



# STARTERS & SALADS

## THAI PRAWN & POMELO SALAD

Juicy Prawns, Fresh Pomelo, Thai Herbs & a Zesty Citrus Dressing



## CRISPY SALMON RICE BITES

Seared Crispy Rice topped with Fresh Salmon, Avocado & a hint of Spicy Mayo



## MUSSELS & LAMB MERGUEZ

Tender Mussels paired with Smoky Lamb Merguez Sausage



## CHARRED OCTOPUS SALAD

Grilled Octopus with Cherry Tomatoes, Mint & Aleppo Chilli



## GRILLED PEACH & BURRATA

Sweet Grilled Peaches with Creamy Burrata, Arugula & Balsamic Glaze



## ROASTED BEET TARTARE WITH GOAT CHEESE

Earthy Roasted Beets with Tangy Goat Cheese & Micro Herbs



## PALM GRILL SIGNATURE SALAD

Grilled Halloumi, Smoked Eggplant, Pomegranate & Raspberry Vinaigrette



# SOUPS

## SINGAPOREAN LAKSA

A rich Coconut Curry Broth with Prawns, Tofu, Egg, Lemongrass & Chilli



# FROM THE GRILL

## PALM GRILL SIGNATURE BURGER

House-Smoked Beef Patty with Cheese, Tomato, Lettuce, Pickles & Special Sauce  
Served with Truffle Salted Fries



## GRILLED ANGUS RIBEYE

300g Angus Steak served with Potato Gratin, Wild Mushrooms & Red Wine Jus



### GRILLED LOCAL PRAWNS

Flame-Grilled Prawns with Jasmine Rice & Thai-Style Dipping Sauce



### MALDIVIAN TUNA STEAK

Charcoal-Seared Tuna with Sweet Potato, Asparagus, Pineapple Salsa & Saffron Seafood Sauce



### TWICE-COOKED LAMB LEG

Slow-Cooked Lamb finished on the Grill. Served with Caramelized Carrot, Grilled Vegetables, & Smoked Mint Chimichurri

## GRILLHOUSE SPECIALS

### CHEF ARA'S SATAY PLATTER

Indonesian-Style Chicken & Prawn Skewers with Steamed Rice & House Pickles



### ADANA KEBAB

Spiced Lamb Skewer With Roasted Tomato, Sumac Salad & Garlic Yogurt Sauce



### GREEK CHICKEN SOUVLAKI

Lemon-Garlic Marinated Chicken with House Tzatziki & Grilled Flatbread



### ARABIC MIXED GRILL

Tiger Prawn, Lamb Kofta, Chicken Tawouk with Harissa & Garlic Sauce



## PLANT-BASED DELIGHT

### GRILLED EGGPLANT

Served With Garlic Yogurt, Walnut Crumble & Pomegranate Molasses



### CHARCOAL GRILLED VEGETABLES

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

### KOREAN VEGAN BBQ TOFU SKEWERS

Tofu Marinated in a Bold, Spicy-Sweet Korean BBQ Glaze, Grilled on Skewers until beautifully caramelized. Served with a refreshing Korean-Style Cucumber Salad for the perfect balance of heat & crunch.



# DESSERTS

## VALRHONA CHOCOLATE INTENSE

Silken Valrhona Chocolate Cremeux layered with delicate Feuilletine for a subtle crunch, finished with a Scoop of House-Made Dulce de Leche Gelato

## MANGO & COCONUT DACQUOISE CAKE

Delicate Coconut Dacquoise Layered with Smooth Coconut Cream, served with Tender Coconut Sorbet



## RED FRUIT SEMIFREDDO

Light Ivory Chocolate Whipped Ganache, Red Berry Gel & Vanilla Bean Gelato



## HAZELNUT PRALINE POPSICLE

Hazelnut Praline with Almond Micro Sponge, Caramel Brittle & Raspberry Gel



## DAILY ICE CREAM & SORBET SELECTION

Chef's Selection of artisanal Ice Creams & Sorbets – One Scoop of Each.



Allergens may vary daily. Please ask your server for today's options and allergen details



### PALM GRILL MEAT BOARD

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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

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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