



breakfast

coffee and croissant

butter + jams
7

grilled fruits and yogurt

seasonal fruits + greek yogurt
house-made granola + honey
14

acai bowl

mixed berries + banana
toasted coconut + almonds
15

smoked salmon benedict

poached eggs + fried capers
dill hollandaise
cucumber-tomato salad
18

banana bread french toast

pineapple compote
mascarpone + maple syrup
16

ricotta pancakes

lemon-honeycomb butter
maple syrup + hazelnut
16

lobster hash

crispy shallots
soft poached eggs + kale
21

steel-cut oats

brown sugar + milk + raisins
10

eggs

your way

2 cage-free eggs any style 18

tots + toast

options

bacon + pork sausage
chicken sausage + ham

build your own omelet 20

tots + toast

options

bacon + ham + chorizo
peppers + onions tomatoes + spinach
jalapeno + arugula + asparagus
avocado + mushroom
cheddar + mozzarella + feta

sides

2 cage-free eggs 4

short stack pancake 6

toast

white + wheat + english muffin
3

bacon + pork sausage
chicken sausage + ham
4

fresh fruits & berries 6

Should you have any dietary requirements or allergies, please ask for the Manager
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
All prices displayed are subject to VAT and a 15% Service Charge



APPETIZERS

CONCH FRITTERS
FRIED + SPICY CALYPSO
11

EDAMAME + BLACK BEAN HUMMUS
FARM VEGETABLES + CRISPY PITA
12

CHICKEN WINGS
SPICY GUAVA SAUCE + CUCUMBER RANCH
13

SEARED AHI TACOS
CORN TORTILLAS + AVOCADO
WASABI MAYO + PICO DE GALLO
14

SALADS

GRILLED CAESAR SALAD
ROMAINE + GARLIC CROUTONS +
SHAVED PARMESAN
12

PALM SALAD
MIXED GREENS + CANDIED WALNUTS
+ RASPBERRY DRESSING + GOAT CHEESE
12

COBB SALAD
LETTUCE + CUCUMBER + RED ONION + EGG +
BACON + AVOCADO + FRESH BLEU CHEESE
14

add: CHICKEN 6 | CATCH 8

BURGERS AND SANDWICHES

served with
WAFFLE FRIES

LOBSTER GRILLED CHEESE
SOURDOUGH + FOUR CHEESES + TOMATO CHUTNEY
22

FISH SANDWICH
JERK SPICE + MANGO SLAW + AVOCADO
COCONUT BUN
16

ANGUS BEEF BURGER
ONION + LETTUCE + TOMATO + CHEESE + BACON
SEEDED BRIOCHE
18

CARIBBEAN JERK CHICKEN
BONELESS CHICKEN BREAST + JERK SEASONING
BRIOCHE BUN + PESTO AIOLI LETTUCE + TOMATO
ONION + MANGO SALSA
16

ASSORTED ICE CREAM BARS

HÄAGEN-DAZS ICE CREAM
5



COCKTAILS

PALM'S MOJITO
WHITE RUM + MELON LIQUEUR + MINT LEAF
SUGAR + LIME + CLUB SODA
15

CARIBBEAN CRUSH
WHITE RUM + BANANA LIQUEUR + PEACH
SCHNAPPS + ORANGE JUICE + PINEAPPLE JUICE
14

PALM'S SOUR PATCH
TEQUILA + GIN + PINEAPPLE JUICE
SIMPLE SYRUP + GUMMIES
14

PALM'S RED SANGRIA
RED WINE + VODKA + CASSIS
PINEAPPLE JUICE + BERRIES
16

PALM'S WHITE SANGRIA
WHITE WINE + PEACH SCHNAPPS + PINEAPPLES
STRAWBERRIES
16

FROZEN DAIQUIRIS

13
PINA COLADA
STRAWBERRY
MANGO
BANANA
MARGARITA

WINE

BY THE GLASS

WHITE

BERINGER FOUNDER'S ESTATE Chardonnay 16
JOSEPH MELLOTT Sauvignon Blanc 14
ANTERRA Pinot Grigio 10

RED

LINDEMANS BIN 99 Pinot Noir 16
BERINGER FOUNDER'S ESTATE
Cabernet Sauvignon 15

SPARKLING WINE & CHAMPAGNE

BY THE BOTTLE

ZONIN Prosecco GLASS 15 | BOTTLE 75
MOËT & CHANDON Imperial Brut 200
VEUVE CLICQUOT YELLOW Brut 210

BEER

DOMESTIC 8.00
IMPORT 8.50

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