



Palmerie Menu

Breakfast

FRESH FRUIT & JUICES

Freshly squeezed orange, grapefruit & carrot juice

Chilled orange, apple, pineapple, mango or tomato juice

CEREALS

Cornflakes, Rice Crispies, All Bran, Coco pops, Oat meal porridge, Muesli, served with hot, or cold milk

BAKER'S BASKET

Warm freshly baked bread basket, consists a selection of Croissants, Danish Pastries & Muffins or toast accompanied with Butter or Margarine, Jam, Marmalade or Honey

WAFFLES & PANCAKES

Served with natural syrup or honey

"HEN'S ON DECK"

Two Egg of Your Choice

Fried, boiled, scrambled or poached

OMELET OF YOUR CHOICE

With tomato, onion, pepper, mushrooms, cheese, turkey ham or plain

Additional with beef, chicken sausages or beef bacon served with hash brown potato & grilled tomato

All prices are subject to 5% service charge

PALMERIE SPECIAL

Poached eggs wrapped with spinach, set on veal ham & toasted muffins, glazed with hollandaise sauce

FRESH FRUIT PLATTER

Seasonal sliced deluxe fresh fruits

BREAKFAST SPECIALTY

Beef Bacon, Beef or Chicken Sausages or Turkey Ham

Breakfast Steak with Fried Egg

YOGHURT

With fresh fruits or plain

ASSORTED INTERNATIONAL CHEESE PLATTER

Served with crackers & relishes

ORIENTAL SPECIALTY

Oriental Breakfast

Two egg of your choice with fowl madammes, hommus, labneh, feta cheese, olives & basket of warm Arabic bread

FOUL MADAMMES OR LABNEH OR HOMMOUS, OR FETA CHEESE

Served with basket of warm Arabic bread

MARINATED GRILLED CHICKEN LIVER

Served with olives & a basket of warm Arabic bread

Beverage**FRESHLY BREWED TEA**

With milk, mint or lemon, also available on your request selection of herbal & organic tea flavors

COFFEE

American, Decaffeinated, Turkish, Espresso, Estreto, Cappuccino or Caramel Maciatho

HOT CHOCOLATE**GLASS OF MILK**

Served hot or cold

All prices are subject to 5% service charge

Appetizers

ARABIAN GULF PRAWN COCKTAIL

With avocado & citrus fruits, dressed with tangy cocktail sauce, accompanied with melba toast

GARVADLAX & SZECHWAN RAVIOLI

Garvadlax rose topped on spicy Asian chicken dumpling, with beetroot & apple salad, drizzled with rice vinegar & shoyu sauce

FIVE SPICED TEA-SMOKED DUCK BREAST

A upon marinated vegetables topped with cottage cheese & accompanied with warm garlic bread

THE TRADITIONAL MEZZAH

Hommous, Mutabel, Tabouleh, Fatoush, Stuffed Vine Leaves, Kubbeh, Fatayer & Sambousek served with toasted Arabic bread

BAKED CRAB "MEXICAN WAY"

Mixture of crabmeat with jalapeno chili, baked in its own shell, on a bed of fried vegetable ribbons, served with guacamole

SMOKED SCALLOP FRITTERS

On a mozzarella cheese & cherry tomato salad with charred green salsa

PALMERIE CHINESE ROLL SPECIAL

Homemade Chinese breaded rolls filled with chicken or shrimps, served with sweet chili sauce

SEARED DUCK LIVER

Duck liver served on a bed of mustard greens and baby leaves salad with balsamic vinaigrette

OVEN ROASTED CHICKEN EGG ROLL

Beetroot, honey, black pepper marinated chicken, wrapped on a egg wrapper with peppers & mushrooms served on a green thai papaya salad

All appetizers will accompany with a basket of warm dinner rolls & butter

Salads

SMOKED PRAWN & QUEEN SCALLOP SALAD

Marinated with mango chutney & cilantro, tossed with mixed greens & avocado, dressed with roasted trio capsicum dressing

WASABI BLACKENED TUNA

Served rare over a bed of freshly picked rocket leaves, baby spinach & mustard greens tossed with pickled shallots, peppers & sun-dried tomatoes with soya & ginger glaze

OUR FAMOUS SLICED, DICED & SPICED

Hawaiian style chicken salad with fresh pineapple, mushrooms & mixed with curry mayonnaise

TUNA SALAD

Chunks of tuna, anchovy, seaweeds, tomatoes, scallions, cucumber, tossed with tangy dressing

THE CHEF SALAD

Roast beef, chicken, smoked turkey ham, cheese, egg & potato salad, loaded up the chef's way, served with 1000 island dressing

