

The .
Continental

APPETIZER

RACLETTE CHEESE

Perfectly gratinated cheese draped over boiled potatoes, accompanied with cocktail onions, and crunchy pickles sprinkled with Spanish paprika.

Appetizer Portion

485

Main Course Portion

925

OYSTER (MINIMUM 3 PCS.)

French Oyster

215

Japanese Oyster

245

Air-flown chilled oyster (Ask for today's availability)

Served on a bed of ice with lemon wedges and mignonette sauce.

Baked Oyster (3 pcs.)

695

Perfectly baked French oyster topped with café de Paris and mozzarella cheese.

PAN-SEARED FOIE GRAS WITH RASPBERRY SAUCE

Melt-in-your-mouth goose liver paired with a salad bouquet, caramelized apple wedges drizzled with raspberry sauce.

Appetizer Portion

1,165

Main Course Portion

2,265

GREEK SALAD

325

Crisp fresh garden greens with red cherry tomatoes, cucumber, kalamata olives, and creamy feta cheese. Complemented by garlic-infused herbed dressing.

VEGAN SUMMER ROLLS

365

Vibrant vegan summer rolls bursting with fresh herbs, and crisp veggies rolled in rice paper paired with peanut sauce.



Vegan Summer Rolls



Greek Salad

SOUP



Cream of Wild Mushroom with Walnut Croutes

CREAMY SEAFOOD CHOWDER WITH GARLIC AND HERB CROUTONS	265
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A combination of fish, shrimp, squid, and mussels in a creamy broth with a hint of white wine and topped with garlic and herbed croutons.

CREAM OF WILD MUSHROOM WITH WALNUT CROUTES	245
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A smooth and creamy soup with intense earthly flavors.
Topped with semi-whipped cream and walnut croutes.

CHICKEN AND VEGETABLE BROTH	215
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A delicious and healthy clear soup enhanced with flavorful chicken and vegetables.

SOUP OF THE DAY	225
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Please ask your server for today's soup special.

PASTA

ANGEL HAIR PASTA WITH DULONG

425

Freshly cooked capellini pasta tossed with marinated Dulong (silverfish), for a distinct flavor, together with garlic, cherry tomatoes, fresh basil, and parmesan cheese. Sprinkled with chili flakes and drizzled with extra virgin olive oil.

SUMMER TRUFFLE PASTA

525

The unmistakably earthy rich flavor of black truffle is paired with everything it loves; butter, cheese, and perfectly cooked linguine. Served with garlic stick bread

SPAGHETTI WITH CHILI, PRAWNS, SALAMI, AND GREMOLATA CRUMBS

685

Aglia olio pasta combined with fresh prawns, chilies, salami, cherry tomatoes and finished off with crunchy parsley bread crumbs.

FETTUCINE WITH MUSHROOM AND GRILLED CHICKEN IN CREAM SAUCE

465

Grilled herbed-chicken tenders in rich, creamy mushroom pasta sprinkled with parsley.

HOMEMADE RAVIOLI PASTA

625

Filled with sauteed herb mushroom duxelles, goose liver, and bacon.

Choice of Sauce: Basil Pesto or Creamy Tomato Sauce



Summer Truffle Pasta



Homemade Ravioli Pasta

ENTREE

PAN-SEARED SEABASS

1,825

Chilean Seabass with creamy garlic sauce paired with sauteed wild mushroom and herbed mashed potato.

BAKED HALIBUT STUFFED WITH MUSHROOM DUXELLES

825

Halibut fish stuffed with a glorious mixture of mushrooms and baked until golden brown. Served with warm couscous, asparagus spears, and meuniere butter sauce.

CAJUN PARMESAN SALMON

785

The perfect dish for Salmon lovers. Fire up with an exciting blend of Cajun spice, parmesan cheese, lemon, and garlic. Accompanied by Brussels sprouts and creamy mashed sweet potato.

BRAISED CANADIAN MAPLE DUCK

1,165

Duo of breast and leg cooked in red wine and mirepoix until fork tender. Served with mashed potato and braised red cabbage.

BARBECUE BABY BACK RIBS

985

"Fall-off-the-bone" ribs rubbed with mixed spices and glazed with our special Barbecue Sauce. Served with seasoned potato wedges and French beans.

