

PASTA SECTION

POTATO GNOCCHI

Homemade potato gnocchi tossed in a velvety sugo and rosé wine sauce, topped with shaved Parmesan and fresh basil |36

BUTTERNUT SQUASH RAVIOLI

Homemade organic butternut squash ravioli with honey-roasted pear, brown butter, Parmesan cream sauce, and toasted walnuts |44

LOBSTER FETTUCCHINE

Homemade fettuccine with freshly caught Caicos lobster, Italian sausage, roasted bell peppers, and basil-chili sauce |52

LARGE PLATES

KOREAN BBQ WAYGU BEEF CHEEKS

Slow braised Wagyu boneless beef cheeks, Japchae stir-fry rice noodles, kimchi salad and red wine jus |54

SOUTH CAICOS LOBSTER MASALA

10oz freshly caught South Caicos lobster served with tikka masala, green mango salad and jasmine rice |60

GRILLED WAHOO

Freshly caught South Caicos grilled Wahoo, polenta cake, caramelized shallots, sautéed kale, mango salsa, hibiscus beurre blanc and saffron crisp |52

TUSCAN SALMON

Pan-seared salmon, Sautéed spinach, roasted garlic creamy mash, cherry tomato, creamy parmesan sauce, crispy leeks |50

LAMB SHANK 'VARUTHA CURRY'

Skillet slow cooked with freshly ground spices and coconut with creamy spinach, cooling cucumber mint raita, crispy onion served with coconut rice |52

'THE PALMS' CHICKEN A LA KIEV

Stuffed garlic parsley butter, creamy garlic mash, yellow and green zucchini, smokey red pepper emulsion |46

FROM THE GRILL

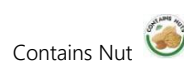
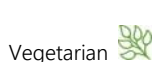
(SIMPLY GRILLED TO YOUR LIKING SERVED WITH POTATO PAVE AND GRILLED BROCCOLINI)

12OZ NY STRIP LOIN, 25 days Aged Angus striploin, green peppercorn sauce|60

8OZ BEEF FILET,  25 days Aged Angus Beef filet, Horseradish, Dijon and aged Manchego crust|60

NEW ZEALAND LAMB RACK, Herb crust, red wine rosemary jus |54

SURF AND TURF, Aged Angus beef tenderloin, grilled native lobster, mushroom confit, charred lemon, brown butter |80



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

HARISSA TUNA PICA



Spiced, Diced Ahi tuna, chili-ginger-soy citrus tahini, mango, sultana, toasted coconut, sesame rice cake, blue corn crunch, avocado mousse, |26

ALASKAN CRAB CAKE



Alaskan crab cake, spicy mayo, avocado & mango salsa, crispy sweet potato and beets |24

SLOW BRAISED OXTAIL CROQUETAS



Papaya jam, Toasted rice & garden herb salad, truffle aioli |24

LOBSTER & SHRIMP DUMPLING



Freshly caught Caicos lobster and shrimp filled, 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 |24

BURRATA



Classic Italian cow milk cheese, tomato confit, spiced apricot apple chutney, sour dough crisp |24

OUR CAESAR SALAD



Classic crunchy romaine heart, Parmesan, smoked bacon, anchovy tempura and baby croutons |25

VEGAN & VEGETARIAN



APPETIZERS

HUMMUS RE-INVENTED



Creamy house made hummus, crunchy chickpeas, kale, Paprika lavash & garden vegetables |21

CHILLED MELON SOUP



Aromatic coconut and melon chilled soup, coconut & plantain crisp |21

FALL SALAD



Kale, endive, dried apricot, crunchy brie, pumpkin seeds, tomato, carrots, crispy corn, Smoked yogurt & raspberry vinaigrette |21

ENTRÉE

SPAGHETTI POMODORO



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

CAULIFLOWER STEAK



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

MUSHROOM RISOTTO



Classic Arborio risotto enriched with wild mushrooms, topped with shaved Parmesan and a drizzle of truffle oil |38

SIDES

TRUFFLE SKINNY FRIES

Shaved parm, Truffle oil and chopped parsley |14

LUXURIOUS POTATO PUREE

Creamed Idaho potatoes with Irish salted butter |12

FRIED TOFU BIRYANI



Cucumber and tomato raita |12

FLAME GRILLED BROCCOLI



chimichurri pesto and toasted almonds |12

DUKKA CARROTS



Harissa, labneh and honey glaze, olive, and pistachio crumble |14

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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 CRUMBLE TORTE

Baked caramel apple, homemade Bambara
flamed raisin ice cream |16

MISSISSIPPI MUD CAKE

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

HOMEMADE ICE CREAM & SORBETS

Please see your server for
Our daily selections|14

SPECIALTIES

SWEET DREAMS -COCKTAIL

(Not sure on dessert try
our signature Chocotini)
Chocolate, Baileys, Kahlua,
Vanilla Vodka Martini |16

Contains Gluten 

Vegan 

Contains Nut 