

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

‘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

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

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

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

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

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

JASMINE RICE | 10



FLAME GRILLED BROCCOLI



chimichurri pesto and toasted almonds | 12

STEAMED VEGETABLES | 10

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

MISSISSIPPI MUD CAKE

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

SWEET DREAMS COCKTAIL

Not sure on dessert?

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

HOMEMADE ICE CREAM & SORBETS

Please see your server
for our daily selections | 14



SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS