



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** 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 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

Aglio 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.



### 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



### SAFFRON RISOTTO WITH GRILLED LOBSTER TAIL

Saffron risotto, also known as risotto alla Milanese, is a creamy Italian rice dish, characterized by its rich, golden color and earthy flavor. Served with a succulent grilled lobster tail, basted with lobster butter.

1,425



## 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      SAT. & SUN.

Lunch & Dinner

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