

# Palm

T E R R A C E

## Dinner

### Commence

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#### **Jumbo Sea Scallops 63**

Charred Corn & Papaya Relish | Corn Puree | Jalapeño Corn Fritter | Tarragon Essence

#### **Smoked Lion Fish Chowder 33**

*Sour Dough Crisp | Lime Aioli | Green Peas | House Smoked Bacon | Sweet Potato | Smoked Caviar*

#### **Lobster Cocktail 62**

Crushed Avocado | Sauce Gribiche | Shaved Radish | Shoots

#### **Charcoal Grilled Prawns 53**

Christophine & Green Mango Salad | Scotch Bonnet Salsa Verde | Coriander

#### **Truffled Fettuccini 42**

Original 1914 Alfredo Di Lelio Sauce | Sliced Black Truffle | House Made Fettuccini

### Garden

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#### **48 Heirloom Tomato Salad**

*"Buffalo De Latte" | Basil Olive Oil | Micro Croutons | 50 year old Solera Balsamic*

#### **42 Goat Cheese & Melon Salad**

*Compressed Local Melons | Charred Asparagus | Frisee | Sunflower Seed Crunch*

#### **47 Butter Lettuce Wedge Salad**

*Bleu Cheese Crumble | Oven Dried Tomato | House Smoked Bacon  
| Egg | Onion Frits | Peppercorn Dressing*

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies

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## T E R R A C E

### WOOD FIRE GRILL

*Celebrate live-fired meats & local fish expertly prepared in our Josper Oven*

*All our Beef is Hand Selected Certified Angus Beef, Garnished with Onion Frits |  
| Choice of, Sauce Bordelaise/Béarnaise/Chimichurri/Truffle Butter*

**Aged 10 Oz CAB Striploin 115**

**Aged 12 Oz CAB Ribeye 125**

**Aged 7 Oz CAB Filet 135**

**Sous Vide Lamb Ribeye 110**

*Confit Carrot Puree | Roasted Garlic & Thyme Potato Terrine | Lamb Jus*

**Crisp Skinned Duck Breast 99**

*Wild Mushroom & Truffle Risotto | Braised Spinach | Naturel Jus*

**Confit Heritage Pork Belly 76**

*Cumin Braised Cabbage | Golden Apple Gel | Pickled Mustard Seeds  
| Puffed Chicharrón*

**69 Lochfyne Scottish Salmon**

*Charred Scallion Vinaigrette | Orange | Toasted Seeds |*

**110 Butter Poached 8 Oz Caribbean Lobster Tail**

*Smoked Caviar Butter Sauce | Braised Spinach | Crisp Potato Pavé*

**70 Chefs Catch**

*Local | Seasonal | Sustainable*

## Accompaniment

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**Classic Beer Battered Onion Rings 15**

*Smoked Tomato Ketchup*

**Hand Cut French Fries 18**

*Black Truffle Crème Fraîche*

**Roasted Local Vegetables 15**

*RPV Honey*

**Grilled Asparagus 20**

*Olive Powder | Charred Scallion Vinaigrette*

**Truffle Mac & Cheese 20**

**Pan Roasted Mushrooms 19**

*Lemon & Thyme*

**Roasted Local Sweet Potato 17**

*Honey Chili Butter*

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