



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



FROM THE GRILL

PALM GRILL SIGNATURE BURGER

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



GRILLED ANGUS TENDERLOIN

200g 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



PLANT-BASED DELIGHT

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

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



LOCALLY SOURCED LOBSTER

110

Served with Green Risotto & Brulee Passionfruit Sauce



GRILLED WAGYU M4-5 TENDERLOIN FILLET STEAK 200G

115

Potato Gratin, Wild Mushrooms, Sauteed Vegetables & Red Wine Jus



GRILLED WAGYU MB4-5 RIBEYE 200G

110

Potato Gratin, Wild Mushrooms, Sauteed Vegetables & Red Wine Jus



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