GREEK SALAD

Crisp greens tossed with peppers, onions, tomato, olives & feta cheese, dressed with lime vinaigrette

THE CLASSICAL CAESAR SALAD

Crisp iceberg lettuce, beef bacon, anchovies and croutons, tossed with a creamy dressing, topped with parmesan cheese flakes

Additional with chicken
 with prawns

BUFFALO SALAD

vine ripened red & yellow cherry tomatoes tossed with, spring onions & black olives on a fresh buffalo milk mozzarella cheese, dressed with basil pesto vinaigrette

FRESH GARDEN SALAD

Fresh garden vegetable salad, served with your choice of dressings, Vinaigrette, Italian, Balsamic, 1000 Island, blue cheese or honey & lemon dressing

All appetizers will accompany with a basket of warm dinner rolls & butter

Soups

PALMERIE SEAFOOD COMBO

Chunks of fresh seafood from the gulf, in a tomato saffron scented bouillon, served with garlic toast

TRADITIONAL LENTIL SOUP

A rich lentil soup blended with Arabian spices, served with bread croutons & lemon wedge

MASHED POTATO SOUP "TEX-MEX"

"Texas" style vichyssoise topped with chicken, crabmeat roasted corn kernels & jalapeno chilies served in a tortilla bowl

GREEN VELVET

Mild soup consist of Indian spices & garnished with chicken, rice, fried onions & lemon wedge

MISO SOUP

Our Kamakazi special soya bean soup with seaweeds, spring onion & bean curd

TOM YAN GOONG

The famous spicy Thai shrimp soup with lemon grass, chili, ginger & coriander leaves

SOUP OF THE DAY

Daily creation from our Chef, served from the buffet

All soups will be accompanied with basket of warm dinner rolls & butter

Sandwich Board

CREATE YOUR OWN.....

With a choice of Roasted Beef, Smoked Turkey Ham, Beef Salami, Roasted Chicken, Tuna or Cheese & Tomato

On a selection of French Baguette, Jumbo Croissants, Bagels, Focaccia, Cibbata, White or Brown Toasted Bread

THE PALMERIE CLUB

The traditional club sandwich with smoked turkey, cheese, beef bacon, fried egg & tomato

MIGHTY STEAK SANDWICH

Grilled beef tenderloin steak to your liking, topped with caramelized onions & grekins on a French baguette

ARABIAN KELLAGE

Grilled Arabic bread stuffed with turkey ham, cheddar cheese, tomato, onion & parsley

JUMBO CROISSANT CRUNCH

Loaded up with scrambled eggs & smoked salmon

THE FAMOUS CROQUE-MONSIEUR OR MADAME

Grilled sandwich stuffed with gruyere cheese, turkey ham & tomato, served with or without baked on top

All sandwiches served with cole slow & french fries

Burgers

THE NEW YORK "TWINS"

Two burgers, one topped with fried egg & the other melted with cheese

HAWAIIAN BURGER

Burger topped with grilled beef bacon & pineapple, with a touch of 1000 island dressing

SURF & TURF BURGER

Burger topped with a seafood ragout & gratinated with cheese

DOUBLE BURGER SPECIAL

Beef with cheese & tomato & chicken burger with bacon & scramble egg

CHICKEN FILLET "COPA CABANA"

Coconut crumb fried chicken fillet marinated with cajun spices, served with tomato and guacamole, wrapped in a pitta bread

FISH FILLET "PALMS WAY"

Breaded fillet with tomato, onion & capers, topped with tartare sauce in a Kaiser bun

PALMERIE CHEESY DOG

Beef sausage, loaded with mustard & tomato sauce, topped with cheese

PURE BEEF, CHICKEN, LAMB OR A VEGGI BURGER

With your choice of topping, Sautéed Mushrooms, Onions, Cheese or Fried Egg

All burgers served with cole slaw & french fries

The Palms Famous Potato Spuds

Jumbo baked potatoes with scrumptious toppings & accompanied with salad

TEX-MEX

Topped with chili-con-carne & monterey jack cheese

WALK IN THE FOREST

Topped with a delicious beef bacon, mushrooms, onions, & peppers

NEPTUNE'S DELIGHT

With a creamy seafood topped with cheese

CAROLINA'S DREAM

With creamy sweet corn & mushrooms topped with parmesan cheese

POTATO STEAKLETTES

Topped with mini beef tenderloin done to your choice glazed with green pepper corn sauce

ITALIAN TOUCH

Loaded with marinated vegetable tossed with basil pesto & balsamic, topped with parmesan cheese flakes

THE BAKED POTATO

Served with sour cream or butter

Fins & Claws

SEARED BLACKENED SALMON STEAK

Salmon steak marinated with blackened spice, served on a mushroom risotto and dill flavored mango & citrus jam

