

# THE PALM



## LUNCH MENU

12:30 - 2:30pm



### LIGHT BITES

(US\$)

Crispy fried calamari, tomato basil dipping sauce (CR)	23
Hummus, roasted garbanzo beans, olive oil, feta crumble, bread sticks (V)	14
Mezze plate, house marinated olives, artichoke hearts, guacamole, salami, fresh pita bread	19
Chilled crab & melon, tomato & watermelon gazpacho (CR)	19
Sesame tempura of chicken, roasted peppers, garlic aioli (Se)	16
Tomato and mozzarella salad, rocket, pesto, toasted pine nuts (N)	15

### SALADS

[add chicken +8, shrimp +10, grilled tofu +5]

Salad niçoise, seared yellow tail tuna, mesclun greens, boiled egg, green peas, new potato, anchovies	32
Caesar salad, romaine lettuce, anchovies & garlic dressing, croutons, shaved parmesan	22
Honey roasted butternut squash salad, olives, cherry tomatoes, candied walnuts, marinated feta, mixed leaves, passion fruit dressing (GF/V/N)	24
Mango cob salad, bacon, grilled chicken breast, shrimp, tomatoes, honey mustard dressing (GF/CR)	32
Avocado and cucumber salad, grilled plantain, roasted cherry tomato, pickled red onion, carrot oil (GF/V/VE)	24
Roasted beetroot and goat's cheese, shaved fennel & orange salad, semi confit tomatoes, sour cucumbers, confit carrots, micro greens (GF/V)	24

### CHEFS' SPECIALTIES

(add chicken +\$6, shrimp +8, fish +8, beef +10, tofu +4)

Build your taco, soft tortillas, Asian slaw, roasted peppers, orange segments, avocado, tomato salsa	26
Catch of the day, pan seared with cajun spices, garden vegetable, sauce vierge	32
Seafood & penne pasta, shrimp, local clams, mussels & fresh catch tossed in chardonnay sauce with spinach, parmesan & basil (CR)	38
Vegetable quesadilla, mozzarella, cheddar cheese, bell peppers, red onion, tomato salsa	25
Warm quinoa salad, sauteed kale, raisins, island vegetables, fried tofu (V/VE)	28
Pan-fried shrimp, chilled roasted vegetable cous cous with dried cranberries & marinated tomatoes	34
Blue Waters turkey sandwich, bacon, cheddar cheese, cranberry mayo	28
Open faced grilled steak sandwich, horseradish mayo, caramelized onions, pesto, french fries	30
Blue Waters burger, ground British beef, tomato & pineapple chutney, cheddar cheese, bacon, pickles, onion rings, bun	28
Caribbean chicken curry, basmati rice, popadam, roti skin, mango chutney	28



All prices displayed in US\$ and are subject to 17% ABST & 10% service charge added additionally to your bill  
(GF) Gluten Free (V) Vegetarian (Ve) Vegan (Cr) contains Crustaceans (N) contains Nuts

