

THE PALM



LUNCH MENU

12:30 - 2:30pm

TO START

Mezze plate, house marinated olives, artichoke hearts, hummus, tomato tapenade, manchengo cheese, fresh pita bread (V)	\$14
Crispy fried calamari, lemon aioli, mango cream	\$13
Tomato & mozzarella salad, basil infused extra virgin olive oil, toasted pinenuts (GF/V/N)	\$12
Caribbean sweet potato fish cakes, spicy citrus dip	\$10
Gazpacho chilled soup, minted cucumber, extra virgin olive oil (GF/Ve)	\$8
Chips & dips, corn tortillas & plantain chips, guacamole, garlic & chili salsa, citrus sour cream (GF/V)	\$8
Blue Waters chicken wings, red cabbage & mango slaw, home-made spicy BBQ sauce	\$11

SALADS [can be a starter or main course portion]

add chicken, shrimp or grilled tofu +\$4

Caesar salad, romaine lettuce, caesar dressing, anchovies, croutons, shaved parmesan	\$9/17
Pumpkin, beetroot, feta, pecans, mint, light citrus dressing (GF/N)	\$8/15
Kale & pesto quinoa, roast butternut squash, radish (GF/Ve)	\$8/15
Blue Waters wellness spa salad, kale, citrus segments, toasted coconut, almonds, dried cranberries (GF/Ve/N)	\$9/17

MAINS

served with fries, rice or salad

Palm club sandwich, roast turkey breast, smoked bacon, cheddar, sundried tomato aioli, fried egg	\$18
Blue Waters burger, ground British beef, tomato chutney, cheddar, bacon, house pickles, seeded bun	\$19
Blackened lion fish brioche, pan seared blackened lion fish, avocado & tomato salsa, spicy mayo, onion rings, toasted brioche bun	\$18
Spicy mahi mahi tacos, soft tortillas, homemade pickled red onions, lime, sour cream, guacamole, lettuce	\$24
Catch of the day, blackened, grilled or pan seared, sauce vierge	\$24
Steak of the day, blackened, grilled or pan seared, sauce vierge	\$32
Grilled vegetable pita, grilled vegetables, hummus, salsa verde (Ve)	\$20
West Indian curry, chicken, shrimp or vegetable, rice, mango chutney	\$18
Spicy beef wrap, chargrilled beef in a flour tortilla with coriander & lime yoghurt dip	\$24
Grilled spicy tofu, coconut rice, poppadum, salsa	\$20

SOMETHING SWEET

Chilled Irish cream & chocolate, home made cookies	\$9
Blue Waters split, banana, rum & raisin ice cream, whipped cream, sea salt caramel sauce, toasted nuts & coconut (N)	\$9
Selection of sorbet & ice cream, per scoop	\$4.5
Mango cheesecake, minted fruit compote	\$9



All prices are in US\$. 10% service charge and 15% government tax will be added (14% for hotel residents)

(GF) Gluten Free (V) Vegetarian (Ve) Vegan (Cr) contains Crustaceans (N) contains Nuts

