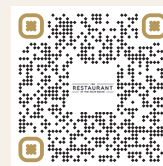




Executive Head Chef Zaman extends you a warm welcome to The Palm Beach restaurant.

Multi award-winning Chef Zaman has been working on the central London hospitality scene for over 25 years, having worked his way through the ranks in the kitchen from kitchen assistant, Commis, Junior Sous, 1st Sous Chef and Head Chef.

The amazing hands on experience and in depth knowledge of the casino world makes him a wonderful asset to lead the team at The Palm Beach.



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STARTERS

Grilled King Prawns	£13
<i>Lemon butter, fresh red & green chillies, garlic & coriander</i>	
Sesame Crusted Tuna	£14
<i>Rocket, pickled fennel, wasabi & citrus dressing</i>	
Burrata (v)	£10
<i>Sun blushed tomatoes, basil pesto & dried balsamic, crispy brioche crumbs</i>	
Finest Quality Smoked Salmon	£16
<i>Dill cream cheese & rocket leaves</i>	
Avocado Salad (v)	£9
<i>Chopped mixed leaves, avocado, tomatoes, cucumber, peppers & onion</i>	
Chicken Caesar	£12
<i>Baby gem lettuce, sliced Cajun chicken, parmesan, croutons, cherry tomatoes & anchovies with classic Caesar dressing</i>	
Truffled Hummus (v)	£10
<i>Shaved fresh truffle, sautéed mushroom & pitta</i>	
Vegetable Spring Rolls (v)	£6
<i>Sweet chilli sauce</i>	

PASTA

King Prawn Chilli & Lime Spaghetti	£17
<i>Fresh lime & basil</i>	
Chicken & Forest Mushroom Penne	£13
<i>Creamy mushroom sauce & parmesan</i>	
Penne Arrabiata (v)	£10
<i>Spicy tomato sauce, garlic, chilli & olive oil</i>	

FISH

Whole Dover Sole	£45
<i>Grilled or meunière</i>	
Grilled Salmon Fillet	£18
<i>Lemon butter, fresh red & green chillies, garlic & coriander</i>	
Pan-fried Sea Bass	£20
<i>Lemon butter, fresh red & green chillies, garlic & coriander</i>	

MEAT

12oz Sirloin	£30
<i>Balanced flavour and tenderness Best cooked medium rare</i>	
10oz Ribeye Steak	£30
<i>Marbled and juicy Best cooked medium rare</i>	
8oz Fillet	£35
<i>Melts in the mouth Best cooked medium rare</i>	
Sauces	£2
<i>Peppercorn, cream & mushroom, red wine jus, garlic & chilli</i>	
Grilled Lamb Cutlets	£26
<i>Sautéed potatoes, mint sauce</i>	
Farrouj Musahab	£15
<i>Marinated boneless baby chicken, lemon & garlic with Arabic salad & pitta bread</i>	
Shish Tauok	£17
<i>Grilled garlic, lemon & tomato marinated chicken, Arabic salad, hummus & pitta bread</i>	

SIDES

Thick Cut Chips	£5
French Fries	£5
Creamy Mashed Potato	£5
Sautéed Potatoes	£5
Basmati Rice	£4
Broccoli	£6
Asparagus	£6
Buttered Carrots	£5
Spinach with Garlic	£5



INDIAN & SOUTH ASIAN

SMALL DISHES

Poppadoms (v) <i>Raita, mixed pickle & tamarind sauce</i>	£4
Three Lentil Soup (v) <i>Coriander & fried onions</i>	£7
Chicken Tikka <i>Tandoor cooked marinated chicken</i>	£12
Panjabi Vegetable Samosas (v) <i>Tamarind sauce</i>	£7
Seekh Kebab <i>Spiced minced lamb kebab</i>	£11
Tandoori King Prawn <i>Coriander & mint sauce</i>	£16
Vegetable Samosa Chaat (v) <i>Yogurt & tamarind sauce</i>	£9
Vegetable Pakora <i>Potato, aubergine & cauliflower, tamarind sauce</i>	£9
Lamb Keema Naan <i>Truffle oil</i>	£10

LARGE DISHES

Delhi Butter Chicken <i>Chicken tikka pieces in a rich creamy butter tomato sauce</i>	£16
Tandoori Salmon <i>Rocket salad & coriander salsa</i>	£20
Tandoori Lamb Chops <i>Served with Indian salad</i>	£28
Achari Paneer Tikka (v) <i>Marinated paneer, spices, peppers & onions</i>	£11
Saag Paneer (v) <i>Lightly spiced spinach cooked with paneer</i>	£10
Mattar Paneer (v) <i>Cashew nuts, peas, cream, fenugreek & fresh chilli</i>	£11
Bhindi Bhaji (v) <i>Fresh okra cooked in tomato & blended South Indian spices</i>	£10
Chana Masala (v) <i>Chickpeas cooked in onion, tomato, garam masala & fresh coriander</i>	£9
Chilli Paneer (v) <i>Indian cottage cheese cooked with onions and capsicums in a tangy chilli sauce</i>	£12

CURRIES

Dhansak <i>A sweet & sour dish, slightly hot with lentils</i>
Tikka Masala <i>Classic medium spiced curry, full of flavour</i>
Balti <i>Cooked with fresh coriander, garlic, green chillies & tomatoes</i>
Bhuna <i>Medium-hot sauce made from a tasty blend of flavourings of tomato, onions, red peppers, cumin & coriander</i>
Jalfrezi <i>Jalfrezi is a curry dish originating in the Indian subcontinent and popular throughout the region stir-fried and served in a thick spicy sauce that includes green chilli pepper</i>
Rogan josh <i>Rogan josh is an aromatic curried meat dish of Kashmiri origin, it is coloured and flavoured primarily by alkanet flower and Kashmiri chillies</i>
Madras <i>Madras is a fairly hot curry sauce, red in colour and with heavy use of chilli</i>
Biryani <i>A very aromatic dish treated with mixed spices & stir-fried with Basmati rice. Served with raita</i>

All the above curries are available as the following dishes:

Vegetable (v)	£12
Chicken	£15
Lamb	£19
King Prawn	£20

SIDES

Tadka Dal (v) <i>Lentils with onions & garlic</i>	£9
Dal Makhani (v) <i>Black Lentils, onions, garlic & cream</i>	£9
Bombay Aloo (v) <i>Cumin, mustard seeds and ginger with spices</i>	£9
Saag Aloo (v) <i>Spinach and potato curry with spices</i>	£10
Plain or Garlic Naan	£4.50
Tandoor Roti	£4.50
Chapati	£4.50
Steamed Basmati Rice	£4
Mushroom rice	£5.50
Pilau Rice	£5.50