



We are proud to welcome award winning Chef Zaman as the new Executive Head Chef of The Palm Beach.

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



EUROPEAN



STARTERS

Grilled King Prawns <i>Lemon butter, fresh red & green chillies, garlic & coriander</i>	£12
Crispy Squid <i>Parmesan, lemon aioli & shaved fennel salad</i>	£9
Seared King Scallops <i>Grilled asparagus, pea purée & semi-dried cherry tomatoes</i>	£12
Burrata (v) <i>Garlic & rosemary confit tomatoes, basil pesto & dried balsamic breadcrumbs</i>	£10
Finest Quality Smoked Salmon <i>Dill cream cheese & rocket leaves</i>	£16
Chargrilled Asparagus (v) <i>Rocket, parmesan & semi-dried tomatoes</i>	£9
Beetroot & Goats' Cheese Salad (v) <i>Apple, salad leaves, smoked chilli jam & orange & honey dressing</i>	£9

SALADS

The Palm Beach (v) <i>Mixed leaves, cherry tomatoes, mozzarella & heart of palm</i>	£10
Avocado Salad (v) <i>Chopped mixed leaves, avocado, tomatoes, cucumber, peppers & onion</i>	£8
Chicken Caesar <i>Baby gem lettuce, sliced Cajun chicken, parmesan, croutons, cherry tomatoes & anchovies with classic Caesar dressing</i>	£12

PASTA

King Prawn Chilli & Lime Spaghetti <i>Fresh lime & basil</i>	£17
Chicken & Forest Mushroom Penne <i>Creamy mushroom sauce & parmesan</i>	£13
Penne Arrabiata (v) <i>Spicy tomato sauce, garlic, chilli & olive oil</i>	£9
Crab Spaghetti <i>Cream, cherry tomatoes, garlic & chilli</i>	£18
Spaghetti Bolognese <i>Slow-cooked beef ragu</i>	£10
Neapolitan Spaghetti (v) <i>Tomatoes, onion, garlic & herbs</i>	£9

SEAFOOD

Grilled Halibut <i>Crab cake, tomato salsa, avocado sorbet & fennel</i>	£28
Whole Dover Sole <i>Grilled or meunière</i>	£37
Pan-fried Monkfish <i>Mussels, shiitake mushrooms & crispy curry leaves</i> <i>with a tamarind & coconut sauce</i>	£26
Grilled Salmon fillet <i>Citrus beurre blanc</i>	£18
Pan-fried Sea Bass <i>Lemon butter, fresh red & green chillies, garlic & coriander</i>	£20

(v) Vegetarian. (n) Contains nuts or nut additives. For special dietary requirements or allergies, please ask the manager for the ingredients used.
A discretionary 12.5% service charge will be added. All prices are inclusive of V.A.T.



GRILLED MEATS

FINEST QUALITY GRASS-FED BEEF

Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days

8oz Rump Steak £24
*Full of flavour, more texture than other cuts.
Best cooked medium rare*

8oz Fillet £30
*Melts in the mouth.
Best cooked medium rare*

12oz Sirloin £30
*Balanced flavour and tenderness.
Best cooked medium rare*

16oz T-Bone £34
*Fillet & sirloin.
Best cooked medium rare*

24oz Prime Rib £49
*On the bone ideal to share.
Best cooked medium rare*

10oz Ribeye Steak £30
*Marbled and juicy.
Best cooked medium rare*

Grilled Lamb Cutlets £26
Sautéed potatoes, mint sauce

Veal Chop £32
Forest mushroom sauce

Sauces £2
*Peppercorn, cream & mushroom,
red wine jus, garlic & chilli*

SIDES

Thick Cut Chips	£4.50	Buttered Carrots	£4.50
French Fries	£4.50	Pan-fried Button Mushrooms	£4.50
Creamy Mashed Potato	£4.50	French Beans with Sautéed Shallots	£4.50
Sautéed Potatoes	£4.50	Spinach with Garlic	£4.50
Basmati Rice	£4.50	Mixed Leaf Salad	£5.50
Tender Stem Broccoli	£4.50	Greek Salad	£6.50

