



FLOUR & WATER

POTATO GNOCCHI

Creamy sugo rosé wine sauce, shaved Parmesan, and fresh basil |38

BUTTERNUT SQUASH RAVIOLI

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

'SHRIMP' FETTUCCHINE

Homemade fettuccine pasta, shrimp, Italian sausage,
basil pesto jus, chilies |46

SEAFOOD RISOTTO

Arborio rice cooked with saffron broth, shrimp, calamari,
mussels, Parmesan crisp |46

LARGE PLATES

KOREAN BBQ BEEF SHORT RIBS

Slow braised Angus boneless beef ribs, japchae stir-fry noodles,
Red wine jus |52

FILET MIGNON

8oz Beef tenderloin, herb butter crust, organic micro veg,
truffle mousseline croquettes, rosemary jus |58

PEPPERCORN RIB-EYE STEAK

12oz Rib-eye steak, broccolini, garlic parmesan potato wedges,
Chimichurri, 'Au poivre' sauce | 62

RACK OF LAMB

Grilled rack of lamb, Moroccan couscous, vegetable ratatouille,
parsley crust, rosemary lamb jus |52

'THE PALMS' CHICKEN A LA KIEV

Stuffed garlic parsley butter, Creamy garlic mash,
mango chipotle emulsion |40

GRILLED WAHOO

Freshly caught South Caicos grilled Wahoo, polenta cake, caramelized
shallots, Kalamata olives, sautéed kale, mango salsa |48

SALMON

Soy ginger marinated grilled salmon, sautéed bok choy, mushrooms,
Shiitake mushroom vinaigrette, jasmine rice |48

SURF & TURF

25-day aged 8oz Angus beef tenderloin, Scottish scallop, potato gratin,
glazed baby carrots, thyme jus |62

Spicy 

Vegetarian 

Gluten Free 

Vegan 

Contains Nuts 

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, bowfin caviar, kataifi nest, pan seared quail egg |22

BEEF CARPACCIO

Angus prime beef filet (chef seasoned), crispy capers, Dijon mustard smoked aioli with shaved cured egg |20

OCTOPUS

Aromatic crispy octopus, marinated scallop potato, tomato confit, Santorini green pea puree, parsley oil |24

ALASKAN CRAB CAKE

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

SHRIMP DUMPLING

Sautéed bok choy, soy miso, sundried cherry tomatoes, sweet & sour dressing, toasted sesame |22

SOMETHING LIGHT

PUMPKIN BISQUE

Wild pumpkin bisque, ricotta cheese ravioli, coconut & cilantro cream jus, paprika lavash |20

'BEETS'

Heritage honey roasted beets, sun gold tomatoes, organic orange, goat's cheese fritters, olive and pistachio soil |20

'BURRATA'

Classic Italian cow milk cheese, tomato confit, apricot apple chutney, sour dough crisp |20

OUR CAESAR SALAD

Classic crunchy romaine heart, Parmesan, smoked bacon, anchovy tempura & baby croutons |20

Kindly advise us of any food allergies prior to ordering
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to your final check

VEGAN & VEGETARIAN

APPETIZERS

CHILLED MELON SOUP

Aromatic coconut & melon chilled soup, flavored with lemongrass, lime |20

PALMS SALAD

Organic mixed green, carrot, cucumber, radish, cherry tomato, avocado, balsamic dressing |20

ENTRÉE

AGLIO-Y-OLIO

Garlic chili flakes, kalamata, sunrise tomato, Laudemio olive oil, fresh herbs crostini |34

SMOKED CAULIFLOWER

Slow roasted smoked cauliflower, saffron rice, curry jus, chili mango chutney |34

WILD MUSHROOM RISOTTO

Arborio rice risotto, wild mushroom, olive oil |34

SIDES

Jasmine rice |8

Creamy whipped potatoes |9

Truffle fries |10

Sautéed spinach |10

Madeira glazed mushrooms |12

Herb parmesan potato gratin |12

Sautéed asparagus |12

Roasted garlic and grapes

Brussels sprouts |12

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DESSERTS

CRÈME BRULÉE

Vanilla crème brûlée,
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,
rum & raisin ice cream |16

MISSISSIPPI MUD CAKE

Mississippi chocolate crunchy mud
cake, strawberry filling
mango sorbet |15

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DESSERTS

TASTING DESSERT PLATTER (Sharing)

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

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

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