

## *Starters*

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| Cold beef tail terrine with parmesan biscuit   | 950  |
| Tasting of spicy Yellow Fin Tuna and rice 'soufflé'  | 950  |
| 'Rigatoni' with mushrooms, Arugula and duck foie gras                                      | 950  |
| Coconut heart tartar with caffir lime, smoked Marlin shavings and young vegetables         | 1100 |
| Artichokes cigars stuffed with Spanner crab  | 890  |
| Warm palm heart with shellfish and crustacean  | 1100 |
| Fresh water king prawn 'lingot', avocado and young vegetable, strawberry and tomato sorbet | 990  |
| Cold tomato soup enhanced with lemon grass, goat cheese wantans with curcuma               | 690  |

## *Main Course*

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| Roasted Red Grouper with preserved tomatoes, 'zita' pasta in sea urchin emulsion                    | 1350 |
| Emperor Red Snapper enhanced with curry sauce and fresh fruits                                      | 1350 |
| Grilled Mahi-Mahi with spicy tart, lemon emulsion   | 1250 |
| Black tiger shrimps 'rougaille' with spinach, perfumed rice, simmered lentils and home-made pickles | 1250 |
| Garoupa with mushrooms and baby Bok-Choy gravy  | 1350 |
| Catch of the Day, grilled, top fried, poached or roasted  | 1400 |
| Crispy lamb served with steamed vegetable spring rolls  | 1400 |
| Chicken tandoori, crispy shrimps flavoured with Lapsan Souchong tea                                 | 1050 |
| Lamb curry with aubergine and chickpeas, Kohinoor Basmati rice simmered with dhol                   | 1100 |
| Spicy duck cutlet, beetroot gnocchi with pineapple and pink pepper                                  | 1250 |

## *Royal Palm Signatures*

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|---|------|
| Marbled duck 'foie gras' with smoked Yellow Fin Tuna  | 1300 |
| Grilled fresh water king prawns with local flavours   | 1500 |
| Pan-fried rock lobster ravioli in ginger emulsion   | 3400 |
| Poached eggs with Bellota ham,<br>puff pastry with green asparagus                                    | 1600 |
| Grilled 'Angus' Chateaubriand fillet<br>(as from 2 persons)   | 5800 |
| Grilled 'Angus' beef rib<br>(as from 2 persons)   | 5800 |
| Beef tenderloin with smoked duck cutlet   | 1950 |
| Roasted lamb rack with seasonal vegetables<br>(as from 2 persons)                                     | 3800 |
| Chicken or Fish with salt crust from Black river<br>(as from 2 persons, to be ordered the day before) | 3000 |

## *Cheeses*

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| Fresh and refined, served with crispy toasted peanut bread<br>and homemade bread rolls | 1400 |
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## *To be ordered the day before*

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| Chinese 'fondue'<br>(as from 2 persons)              | 5500 |
| Seafood and shellfish platter<br>(as from 2 persons) | 6000 |

## *Tasting Menu*

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| 6 course menu prepared by the Chef | 4800 |
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