The Continental

APPETIZER

RACLETTE CHEESE

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

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Appetizer Portion Main Course Portion	485 925
OYSTER (MINIMUM 3 PCS.)	
French Oyster Japanese Oyster Air-flown chilled oyster (Ask for today's availability) Served on a bed of ice with lemon wedges and mignonette sauce.	215 245
Baked Oyster (3 pcs.) Perfectly baked French oyster topped with café de Paris and mozzarella cheese.	695
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 Main Course Portion	1,165 2,265
GREEK SALAD	325

GREEK SALAD

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

VEGAN SUMMER ROLLS

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





365

Vegan Summer Rolls

Greek Salad

SOUP



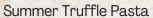
Cream of Wild Mushroom with Walnut Croutes

CREAMY SEAFOOD CHOWDER	265
WITH GARLIC AND HERB CROUTONS	
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	245
WITH WALNUT CROUTES	
A smooth and creamy soup with intense earthly flavors.	
Topped with semi-whipped cream and walnut croutes.	
CHICKEN AND VEGETABLE BROTH	215
A delicious and healthy clear soup enhanced with flavorful chicken and vegetables.	
SOUP OF THE DAY	225
Please ask your server for today's soup special.	

PASTA

ANGEL HAIR PASTA WITH DULONG 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.	425
SUMMER TRUFFLE PASTA 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	525
SPAGHETTI WITH CHILI, PRAWNS, SALAMI, AND GREMOLATA CRUMBS Aglio olio pasta combined with fresh prawns, chilies, salami, cherry tomatoes and finished off with crunchy parsley bread crumbs.	685
FETTUCINE WITH MUSHROOM AND GRILLED CHICKEN IN CREAM SAUCE Grilled herbed-chicken tenders in rich, creamy mushroom pasta sprinkled with parsley.	465
HOMEMADE RAVIOLI PASTA Filled with sauteed herb mushroom duxelles, goose liver, and bacon. Choice of Sauce: Basil Pesto or Creamy Tomato Sauce	625



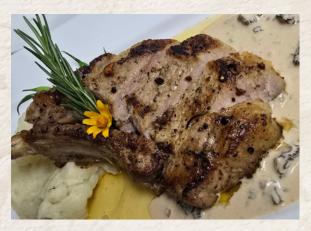




Homemade Ravioli Pasta

ENTREE

PAN-SEARED SEABASS Chilean Seabass with creamy garlic sauce paired with sauteed wild mushroom and herbed mashed potato.	1,825
BAKED HALIBUT STUFFED WITH MUSHROOM DUXELLES Halibut fish stuffed with a glorious mixture of mushrooms and baked until golden brown. Served with warm couscous, asparagus spears, and meuniere butter sauce.	825
CAJUN PARMESAN SALMON 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.	785
BRAISED CANADIAN MAPLE DUCK Duo of breast and leg cooked in red wine and mirepoix until fork tender. Served with mashed potato and braised red cabbage.	1,165
BARBECUE BABY BACK RIBS "Fall-off-the-bone" ribs rubbed with mixed spices and glazed with our special Barbecue Sauce. Served with seasoned potato wedges and French beans.	985
BRAISED LAMB SHANK Lamb shank slowly simmered with demi-glace, baby onions, and fresh rosemary leaves. Served alongside creamy polenta and Brussels sprouts.	1,295
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.) Combination of two lean and tender steaks consisting of top loin (strip) and tenderloin steaks, connected by a tell-table T-shaped bone.		3,485
A	COWBOY STEAK (21oz.) 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.		5,285
SEAD	TENDERLOIN The highest quality cut of beef. Fine-textured and mild, with a succulent flavor.		
	TOP BLADE	6oz. 8oz.	2,685 3,485
1 11	Well-marbled, juicy, and has excellent beef flavor.	6oz. 8oz.	1,485 1,885
	AUSTRALIAN LAMB CHOPS (2pcs.) French-cut lamb chops with a mild and delicate flavor.		1,385
	FORK-TENDER LAMB RIBS Lamb ribs marinated with garlic, rosemary, and olive oil.		1,685
	KING PRAWNS (2pcs.)		1,125

ALL GRILLED ITEMS ARE SERVED WITH YOUR CHOICE OF:

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

STARCH	VEGETABLES	SAUCE	
Creamy Mashed Potato	Buttered Corn Kernel	Red wine Shallot	
Garlic Roast Potato	Stir-fried Broccoli Flower	Creamy Mushroom	
Steak Fries	Steamed Green Asparagus	Three-Peppercorn	
Sweet Potato Fries	Buttered Garden	Bearnaise	
	Vegetables		

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:

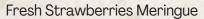
Creamy Seafood Chowder with Garlic and Herb Croutons
Cream of Wild Mushroom with Walnuts Croutons
Chicken and Vegetable

MONDAY TO FRIDAY SAT. & SUN.
Lunch & Dinner Dinner only
FOR ONLY 985+ / HEAD

DESSERT

PALMS BELOVED "BREAD AND BUTTER PUDDING" A popular house specialty served with mantecado ice cream or vanilla bourbon sauce.	245
CREPE SAMURAI 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.	225
FRESH TROPICAL FRUIT PLATTER Selection of 6 kinds of seasonal fruits.	245
BANANA NUTELLA ROTTI 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.	265
CAKE PER SLICE Please ask your server about our selection of delicious flavors!	145
FRESH STRAWBERRIES MERINGUE Served with honey Greek yoghurt.	265
MANGO BISCOFF CAKE	185







Mango biscoff cake