

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 hands 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 ——		PASTA —	
Grilled King Prawns Lemon butter, fresh red & green chillies, garlic & coriander	£12	King Prawn Chilli & Lime Spaghetti Fresh lime & basil	£17
Crispy Squid Parmesan, lemon aioli & shaved fennel salad	£9	Chicken & Forest Mushroom Penne Creamy mushroom sauce & parmesan	£13
Seared King Scallops Grilled asparagus, pea purée & semi-dried cherry tomatoes	£12	Penne Arrabiata (v) Spicy tomato sauce, garlic, chilli \mathfrak{E} olive oil	£9
Burrata (v) Garlic & rosemary confit tomatoes, basil pesto & dried balsamic breadcrumbs	£10	Crab Spaghetti Cream, cherry tomatoes, garlic & chilli	£18
Finest Quality Smoked Salmon Dill cream cheese & rocket leaves	£16	Spaghetti Bolognese Slow-cooked beef ragu	£10
Chargrilled Asparagus (v) Rocket, parmesan & semi-dried tomatoes	£9	Neapolitan Spaghetti (v) Tomatoes, onion, garlic \mathcal{C} herbs	£9
Beetroot & Goats' Cheese Salad (v) Apple, salad leaves, smoked chilli jam & orange & honey dre	£9 essing		

SALADS —		———— SEAFOOD ————	
£10	Grilled Halibut	£28	
alm	Crab cake, tomato salsa, avocado sorbet \mathcal{E} fennel		
£8	Whole Dover Sole	£37	
Chopped mixed leaves, avocado, tomatoes, cucumber, peppers ${\mathfrak S}$ onion			
£12	Pan-fried Monkfish	£26	
tons, g	Mussels, shiitake mushrooms & crispy curry leaves with a tamarind & coconut sauce		
	Grilled Salmon fillet	£18	
	Citrus beurre blanc		
	Pan-fried Sea Bass	£20	
	£8 ppers & onion £12 tons,	### Crab cake, tomato salsa, avocado sorbet & fennel ### Whole Dover Sole ### Opens & onion Grilled or meunière #### Pan-fried Monkfish ### Mussels, shiitake mushrooms & crispy curry leaves with a tamarind & coconut sauce #### Grilled Salmon fillet #### Crab cake, tomato salsa, avocado sorbet & fennel	

Lemon butter, fresh red & green chillies, garlic & coriander



GRILLED MEATS

FINEST QUALITY GRASS-FED BEEF

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

80z Rump Steak £24 80z Fillet £30 120z Sirloin £30 Full of flavour, more texture than other cuts Melts in the mouth Balanced flavour and tenderness

16oz T-Bone £3424oz Prime Rib £4910oz Ribeye Steak £30Fillet & sirloin.On the bone ideal to share.Marbled and juicy.Best cooked medium rareBest cooked medium rare

Grilled Lamb Cutlets £26

Veal Chop £32

Sautéed potatoes, mint sauce

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



INDIAN & SOUTH ASIAN



— STARTERS —		——— MAINS ——	
Poppadoms (v) Raita, mixed pickle \mathfrak{S} tamarind sauce	£5	Masala Roasted Fish of the Day With khichri & crispy onion	£22
Three Lentil soup (v) Coriander & fried onions	£7	Cauliflower & Broccoli Dhansak Spicy lentil sauce	£10
Vegetable Samosa (v) Tamarind sauce	£7	Achari Paneer Tikka (v) Marinated paneer, spices, peppers & onions	£11
Tandoori King Prawn Avocado, spicy tomato & tamarind sauce	£13	Saag Paneer Lightly spiced spinach cooked with paneer	£10
Chana Chaat (v) Spicy chickpeas, onion, tamarind & yoghurt sauce	£7	Mattar Paneer (v) Cashew nuts, peas, cream, fenugreek & fresh chilli	£11
Tandoori Salmon Rocket salad & coriander salsa	£12	Chicken Tikka Tandoor cooked marinated chicken	£12
Aloo Tikka Chaat (v) Spicy potato cake, kala Chana & tamarind sauce	£7	Seek Kebab Spiced minced lamb kebab, Indian salad	£11
Vegetable Samosa Chaat (v) Avocado, spicy tomato & tamarind sauce	£7	Tandoori Lamb Chops Served with Indian saladMains	£26
Kale Pakoras (v) Indian salad & spicy tamarind sauce	£7		



