## START HERE!

### Gazpacho (V)
- Chilled tomato soup, cucumber, bread crumbs, extra virgin olive oil

### Nachos (V)
- Sour cream, guacamole, tomato, cilantro, Cheddar

### Power Salad (V)
- Broccoli, mushroom, cauliflower, avocado, carrot, zucchini, apple, raisins, Mozzarella, sunflower seeds, fresh orange dressing

### Classic Caesar Salad
- Romaine lettuce, croutons, white anchovies, Caesar dressing

### Wafu Leaves Salad
- Marinated salmon, mixed leaves, cherry tomato, mishmi, sesame dressing

### Fried Calamari
- Lemon aioli

### Buffalo Chicken Wings
- Celery, carrot, blue cheese sauce

### Crab Cake
- Mixed leaves with sesame dressing, mishmi, toga rishi mayo

### Prawns Cocktail
- Prawns, gem lettuce, cocktail sauce, lemon wedges

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## MAIN COURSE

### Ahi Tuna Poke Bowl (R)
- Avocado, radish, cucumber, sesame, pickled ginger, ponzu dressing

### Moules Frites (A)
- Sautéed mussels, tomatoes, garlic, thyme, sage, white wine, aioli

### Blackened Pounded Chicken Supreme
- Sweet corn, avocado, coriander, cherry tomato, fried onion

### Grilled Sea Bass (N)
- Ginger, chili, coriander, rice, crispy onion, spring onion

### Steak Frites
- U.S. striploin, café de Paris butter, green salad, French fries

### Spicy Crispy Chicken Sandwich
- Brioche bun, cried chicken tender, coleslaw, pickles, chilli mayo

### Palm Avenue Burger (200g)
- Brioche bun, lettuce, tomato, pickle, jack cheese, fried egg, crispy onion

### Lobster Roll
- Butter poached Boston lobster, brioche roll, lettuce, chives, light mayonnaise

### Caprese Arugula (V) (N)
- Tomato, Mozzarella, olives, basil pesto

### Smoked Salmon with Sour Cream
- Chives, onion, capers, radish

### SOUTHERN STAPLES

### Steak Tacos
- Sliced beef, chipotle sauce, cherry tomato, red onion, avocado, coriander

### Baja Style Fish Tacos
- Light batter fried fish, habanero mayo, guacamole cream, red onion, radish, coriander

### Chicken Quesadilla
- Cajun marinated chicken, roasted bell peppers, red onion, coriander, jalapenos, Cheddar, guacamole, salsa roja, sour cream

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## PASTA

### Tomato & Basil (V) (N)
- Spaghetti, tomato, garlic, olive oil, basil, Parmesan

### Pesto & Burrata (V) (N)
- Linguine, pesto, Burrata, Parmesan

### Lobster
- Angel hair, Boston lobster, tomatoes, basil, extra virgin olive oil

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## FRIES

### Regular (V)
- 28

### Garlic (V)
- 32

### Truffle (V)
- 38

### Cheesy (V)
- 38

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## DESSERT

### Tiramisu (N)
- Light mascarpone cream over a lady finger dipped in double espresso

### Black & White (N)
- Valrhona Manjari 64% dark chocolate, white chocolate mousse, crunchy hazelnut praline, dried raspberry

### Pannacotta (N)
- Hawaiian vanilla bean pannacotta, Amarena cherry, white chocolate, pistachio biscotti

### Baked Apple Tart with Vanilla Ice-cream (N)
- Puff pastry, apple raisin, walnut, cinnamon powder

### Fruit Bowl
- 48

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(V) Vegetarian  (A) Alcohol  (N) Contain Nuts  (R) Raw Food

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**Item is not inclusive in half board / full board package**

For special dietary requirements or allergies and if wish to know more about the food ingredients used, please ask your server.

All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT.