

Get started

Crab cake 🍴

Jamaican tartar with scotch bonnet essence

Smoked Caribbean octopus 🍴

Fresh green, citrus vinaigrette and mustard

Fried calamari 🍴

Squid floured, deep fried, sweet hot pepper honey

Tuna tartar *

Soy sauce, yuzu, ginger, wasabi mayonnaise, fresh leaves

Potato steak 🍴

Local potatoes, tomato sauce

Salads

From the orchard 🍴 🌱

Selected greens, cucumber, dried tomato, celery, onion, mint and yoghurt vinaigrette

Grilled salad 🌱

Peach, watermelon, spinach, warm goat cheese, nuts and raisins vinaigrette

Traditional cobb 🌱

Eggs, bacon, lettuce, Gorgonzola, ranch dressing, onion, tomato

Bulgur wheat 🌱

Pecan cheese, Kalamata olives, roasted vegetables, fresh basil

House-made soups

Corn chowder 🍴

Corn, toasted rustic bread with Parmesan & Gruyère cheese

Caribbean 🌱

Seafood and Appleton rum

Fisherman selection

Pan seared salmon

Dijon mustard, 3 peppers, roasted Brussels coleslaw, apple

Red snapper fillet 🌱

Roasted garlic, sautéed greens, Pier8 butter

Grilled marlin fillet 🌱

Parmesan polenta fritter, lime garlic butter

Seafood fondue

Shrimp, scallop, white cheese sauce, beer-battered fish chips

Crab Mac & cheese

Three-cheese sauce, brioche bun, caviar and olive butter

Grilled lobster tail 7oz

Mashed potato with truffle essence, grilled vegetables, garlic butter

\$87 RC

House specialties

Vegetable ratatouille / 🌿 🌱

Grilled in spiced tomato sauce

Roasted chicken

With rosemary, honey soy flavored, roasted potato, grilled sweet corn

Pork chop

Smoked with jerk glaze, festivals and coleslaw

Chickpea steak ✓

Smoked BBQ, breadfruit, chips

Fine cuts

Grilled teres major 🌱

Pink salt, pimento butter

Short Rib 🌱

Slowly simmered in wild aromatic herbs

Hanger steak 🌱

Marinated with mint *chimichurri*, potato wedges, sea salt, cherry vinegar

New York 🌱

Black pepper grilled steak, *chimichurri* sauce

Sirloin filet 🌱

Creamy mashed potato with garlic butter

Porterhouse T-bone 31 oz 🌱 \$226 RC

Roasted potato, grilled vegetables, Gorgonzola sauce, pink salt

Prime Rib 24 oz 🌱 \$127 RC

Roasted potato, grilled vegetables, Gorgonzola cheese sauce, pink salt

Bone-in New York 24 oz 🌱 \$161 RC

Roasted potato, grilled vegetables, Gorgonzola sauce, pink salt

Sides

Roasted seasonal vegetables 🌿 🌱

Fresh pimento pepper, herb butter

Buttery mashed potato 🌿 🌱

Garlic butter and truffle essence

Rosemary sea salt potatoes 🌿 🌱

Parmesan cheese, Caribbean spices

Mac & cheese 🌿

Au gratin with 4 cheese sauce

Grilled sweet corn 🌿 🌱

Boiled in butter

Creamy callaloo 🌿 🌱

Sautéed with garlic, thyme and coconut milk

Desserts

Brownie

Caramel salted ice cream, buttery & caramelized popcorn

Suspiro limeño 🌱

The classic Peruvian dessert, cinnamon custard base crowned with light meringue

Tropical panna cotta 🌱

Lychee panna cotta, tropical fruits, mango sorbet

Milk chocolate cremeux

Almond & cocoa streusel, passion fruit foam

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

A 16% of service fee will apply over the final price of all meals rendered with Resort Credit and it will be charged to the room bill.