CURRIES SIDES Dhansak £9 Tadka Dal (v) A sweet \mathcal{E} sour dish, slightly hot with lentils Lentils with onions & garlic Tikka Makhani Very mild, sweet & creamy £9 Dal Makhani (v) Tikka Masala Classic medium spiced curry full of flavour Black Lentils, onions, garlic & cream Balti ${\it Cooked with fresh\ coriander,\ garlic,\ green\ chillies}$ £10 Bhindi Bhaji (v) \mathcal{C} tomatoes Fresh okra cooked in tomato \mathcal{E} blended South Indian spices Madras The aficionado's hot dish - hot but not searing £9 Chana Masala (v) Biryani A very aromatic dish treated with mixed spices Chickpeas cooked in onion, tomato, garam masala \mathcal{C} fresh coriander & stir-fried with Basmati rice. Served with raita All the above curries are avaiable as the following dishes: Plain or Garlic Naan £4.50 £12 Tandoor Chapati Vegetable (v) £4.50 Chicken£15 £4.50 Steamed Basmati Rice £18 LambPilau Rice £4.50 £18 King Prawn

(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.



MIDDLE EASTERN



———— STARTERS ——		——— MAINS ——	
Cold Mezze Selection (v)	£12	Chargrilled Tender Lamb Chop	£26
Hummus, moutabel, tabouleh $\ensuremath{\mathfrak{S}}$ pitta		Harissa-coated lamb chops & fattoush salad	
Hot Mezze Selection	£14	Middle Eastern Mixed Grill Platter	£50
Kibbeh, falafel, cheese sambousek, fatayer spinach ${\mathfrak S}$ pitta		Spicy lamb kebabs, marinated chicken, prime lamb chops, cold mezze selection, Arabic salad & pitta, Great for sharing	
Sesame Crusted Falafel (v)	£10		
Red pepper & feta salad, spiced pomegranate dressing		Farrouj Musahab	£15
		Marinated boneless baby chicken, lemon	
Truffled Hummus (v)	£10	& garlic with Arabic salad & pitta bread	
Shaved fresh truffle, sautéed mushroom & pitta		Shish Tauok	£17
			217
Arayes	£11	Grilled garlic, lemon & tomato marinated chicken, Arabic salad, hummus & pitta breadMains	
Spiced minced lamb, pine nuts & onions inside a crispy pitta	with tahini	man of para oreactives	



— STARTERS — —		——— MAINS ———	
Salt & Pepper Prawns Wok fried prawns & sweet chilli sauce	£12	Sweet & Sour Prawns Classic sweet & sour recipe	£18
Vegetable Spring Rolls (v) Sweet chilli dip	£6	Wok Fried Sliced Chicken Szechuan sauce	£15
Steamed Scallops Ginger, spring onions & seasoned soy sauce or chilli bean sauce	£12	Fried Crispy Sea Bass Sweet soy sauce	£20
Vegetable Gyoza Chilli, garlic ♂ spring onion	£10	Steamed Fillet of Sea Bass Ginger, spring onions & seasoned soy sauce or chilli bean sauce	£20
Crispy Shredded Aromatic Duck	£16	Singapore Noodles	
Pancakes, cucumber, spring onions ${\mathfrak S}$ plum sauce		Vegetable	£12
Steamed Prawn Wonton	£10	Chicken	£15
XO sauce	210	Prawn	£18
		Egg Fried Rice	£4.50



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