RED SNAPPER ROULADE

Snapper fillet stuffed with trio peppers & onion laid on a ring of onion rice drizzled with cumin flavored coriander tomato & black bean salsa

MARRIAGE OF HAMMOUR & YELLOW-FIN TUNA

Poached hammour dressed with saffron sauce & grilled tuna dressed with thai red curry sauce, served on a vegetable & sweet potato fritter

GRILL JUMBO PRAWNS

Marinated jumbo prawns served on tossed ribbons of vegetables & caramelized sweet potatoes hash, glazed with saffron scented lemongrass & coconut cream sauce

PALMERIE LOBSTER TREAT

Cooked to your choice of steamed with hollandaise, Thermidor or Americaine, with salad & buttered rice

SEAFOOD BROCHETTE "MADRAS"

Grilled cubes of hamour, tuna, prawns, lobster & calamari, served on a gratinated vegetables glazed with a mild curry sauce

Two's & Four's

BALSAMIC & DIJON-GLAZED LAMB LOIN

Coated with mustard & coriander seed paste accompanied with grilled figs & artichokes, laced with mint & chili salsa

RACK OF LAMB EAST-WEST

Crowned with a crust of fine herbs, parmesan cheese & highlighted with wasabi on Thai eggplant, basil, & chili pepper with sweet potato

FIVE SPICED ORANGE CHICKEN MILLE-FEUILLE

Diced chicken slightly deep fried & cooked in a delicious five spiced orange sauce with a touch of rice vinegar, arranged in between layers of thin pastry sheets on a vegetable cake

ROASTED CORN-FED CHICKEN

With rosemary-citrus butter, accompanied with a mild vegetable curry & steamed rice

CRISPY DUCK BREAST & FRUIT CONFLIT

Roasted crispy pekin style duck breast, on Mediterranean vegetables & fried rice crisps

MIGNON "OSCAR WILDE"

Grilled beef fillet medallions, crowned with prawns, crabmeat & salmon ragout, served with lemongrass flavored sweet potato pattie & stir-fry chinese greens

SIRLOIN STEAK "WILD WILD WEST"

On grilled peppers with herbal oil & wild mushroom salsa, topped on sticky rice cake

THE SIZZLER

A variety of grilled meats consist of Lamb chop, Beef fillet steak, chicken thigh, ox liver, fresh pineapple, topped with a fried egg, served with grilled potato wedges & salad

Pastas, Pizza & Eggs

PASTA OF YOUR CHOICE WITH YOUR FAVOURITE TOPPINGS

Spaghetti, Tagliatelle, Fusilli, Penne or Farfalle
With Bolognese, Neapolitan, Carbonara, Arabiatta, Marinara or Pesto sauce, accompanied with Parmesan cheese

LASAGNE AL FORNO

Baked layers of green & white pasta sheets filled with a Delicious meat sauce & cheese, topped with white sauce & parmesan cheese

TOP YOUR OWN PIZZA

Selection of smoked turkey, chicken, salami, mortadella, sausages, beef bacon, anchovies, seafood, baby shrimps, peppers, tomato, onion, mushroom & topped with mozzarellacheese

PALMERIE PIZZA SPECIAL

Topped with salami, beef bacon, anchovies, mushrooms, Peppers, onion, tomato & mozzarella cheese on a cheese filled edge pizza crust

THREE EGG OMELET OF YOUR CHOICE

Filled with onion, tomato, mushrooms, pepper, cheese or "the spanish way", served with grilled tomato & load of fried potato wedges or fried potato skins

OLD Mc'DONALD'S OMELET

Three egg omelets filled up with beef bacon, sausages, onion, peppers, tomato & baby potatoes, served on a toasted whole meal bread

Chef's Tip!

HAINAN-STYLE CHICKEN RICE

A regional specialty from coast of south China, a simple meal of poached chicken, green vegetables and a soup made from the poached chicken stock, accompanied with green onions & ginger dip

THE ARABIAN MIXED GRILL

Char-coal grilled shish taouk, shish kabab, kofta & lamb chop, served with biswas salad & French fries or rice

MEE GORANG

Wok-fried noodles with beef, chicken, prawns & vegetables tossed with soya sauce

CHICKEN & CORN ENCHILADAS

Mexican specialty with tomatillo-corn salsa

CLASSICAL "WIENER SCHNITZEL"

Breaded escalope of veal, served with mashed potato & green salad

BIRIYANI OR MUCHBOOS

Spiced chicken or lamb cooked with rice, served with raita salad

INDONESIAN FAMOUS NASI GORENG

Mixed fried rice consist of chicken, beef, shrimps, Vegetables, soya & tomato sauce, topped with fried egg, accompanied with beef & chicken satay, sambal & fried banana

