VEGAN & VEGETARIAN APPETIZERS

HUMMUS RE-INVENTED

Creamy house made hummus, crunchy chickpeas, kale, paprika lavash & garden vegetables | 21

CHILLED MELON SOUP

Aromatic coconut and melon chilled soup, coconut & plantain crisp | 21

FALL SALAD

Kale, endive, dried apricot, crunchy brie, pumpkin seeds, tomato, carrots, crispy corn, Smoked yogurt & raspberry vinaigrette | 21

ENTRÉE

SPAGHETTI POMODORO

Garlic chili flakes, cherry tomato, Laudemio olive oil, fried garlic basil | 32

CAULIFLOWER STEAK

Grilled cauliflower steak, harissa hummus, mango chutney, edamame, crispy shallots | 32

MUSHROOM RISOTTO

Classic Arborio risotto enriched with wild mushrooms, topped with shaved Parmesan and a drizzle of truffle oil | 38

SIDES

TRUFFLE SKINNY FRIES

Shaved parm, Truffle oil and chopped parsley | 14

LUXURIOUS POTATO PUREE

Creamed Idaho potatoes with Irish salted butter | 12

FRIED TOFU BIRYANI

Cucumber and tomato raita | 12

FLAME GRILLED BROCCOLI

chimichurri pesto and toasted almonds | 12

DUKKA CARROTS

Harissa, labneh and honey glaze, olives, and pistachio crumble | 14



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DESSERTS

CRÈME BRÛLÉE

Vanilla crème brûlée, white chocolate fennel seed crunch,
banana sorbet | 16

HOT CHOCOLATE FONDANT

Belgium chocolate lava cake, raspberry coulis, milk chocolate snow,
vanilla bean Ice cream | 16

SIGNATURE STICKY TOFFEE PUDDING

Date and molasses warm pudding, toffee sauce, nashi pear chutney,
Caicos salted caramel ice cream | 16

CLASSIC APPLE CRUMBLE TORTE

Baked caramel apple, homemade
Bambara flamed raisin ice cream | 16

MISSISSIPPI MUD CAKE

Mississippi chocolate crunchy mud cake,
strawberry filling, mango sorbet | 16

HOMEMADE ICE CREAM & SORBETS

Please see your server for our daily selections | 14

SPECIALTIES

SWEET DREAMS COCKTAIL

Not sure on dessert? Try our signature Chocolatini!
Chocolate, Baileys, Kahlua, Vanilla Vodka Martini | 16

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