

THE PALM



LUNCH MENU

12:30PM - 2:30PM



LIGHT BITES



Tomato & watermelon gazpacho (V)	14
Crispy fried calamari, <i>tomato basil dipping sauce (CR)</i>	20
Tomato and mozzarella, <i>rocket, pesto and toasted pine nuts (N)</i>	19
Hummus, <i>roasted garbanzo beans, olive oil, feta crumbled & bread sticks (V)</i>	18
Sesame tempura of chicken, <i>roasted peppers, garlic aioli</i>	21

SALADS

Add chicken \$12, shrimp \$15, fish \$15, tofu \$8

Caesar salad	18
Romaine lettuce, anchovies and garlic dressing, croutons, shaved parmesan	
Honey roasted butternut squash salad	22
Olives, tomatoes, candied walnuts, marinated feta, mixed leaves, passion fruit dressing (GF/V/N)	
Avocado and cucumber salad	20
Grilled plantain, roasted cherry tomato, pickled red onion, carrot oil (GF/V/VE)	
Roasted beetroot and goat's cheese	24
Shaved fennel and orange salad, semi confit tomatoes, sour cucumbers, confit carrots (GF/V)	

CHEFS' SPECIALTIES

Add chicken \$12, shrimp \$15, fish \$15, tofu \$8

Soft tortillas taco	22
Asian slaw, roasted peppers, orange segments, avocado and tomato salsa	
Roasted vegetable cous-cous	20
Dried cranberries and marinated tomatoes	
Caribbean curry	22
Basmati rice, papadum, roti skin, mango chutney	
Catch of the day	38
Pan seared with cajun spices, garden vegetables and sauce vierge	
Blue Waters turkey sandwich	28
Bacon, cheddar cheese, cranberry mayo	
Blue Waters burger, ground British beef,	30
Tomato & pineapple chutney, cheddar cheese, bacon, pickles, onion rings, bun	



All prices are displayed in US\$ dollars and subject to 10% Service Charge and 17% Tax
(GF) Gluten Free (V) Vegetarian (Ve) Vegan (Cr) contains Crustaceans (N) contains Nuts

