



THE PALMS
RESTAURANT

MEDITERRANEAN DINING

Appetizers

FIRE ROASTED TOMATO GAZPACHO 8

Served chilled

TABBOULEH WITH HUMMUS 15

Lebanese cracked wheat salad and chick pea/tahini dip with
Landings pita bread

WATERMELON AND FETA SALAD 15

With olives, parsley, mint, red onion, EVOO and Balsamic vinegar

GREEK STYLE CALAMARI 15

Dusted with seasoned flour and golden fried, presented with
caponata and tzatziki

ROASTED PEPPER AND LENTIL SALAD 12

Tossed with house vinaigrette

SCALLOP CRUDO 19

Marinated with orange and lime juice, served with organic greens

BRIE BRUSCHETTA 14

Warmed over toasted ciabatta with local honey, spiced toasted
walnuts, cracked pepper, organic greens and apple

Entrées

HERBED LAMB CHOPS 39

Grilled and served with gremolata, rustic pan seared polenta, roasted garlic and peppers

FISHERMANS POT EN CROUTE 36

Fresh fish, shrimp, scallops and mussels in white wine cream sauce with a crisp pastry lid.

PASTA WITH LEEK AND MUSHROOM CREAM 26

With shavings of Grana Padano cheese

LENTIL RATATOUILLE 25

Vegetable stew with lentils and grilled vegetable medley

SALMON KEBABS 35

Marinated with fresh herbs, peppers, olive oil – grilled and seasoned with charred lemon. Roasted fennel and eggplant

GRILLED CHICKEN BREAST 26

With quinoa Greek salad, pomegranate vinaigrette

Desserts

Baklava 9

Layers of filo pastry, walnuts and honey. Served with a scoop of vanilla ice cream

Panna Cotta 9

Creamy vanilla mousse

Salted Chocolate Tart 9

Served with a peppercorn strawberry sauce

Peanut Butter Cheesecake 9

With Chairmans rum caramel and candied peanuts

Ice cream or sorbet 5