

FLOUR & WATER

POTATO GNOCCHI

Creamy sugo rose wine sauce, shaved Parmesan, fresh basil | 36

WILD MUSHROOM RISOTTO

Arborio rice risotto, wild mushroom, shaved Parmesan, truffle olive oil | 36

BUTTERNUT SQUASH RAVIOLI

Handmade organic butternut squash ravioli, honey roasted pear, brown butter, Parmesan cream sauce, walnuts | 42

LOBSTER FETTUCCHINE

Homemade fettuccine pasta, freshly caught Caicos lobster, Italian sausage, roasted bell peppers, basil sauce, chilies | 49

LARGE PLATES

KOREAN BBQ WAYGU BEEF CHEEKS

Slow braised Waygu boneless beef cheeks, japchae stir-fry noodles, kimchi salad and red wine jus | 52

FILET MIGNON

8oz Angus Beef tenderloin, herb butter crust, charred asparagus, truffle mushroom mousseline, thyme rosemary jus | 54

PEPPERCORN RIB-EYE STEAK

12oz Rib-eye steak, broccolini, garlic Parmesan potato wedges, chimichurri, au Poivre sauce | 64

RACK OF LAMB

Grilled rack of lamb, wild mushroom risotto, parsley crust, rosemary lamb jus | 52

'THE PALMS' CHICKEN A LA KIEV

Stuffed garlic parsley butter, creamy garlic mash, charred romaine heart, mango chipotle emulsion | 40

GRILLED WAHOO

Local caught South Caicos grilled wahoo, crispy polenta, caramelized shallots, sautéed kale, mango salsa, and saffron tapioca crisp, hibiscus beurre blanc | 49

TUSCAN SALMON

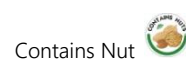
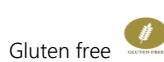
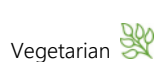
Pan-seared salmon, creamy Parmesan sauce, cherry tomatoes and spinach, garlic mashed potato | 48

BLACKENED MAHI-MAHI

Freshly caught blackened mahi-mahi, sweet potato puree, sautéed bok choy, black beans, pineapple chili confit, coconut & lemon emulsion | 49

SURF & TURF

25-day aged 6oz Angus beef tenderloin, 5oz freshly caught Caicos lobster, potato gratin, mushroom confit, glazed carrots and thyme jus | 64



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

15% service charge & 12% government tax not included



APPETIZERS

TUNA TARTAR

Ahi tuna, chili-ginger-soy tahini,
mango, red radish, avocado mousse,
tobiko, wasabi crisp,
pan-seared quail egg |22

BEEF CARPACCIO

Angus prime beef filet (chef
seasoned), crispy capers and Dijon
mustard, smoked aioli,
shaved cured egg |22

OCTOPUS

Aromatic crispy octopus, marinated
scallop potato tomato tapenade,
Santorini green peas puree,
parsley oil |26

ALASKAN CRAB CAKE

Alaskan crab cake, spicy mayo,
avocado & mango salsa, crispy sweet
potato and beets |22

LOBSTER AND SHRIMP DUMPLING

Sautéed bok choy, soy miso,
sundried cherry tomatoes, teriyaki
glazed and toasted sesame
|26

SOMETHING LIGHT

LOBSTER BISQUE

Freshly caught South Caicos lobster
bisque, finished with native rum,
smoked paprika lavash |22

BEETS

Heritage honey roasted beets, sun
golden tomatoes, organic orange,
goat's cheese fritters, olive and
pistachio soil |21

BURRATA

Classic Italian cow milk cheese,
tomato confit, apricot apple
chutney, sour dough crisp |22

OUR CAESAR SALAD

Classic crunchy romaine heart,
Parmesan, smoked bacon, anchovy
tempura and baby croutons |21

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
15% service charge & 12% government tax not included



VEGAN & VEGETARIAN

APPETIZERS

CHILLED MELON SOUP

Aromatic coconut and melon chilled
soup, sour dough crisp |21

PALMS SALAD

Organic mixed greens, carrot,
cucumber, radish, cherry tomato,
avocado, balsamic dressing |21

ENTRÉE

SPAGHETTI POMODORO

Garlic chili flakes, cherry tomato,
Laudemio olive oil,
fried garlic basil |32

GRILLED CAULIFLOWER

Grilled cauliflower steak, harissa
hummus, mango chutney, edamame,
crispy shallots |32

SIDES

Jasmine rice |8
Creamy whipped potatoes |8
Truffle fries |10
Sautéed spinach |10
Herb Parmesan potato gratin |10
Sautéed asparagus |10
Roasted garlic & grapes Brussels
sprouts |10

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
15% service charge & 12% government tax not included



DESSERTS

CRÈME BRULEE

Vanilla crème brulee, white
chocolate fennel seed crunch,
banana sorbet |16

HOT CHOCOLATE FONDANT

Belgium chocolate lava cake,
passion fruit, milk chocolate snow,
vanilla bean Ice cream |16

SIGNATURE STICKY TOFFEE PUDDING

Date and molasses warm pudding,
toffee sauce, nashi pear chutney,
Caicos salted caramel ice cream |16

WARM APPLE ALMOND CRUMBLE

Fluffy puff pastry, French almond
cream, almond spiced crumbles and
rum & raisin ice cream |16

MISSISSIPPI MUD CAKE



Mississippi chocolate crunchy mud
cake, strawberry filling, mango
sorbet |16



DESSERTS

TASTING DESSERT PLATTER (Sharing)

Mini sticky toffee, mini hot
chocolate fondant, brulee, Choose
your favorite ice cream or sorbet
(1 scoop) |24

SPECIALTIES HOMEMADE ICE CREAM

& SORBETS

Please see your server for our
daily selections|12

SWEET DREAMS -COCKTAIL

(Not sure on dessert try our
signature Chocotini)

Chocolate, Baileys, Kahlúa, Vanilla
Vodka Martini |16

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

15% service charge & 12% government tax not included