



APPETIZERS & SALADS

GRILLED HALLOUMI

Smoke Eggplant, Pomegranate & Raspberry Dressing

CAULIFLOWER TABBOULEH

Quinoa, Sweetcorn, Cucumber, Tomato, Parsley & Mint Vinaigrette

SMOKED MUSHROOM

Bocconcini, Semi Dried Tomato, Kulhafa Pesto & Nuts

SEAFOOD MOUSSE

Seafood Mousse, Black Olive, Parsley & Orange Fennel Salad

GRILLED OCTOPUS

Octopus Tentacles with Parsley Hummus, Tomato Salsa, Fresh Basil & Homemade Harissa

SMOKED SALMON

Cream Fraiche, Lime and Dill & Avocado Salsa

SINGAPOREAN LAKSA SOUP

Noodles, Prawns, Coconut Milk & Chili

FROM THE CHARCOAL GRILL

LINE CAUGHT REEF FISH

Celeriac Puree, Seasonal Vegetables & Passion Fruit Butter Sauce

GRILLED PRAWNS

Fennel Hummus, Garlic Bread & Garden Herbs

MALDIVIAN A GRADE TUNA STEAK

Peperonata, Coconut & Lemongrass Sauce

GRILLED ANGUS RIBEYE

Saffron Mashed Potato, Seasonal Vegetables, Smoked Chimichurri & Creamy Mushroom Sauce

TWICE COOKED LEG OF LAMB

Caramelized Carrot, Grilled Earthy Vegetables, Smoked Chimichurri & Mint Sauce

SATAY PLATE

Chef Ara's Indonesian House Recipe of Chicken & Prawn Satay with Steamed Rice & Pickles

ADANA KEBABI

Roasted Tomato, Sumac Salad & Garlic Sauce

GREEK CHICKEN SOUVLAKI

Lemon, Garlic, Fresh Herbs & Tzatziki

ARABIC MIX GRILL

Tiger Prawns, Lamb Kofta, Chicken Shish Tawouk, Homemade Harissa & Garlic Sauce

VEGETARIAN GOODNESS

CHARCOAL GRILLED

VEGETABLES

Grilled Earthy Vegetables, Burned Coconut Flesh, Pesto sauce & Sundried Tomato Puree

GRILLED EGGPLANT

Garlic Yoghurt Sauce, Walnut & Pomegranate Reduction

DESSERTS

VALRHONA CHOCOLATE

INTENSE

Rich Chocolate Cremeux, Feuilletine Crisp and Dulce de Leche Gelato

GLUTEN FREE MANGO & COCONUT MOUSSE

MEDJOL DATE PUDDING

Toffee Sauce and Rose Petals Ice Cream

ICE CREAM & SORBET

(1 SCOOP EACH) SELECTED EACH DAY

Ice creams that may contain nuts will be announced to you



PALM GRILL MEAT BOARD

124

Wagyu Beef Fillet Steak, Veal Loin, Australian Lamb Cutlets, Rougie Duck Breast , Blistered Heirloom Tomatoes, Roasted Asparagus, Garlic Roasted Potatoes & Pink Peppercorn Sauce

SEAFOOD BOARD

124

Roasted Lobster, Yellowtail Fillet, Scallops, Green Lip Mussels
Blistered Heirloom Tomatoes, Roasted Asparagus, Garlic Roasted Potatoes, Passionfruit & Fennel Butter

All prices in the menu are subject to 10% service charge and 17% tax