



Flour & Water

Potato Gnocchi

'Gratitude' farms wild mushrooms, charred spring onions, "pecorino di fossa" & truffle drizzle

Shrimp Fettuccine

Italian sausage, shrimp, basil pesto jus, chilies

Butternut Squash Ravioli

Honey, roasted pear, brown butter, sage & walnuts

Organic Green Peas Risotto

Arborio rice cooked with snow peas broth, parmesan crisp

Large plates

Korean BBQ Beef Short Ribs

Slow cooked Angus boneless beef ribs, grain mustard potato puree, red wine jus, apple kimchi

8oz Angus Beef Tenderloin

Horseradish herb, butter crust, rosemary jus, charred asparagus, truffle mash

12oz Aged Angus Ribeye Steak

Roasted rosemary fingerling potato, glazed carrots,
"Au poivre" sauce

'THE PALMS' Chicken A La Kiev

Stuffed garlic parsley butter, charred romaine heart, potato mash, mango chili chutney

Grilled South Caicos Snapper 'Zuppa di Pesce'

Native snapper filet with a rich tomato, seafood & saffron broth, herb gremolata

Herb roasted Rack of Lamb

Roasted rosemary rack of lamb, wild mushroom risotto, rosemary lamb jus |48

Grilled Salmon filet

Soy ginger marinated grill salmon, sauté bokchoy, mushrooms,
cherry tomato shiitake vinaigrette

Surf & Turf

25 day aged 6oz Angus beef tenderloin, Scottish scallops, garlic parmesan potato gratin, green beans and thyme jus

Sides

Creamed herbal polenta, green beans "amandine", jasmine rice, creamy whipped potatoes, truffle fries, Madeira glazed mushrooms, sautéed asparagus, roasted garlic & bacon Brussels sprouts

Sauces

Thyme jus, pepper-corn jus, red wine shallot, béarnaise

Kindly alert your server if you have any special dietary needs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

15% service charge & 12% government tax not included



Appetizers

Tuna Tartar

Freshly caught marinated tuna, avocado, mango, red radish, crispy "brioche", red tobiko and lemon foam

Beef Carpaccio

Angus prime beef filet (chef seasoned), crispy capers and Dijon mustard, fumed aioli with shaved cured egg

Octopus

Aromatic crispy octopus, marinated scallop potato, Santorini fava puree and parsley oil

Alaskan Crab Cake

Freshly catch crispy crab cake, mango salsa, green apple salad

Something Light

Grilled Asparagus

Grilled asparagus, poached egg, crisp potato, parmesan "espuma"

'Beets'

Honey oven roasted, sun gold tomatoes, goat's cheese, olive and pistachio soil

'Burrata'

Classic Italia cow milk cheese, cheese tomato confit, fresh basil, apricot apple chutney, black olive lavash

Our- Caesar salad

Classic crunchy romaine heart, parmesan, smoked bacon, anchovy tempura & baby croutons



Desserts

Crème Brulée

Vanilla crème brulee, white chocolate fennel seed crunch, banana sorbet

Hot Chocolate Fondant

Belgium chocolate fondant, passion fruit dots, milk chocolate snow, vanilla bean ice cream

Signature Sticky Toffee Pudding

Date and molasses warm pudding, toffee sauce, nashi pear chutney, Caicos salted caramel ice cream

Warm Apple Almond Crumble

Fluffy puff pastry, French almond cream, almond spiced crumbles and rum & raisin ice cream

Lemon Meringue Torte

Aromatic lemon "cremaux", filled in short crust, lemon mint sauce served with Greek yogurt sorbet

Testing Dessert Platter (Sharing)

Mini sticky toffee, mini hot chocolate fondant, brulee

Choose your favorite ice cream or sorbet (1 scoop)

Specialties Homemade Ice cream & Sorbets

Please see your server for our daily selections

Sweet Dreams-Cocktail

(Not sure on dessert try our signature Chocotini)

Chocolate, Baileys, Kahlúa, Vanilla Vodka Martini

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