

Cocktails

Mula de Moscú

The famous mule that made a hit in Hollywood. A classic cocktail made with rum, snappy ginger and fresh mint leaves

Rum tonic

A reassuringly balanced cocktail combined with fresh cucumber and tonic water

Lemon drop

An invigorating composition made with vodka and Triple Sec

Bloody Mary

Indulgently rich and ruby red: tomato mix and vodka with a crispy celery stick

Apple sour tini

An elegant expression of vodka mixed with fresh apple and citrus sparks

Conga

A great-tasting combination of cranberry and grape juice with a subtle citrus touch

Get started

Bammy fries

Our traditional bammy bread soaked in spiced coconut milk. Served with plantain-roasted garlic dip and tomato pesto

Seafood fondue

Shrimp, baby scallops and fried fish topped with cheese sauce, rosemary butter and toasted bread

Salmon and sorrel reduction

Seared salmon with cherry tomatoes, celery and mint ribbons over sorrel sauce

Crab cake

Traditional crab cake with a hint of scotch bonnet pepper, marinara sauce and cheese au gratin

Salads

From the orchard

Green salad made with lettuce, spinach, spearmint, Granny Smith apple, cucumber, cashews and lime vinaigrette

Hummus Salad

Authentic Lebanese chickpea salad served with diced vegetables, feta cheese and citrus vinaigrette

Traditional Cobb

This recipe is such a delicious classic: lettuce, fried bacon, hard-boiled egg, onion, Kalamata olives, blue cheese and tomato

Soups

Three bean

Hearty Caribbean inspired soup: coconut cream with gungo peas, red beans, chickpeas and local spices

Caribbean seafood soup

Slow cooked seafood casserole with mussels, baby scallops, grilled shrimp and a dash of aged rum

Mutton broth

A Jamaican favorite: sheep's head soup with green banana, potato, onion, carrot and spinners

House specialties

Tamarind glazed fish fillet

With tomato pesto, sautéed callaloo and carrot

Jam'rock fried octopus / 🌿

Octopus fried in jerk tempura garnished with escovitch sauce, tomato pesto and roasted pineapple

Pappardelle and callaloo

Pasta al dente with creamy callaloo sauce, served with shrimp and baby scallops sautéed in rosemary butter

Caribbean lobster 10 oz USD 29 🌿 🌿

With jerk butter sauce, creamy callaloo and grilled sweet corn

Roasted chicken

Honey and rosemary butter-crust chicken served with grilled sweet corn, potato wedges and sautéed vegetables

Jamaican pulled pork sandwich / 🌿

Pulled jerk pork in a soft brioche bun with tropical coleslaw; served with fried onion rings battered with our jerk tempura recipe

Jerk special pork chop / 🌿

Grilled pork chop with truffled mashed potatoes, sautéed vegetables and sweet corn. Try it with our special pimento gravy sauce

Best steak cuts for grilling 🌿 🍖

Served with sautéed callaloo and potato wedges, choose amongst:

New York

Petit filet

Sirloin filet

Short rib

Cowboy 24 oz USD 49 

Porterhouse 31 oz USD 110 

Desserts

Appleton bread pudding 🌿

Moist bread with coconut milk and local spices garnished with cherries and orange zest over burnt meringue

Chocolate and coffee

Light chocolate cake with coffee cream and seasonal tropical fruit

Sweet potato tart 🌿

Smoked sweet potato with nutmeg in a sweet crumb tart

Banana and ice cream 🌿

Rum and raisin ice cream with banana compote







TROY JEFFERY MURRAY
Chef de Cuisine

GLUTEN FREE

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 Vegetarian /  Hot /  Vegan /  This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in USD and billed to your room.