

## 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 INDIAN STYLE SHRIMP MASALA

South Indian Style Shrimp with tikka masala, green mango salad and jasmine rice | 54

### MAHI-MAHI

Arborio saffron risotto, lemongrass coconut emulsion, charred asparagus, mango salsa | 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

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.

## 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 Shrimp with mushroom confit, charred lemon, brown butter | 72

## 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

### SHRIMP FETTUCCINE

Homemade Fettuccine with Shrimp with Italian sausage, roasted bell peppers, and basil-chili sauce | 49

15% service charge & 12% government tax not included. Prices are subject to change without notice.



SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS

## APPETIZERS

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### 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

### OCTOPUS

Aromatic crispy octopus, olive and tomato tapenade, Santorini carrot purée, parsley oil, passion & chili aioli | 28

### SHRIMP DUMPLING

Shrimp with sautéed bok choy, soy miso, sundried cherry tomatoes, teriyaki glazed and toasted sesame | 24

## SOMETHING LIGHT

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### SEAFOOD BISQUE

Freshly caught Caicos seafood, native Bambarra flambé, homemade paprika lavash | 24

### 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

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#### CHILLED MELON SOUP

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

#### SUMMER BERRIES SALAD

Aromatic organic mixed greens, berries, radish, cucumber, pumpkin seeds, tomato, crunchy pecan, raspberry vinaigrette | 24

### ENTRÉE

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#### 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

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#### 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

## DESSERTS

### HOT CHOCOLATE FONDANT

Belgium chocolate lava cake, raspberry coulis,  
milk chocolate snow, vanilla bean Ice cream | 18

### MOROCCAN DATE STICKY TOFFEE PUDDING

Smoked date sponge, Laphroaig caramel curd,  
burnt Italian nasi pear compote | 18

### COAL-CHARRED LEMON MERINGUE

Szechuan meringue, burnt lemon peel, citrus curd,  
olive oil sponge | 18

### GIANDUJA PRALINE MILLEFEUILLE

Roasted hazelnuts with praline and chocolate cream  
in a light caramelized pastry | 18

### “RUM CAKE” CHOUX BUNS

Aged Zacapa rum, salted caramel, burnt  
white chocolate, fennel seed shavings | 18

### MISSISSIPPI MUD CAKE

Mississippi chocolate crunchy mud cake,  
strawberry filling, mango sorbet | 18

### SWEET DREAMS COCKTAIL

#### Not sure on dessert?

Try our signature Chocolatini! Chocolate,  
Baileys, Kahlua, Vanilla Vodka Martini | 18

## HOMEMADE ICE CREAM & SORBETS

Please see your server  
for our daily selections | 14



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