THAI CLASSIC GREEN CHICKEN CURRY

Sauteed chicken thighs cooked with lemongrass, cilantro, thai green curry paste & coconut cream served with steamed rice

THE CURRY POT

Choice of lamb, chicken, beef or vegetable curry, Served with lentil curry, salad, papadam, condiments & steamed rice

Veggi Lovers

VEGETABLE PICCATA

Baked eggplant, marrow & tomato with parmesan
Cheese batter, served with basil flavored
tomato conflat

MUSHROOM & SPINACH LASAGNE

Set on a coriander-lentil pesto

VEGETABLE STROGANOFF OR KORMA

Vegetable stroganoff served with tagliatelle noodle
or vegetable korma served with saffron rice

MUSSAKAH

Eggplant, marrow, chickpeas & tomato cooked
the Lebanese way accompanied with vermicelli rice

VEGETABLE TEMPURA

A specialty from our Japanese restaurant served with
shoyu sauce & radish rice cake

TOFU & VEGETABLE COMBINATION

Stir-fried bean curd & vegetables with soya sauce
Served in a steamed ring

Sweet Temptations!

PANNA COTTA

Vanilla & almond flavored Italian creamy custard
pudding, served on a poached plum compote

WRAM CHOCOLATE FONDUE

Accompanied with raspberry couli & vanilla
ice cream

CHOCOLATE BROWNIES

Served on a baked on a mongo tertian with raspberry
sauce

CLASSICAL BLACK CURRANT MOUSSE

On a bed of kiwi & orange couli

PINEAPPLE GROBACHO

Marinated oven-roasted pineapple tower
with creamy coconut mousse

TRIO PARFAIT DELIGHT

Orange, Strawberry & coffee flavored parfait served on Creamy tea sauce

COFFEE OPERA

Set on a mocca sauce with berries

WHITE LEMONGRASS CHOCOLATE MOUSSE

White chocolate scented with lemongrass served in between white & dark chocolate layers

TROPICAL FRESH FRUIT NOUGAT TOWER

Nougat sheets filled with fresh fruits

TIRAMISU CONE

Traditional tiramisu set on a cone

THE NEW YORKER

Baked cheese cake topped with sugar frosted berries set on blueberry couli

MACADAMIA CHOCOLATE TART

Set upon a passion fruit & kiwi couli

STRAWBERRY FIRE

Fresh strawberries cooked with black pepper corns served on a almond basket, topped with lemon sobert

PALMERIE APPLE PIE TARTAIN

Caramelized apple set on a praline sauce & vanilla ice cream

FRESH FRUIT SALAD

Served with your choice of vanilla, chocolate or strawberry ice cream

Health Conscious Tip !

FRUIT PLATTER

Selection of seasonal curved fresh fruits

Low-fat:

PASSION FRUIT YOGHURT SANDAES

Low-fat yoghurt topped with passion fruit, peaches & strawberry purees accompanied graham crackers

CHEESE TUBE

Low-fat baked cream cheese tube cake
Set on blueberry couli

Low-sugar:

WARM CHOCOLATE GUELHUPF

Served on orange sauce

Low-calorie:

RICOTTA CHEESE CAKE

Set on passion fruit & kiwi couli

Kids Special!

NINJA TURTLE'S PRIDE

Assorted finger sandwiches consist of
cheese & tomato, chicken & egg, served with
cole slow & curly potatoes

CINDRELLA'S STEP MOM'S MAGIC

Smoked turkey, cheese & tomato stuffed deep-fried
Sandwich, egg, served with cole slow & french
Fries

SPIDER MAN'S BURGER

Mini beef burger coated with tomato & cheese
loaded with cole slow & fries

SCOOBY DOOBY'S JOY

Juicy hotdog stuffed in a bun with tomato sauce,
topped with cheese & served with cole slow &
curly potatoes

TOM & JERRY' CATCH

Batter-fried fish fingers, served with fries & tartare
sauce

CHILLY WILLY NUGGETS

Breaded chicken nuggets served with
curly potatoes

ELMO'S STRINGS

Buttered spaghetti topped with smoked turkey &
tomato sauce or cheese

Kids Sweet Treat

BIG BIRD'S DELIGHT

Mini waffle spooned with banana & orange compote topped with vanilla ice cream

LITTLE MISS MUFFET'S TUFFET

2 pieces of fresh fruit tartlet

JACK 'N' JILL'S CARAMEL

Home-made cream caramel with fresh fruits

WOODY WOOD PECKER SALAD

Fresh fruit salad with or without ice cream