BRAISED LAMB SHANK

1,295

Lamb shank slowly simmered with demi-glace, baby onions, and fresh rosemary leaves. Served alongside creamy polenta and Brussels sprouts.

VEAL CHEEKS STEW

1,865

Slow cooked veal cheeks braised in a red wine sauce . Served with creamy mashed potato and root vegetables.



IBERICO PORK LOIN

Iberico pork is well known because of "Jamon Serrano" what is lesser known is the superior taste and texture of the loin part. Slow roasted to a succulent "pink" done-ness, accompanied with morel cream sauce, mashed potato and sauteed French beans.

1,125



U.S. CAB RIB EYE

265 per oz.

Minimum order 6 oz.

Served with:

Complimentary soup or Caesar salad

FROM THE GRILL

T-BONE STEAK (16oz.) 3,485

Combination of two lean and tender steaks consisting of top loin (strip) and tenderloin steaks, connected by a tell-table T-shaped bone.

COWBOY STEAK (21oz.) 5,285

A rib steak that is fine-grained and juicy with a rich, beefy flavor and generous marbling throughout. One of the most tender cuts of beef.

TENDERLOIN

The highest quality cut of beef. Fine-textured and mild, with a succulent flavor.

6oz. 2,685
8oz. 3,485

TOP BLADE

Well-marbled, juicy, and has excellent beef flavor.

6oz. 1,485
8oz. 1,885

AUSTRALIAN LAMB CHOPS (2pcs.) 1,385

French-cut lamb chops with a mild and delicate flavor.

FORK-TENDER LAMB RIBS 1,685

Lamb ribs marinated with garlic, rosemary, and olive oil.

KING PRAWNS (2pcs.) 1,125

Big and juicy, medium-firm flesh and rich in flavor. Served with lemon butter sauce.

ALL GRILLED ITEMS ARE SERVED WITH YOUR CHOICE OF:

STARCH

Creamy Mashed Potato
Garlic Roast Potato
Steak Fries
Sweet Potato Fries

VEGETABLES

Buttered Corn Kernel
Stir-fried Broccoli Flower
Steamed Green Asparagus
Buttered Garden
Vegetables

SAUCE

Red wine Shallot
Creamy Mushroom
Three-Peppercorn
Bearnaise

SURF AND TURF

PAN-SEARED SALMON FILLET,
KING PRAWN AND CAB TOP BLADE TRIO

1,985

HERB-CRUSTED SEABASS
AND CAB RIB EYE DUO

2,485

Served with creamy mashed potato-carrot,
buttered broccoli florets, tomato salsa and red wine shallot gravy.



Pan-seared salmon fillet, King prawn & CAB Top Blade Trio

ANTIPASTO BAR

A wide selection of finest cold meats, seafood, garden greens, desserts and cheese around the world.



WITH YOUR CHOICE OF SOUP:

Creamy Seafood Chowder with Garlic and Herb Croutons

Cream of Wild Mushroom with Walnuts Croutons

Chicken and Vegetable

MONDAY TO FRIDAY

Lunch & Dinner

SAT. & SUN.

Dinner only

FOR ONLY 985+ / HEAD

DESSERT

PALMS BELOVED “BREAD AND BUTTER PUDDING” 245

A popular house specialty served with mantecado ice cream or vanilla bourbon sauce.

CREPE SAMURAI 225

Palms’ most loved dessert! Paper thin crepes filled with succulent mango slivers, smothered with triple sec flavored sabayon and baked until golden brown. Dusted with icing sugar and crowned with vanilla ice cream.

FRESH TROPICAL FRUIT PLATTER 245

Selection of 6 kinds of seasonal fruits.

BANANA NUTELLA ROTTI 265

A combination of fresh banana lacatan and Nutella, folded between a traditional Malaysian-style crispy rotti prata. a perfect example that simplicity makes the most delicious desserts.

CAKE PER SLICE 145

Please ask your server about our selection of delicious flavors!

FRESH STRAWBERRIES MERINGUE 265

Served with honey Greek yoghurt.

MANGO BISCOFF CAKE 185



Fresh Strawberries Meringue



Mango biscoff cake