

FLOUR & WATER

POTATO GNOCCHI

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

SEAFOOD RISOTTO

Arborio rice risotto, freshly Caught Caicos Seafood, shrimp, mussels, clams, calamari, octopus, Scottish scallop, and shaved Parmesan |52

BUTTERNUT SQUASH RAVIOLI

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

SHRIMP FETTUCCINE

Homemade fettuccine pasta, shrimp, Italian sausage, roasted bell peppers, basil sauce, chilies |46

LARGE PLATES

KOREAN BBQ WAYGU BEEF CHEEKS

Slow braised Wagyu boneless beef cheeks, japchae stir-fry rice 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, yellow and green zucchini, smokey red pepper emulsion |40

GRILLED WAHOO

Local caught South Caicos grilled Wahoo, polenta cake, 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, Scottish scallop, potato gratin, mushroom confit, glazed carrots, and thyme jus |64

Spicy 

Vegetarian 

Contains Gluten 

Vegan 

Contains Nut 

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

WAHOO CARPPACCIO

Freshly caught Caicos Wahoo, citrus vinaigrette, fresh grapefruit, cucumber, pickled watermelon radish, avocado mousse, salmon caviar |24

STEAK TARTAR

Angus prime beef filet (chef seasoned), chives, shallots, capers, and Dijon mustard aioli, parmesan Tulie, quail egg, sour dough crisp |26

GRILLED OCTOPUS

Aromatic grilled octopus, marinated charred potato, olive 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

SHRIMP DUMPLING

Freshly caught Caicos conch and shrimp filled, Sautéed bok choy, soy miso, sundried cherry tomatoes, teriyaki glazed and toasted sesame |26

OYSTER

Smoked crème fraiche, cucumber pepper mousse, golden osetra caviar, edible flowers & micro greens |32

SOMETHING LIGHT

SEAFOOD BISQUE

Freshly caught South Caicos seafood 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



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

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DESSERTS

CRÈME BRULEE

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

HOT CHOCOLATE FONDANT



Belgium chocolate lava cake,
raspberry coulis, 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

CLASSIC APPLE TARTE TATIN



Fluffy puff pastry, baked caramel
apple, homemade Bambarra flamed
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

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