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INDIAN & SOUTH ASIAN

STARTERS

Poppadoms (v) <i>Raita, mixed pickle & tamarind sauce</i>	£5
Three Lentil soup (v) <i>Coriander & fried onions</i>	£7
Vegetable Samosa (v) <i>Tamarind sauce</i>	£7
Tandoori King Prawn <i>Avocado, spicy tomato & tamarind sauce</i>	£13
Chana Chaat (v) <i>Spicy chickpeas, onion, tamarind & yoghurt sauce</i>	£7
Tandoori Salmon <i>Rocket salad & coriander salsa</i>	£12
Aloo Tikka Chaat (v) <i>Spicy potato cake, kala Chana & tamarind sauce</i>	£7
Vegetable Samosa Chaat (v) <i>Avocado, spicy tomato & tamarind sauce</i>	£7
Kale Pakoras (v) <i>Indian salad & spicy tamarind sauce</i>	£7

CURRIES

Dhansak <i>A sweet & sour dish, slightly hot with lentils</i>	
Tikka Makhani <i>Very mild, sweet & creamy</i>	
Tikka Masala <i>Classic medium spiced curry full of flavour</i>	
Balti <i>Cooked with fresh coriander, garlic, green chillies & tomatoes</i>	
Madras <i>The aficionado's hot dish - hot but not searing</i>	
Biryani <i>A very aromatic dish treated with mixed spices & stir-fried with Basmati rice. Served with raita</i>	
<i>All the above curries are available as the following dishes:</i>	
Vegetable (v)	£12
Chicken	£15
Lamb	£18
King Prawn	£18

MAINS

Masala Roasted Fish of the Day <i>With khichri & crispy onion</i>	£22
Cauliflower & Broccoli Dhansak <i>Spicy lentil sauce</i>	£10
Achari Paneer Tikka (v) <i>Marinated paneer, spices, peppers & onions</i>	£11
Saag Paneer <i>Lightly spiced spinach cooked with paneer</i>	£10
Mattar Paneer (v) <i>Cashew nuts, peas, cream, fenugreek & fresh chilli</i>	£11
Chicken Tikka <i>Tandoor cooked marinated chicken</i>	£12
Seek Kebab <i>Spiced minced lamb kebab, Indian salad</i>	£11
Tandoori Lamb Chops <i>Served with Indian salad</i>	£26

SIDES

Tadka Dal (v) <i>Lentils with onions & garlic</i>	£9
Dal Makhani (v) <i>Black Lentils, onions, garlic & cream</i>	£9
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
Plain or Garlic Naan	£4.50
Tandoor Chapati	£4.50
Steamed Basmati Rice	£4.50
Pilau Rice	£4.50

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MIDDLE EASTERN

STARTERS

Cold Mezze Selection (v) <i>Hummus, moutabel, tabouleh & pitta</i>	£12
Hot Mezze Selection <i>Kibbeh, falafel, cheese sambousek, fatayer spinach & pitta</i>	£14
Sesame Crusted Falafel (v) <i>Red pepper & feta salad, spiced pomegranate dressing</i>	£10
Truffled Hummus (v) <i>Shaved fresh truffle, sautéed mushroom & pitta</i>	£10
Arayes <i>Spiced minced lamb, pine nuts & onions inside a crispy pitta with tahini</i>	£11

STARTERS

Salt & Pepper Prawns <i>Wok fried prawns & sweet chilli sauce</i>	£12
Vegetable Spring Rolls (v)	£6
Steamed Scallops <i>Ginger, spring onions & seasoned soy sauce or chilli bean sauce</i>	£12
Vegetable Gyoza <i>Chilli, garlic & spring onion</i>	£10
Crispy Shredded Aromatic Duck <i>Pancakes, cucumber, spring onions & plum sauce</i>	£16
Steamed Prawn Wonton <i>XO sauce</i>	£10

MAINS

Chargrilled Tender Lamb Chop <i>Harissa-coated lamb chops & fattoush salad</i>	£26
Middle Eastern Mixed Grill Platter <i>Spicy lamb kebabs, marinated chicken, prime lamb chops, cold mezze selection, Arabic salad & pitta, Great for sharing</i>	£50
Farrouj Musahab <i>Marinated boneless baby chicken, lemon & garlic with Arabic salad & pitta bread</i>	£15
Shish Tauok <i>Grilled garlic, lemon & tomato marinated chicken, Arabic salad, hummus & pitta bread</i>	£17

CHINESE

MAINS

Sweet & Sour Prawns <i>Classic sweet & sour recipe</i>	£18
Wok Fried Sliced Chicken <i>Szechuan sauce</i>	£15
Fried Crispy Sea Bass <i>Sweet soy sauce</i>	£20
Steamed Fillet of Sea Bass <i>Ginger, spring onions & seasoned soy sauce or chilli bean sauce</i>	£20
Singapore Noodles <i>Vegetable</i>	£12
<i>Chicken</i>	£15
<i>Prawn</i>	£18
Egg Fried Rice	£4.50

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