

Seafood

Fine de Claire Oysters (S) 150  
Mignonette, Lemon

PG Seafood Platter (S) 475  
Fine De Claire Oysters, Argentinean Prawns,  
Alaskan King Crab, Canadian Lobster,  
Mignonette, Cocktail Sauce, Lemon

Ceviche

S Classic (S) 70  
Mediterranean Sea Bass, Confit Octopus,  
Cancha Corn, Rocoto Leche de Tigre

Nikkei (S) (G) 75  
Yellow Fin Tuna, Nikkei Dressing, Mango, Avocado, Sesame,  
Soy Sauce

Yum Talay (S) 90  
Scallop, Pomelo, Red Onion, Sweet Chili, Cilantro

Argentinean Prawns (S) 75  
Cocktail Sauce, Lemon

Starters

Fritto Misto (S) (D) (G) 70  
Prawns, Calamari, Tartare Sauce, Lemon

Corn Fed Chicken Pinxito 70  
Panca Chili Marinated Chicken Thigh, Aji Marillo Salsa

S Crispy Veal Brisket (D) 65  
Chimichurri, Crispy Onion

Angus Short Rib Toast (G) (D) 65  
Sour Dough, Home Made Pickle Onion, Rocket, Pecorino



PALM GRILL

Grills

All grills are served with mache lettuce, vine tomatoes, confit garlic  
and a choice of sauce

From the Sea (S)

Farmed Sea Bass 135

Loch Duart Salmon 135

Argentinean Prawns 145

Spanish Octopus 155

Yellow Fin Tuna 170

Canadian Lobster 390

To Share

Served with choice of two sides and a sauce

S Aged Rib Eye Bone In 650

PG Mixed Grill 545  
Corn Fed Chicken, Lamb Chop, Tenderloin, Veal Rib

Whole Seabass (S) 380  
Fennel, Lemon

From the Land

Corn Fed Baby Chicken 120

Australian Lamb Chops 195

Beef Tenderloin 250 gms 195

BBQ Veal Ribs 135

Heritage Rib Eye 300 gms 225

Wagyu Beef Tenderloin 200 gms 320

Salads (V)

House Salad (V) (D) (N) 60  
Mixed Baby Greens, Cherry Tomatoes, Dried Apricots,  
Toasted Almonds, Brulee Goat Cheese, Raspberry Vinaigrette

Grilled Gem Lettuce (G) (V) (D) 70  
Heirloom Tomatoes, Palm Hearts, Salsa Criolla,  
Yellow Chili Dressing, Pecorino Romano, Garlic Toast

Spinach & Quinoa (V) (D) 65  
Kale, Cherry Tomatoes, Cucumber, Pomegranate Seeds,  
Feta Cheese, Herb Vinaigrette

Sides

French Fries (V) 30

Grilled Sweet Potato (D) 30  
Goat Cheese Cream, Chives

Grilled Asparagus (V) 30

Mixed Mushrooms (V) 30  
Sundried Tomato, Thyme

Mixed Salad (V) 30  
Baby Greens, Cherry Tomatoes, Cucumber, Avocado, Lemon Dressing

Mac & Cheese (D) (G) (V) 30  
Parmesan

Sauces

Mushroom Sauce (D) 10  
Romesco (N)  
Pepper Sauce (D)  
BBQ Sauce  
Chimichurri (V)

S - Seafood | V - Vegetarian | G - Contains Gluten | D - Dairy | N - Contains Nuts

S Signature Dish | Gluten Free items are available upon request.

All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fees and 10% service charge.

## Champagne and Sparkling

|                                 |     |     |
|---------------------------------|-----|-----|
| Moët & Chandon Impérial, France | 160 | 780 |
| Prosecco Zonin Brut, Italy      | 75  | 365 |
| Veuve Clicquot, France          |     | 850 |

## White

|                                                          |    |     |
|----------------------------------------------------------|----|-----|
| Arcadian, Sauvignon Blanc, Australia                     | 55 | 270 |
| Banrock Station, Sauvignon Blanc, Australia              | 65 | 320 |
| Cadet d'Oc Barbacchus, Chardonnay, Pays d'Oc IGP, France | 70 | 340 |
| Fish Hoek, Chenin Blanc, South Africa                    | 60 | 290 |
| Marqués de Cáceres, Rioja Blanco DOCa, Spain             | 75 | 365 |
| Yalumba Y Series, Riesling, Australia                    | 80 | 390 |

## Rosé

|                            |    |     |
|----------------------------|----|-----|
| Oh! By Omerade IGP, France | 75 | 365 |
| Lapostolle Le Rosé, Chile  | 70 | 340 |

## Red

|                                        |    |     |
|----------------------------------------|----|-----|
| Arcadian, Merlot, Australia            | 55 | 270 |
| Rioja Tinto, Navajas, Spain            | 65 | 320 |
| Argento, Shiraz, Argentina             | 60 | 290 |
| Château Bel Air, Bordeaux, France      | 75 | 365 |
| Santa Julia Reserva, Malbec, Argentina | 65 | 320 |
| Aliwen Reserva, Pinot Noir, Chile      | 70 | 340 |
| Domaine de la Baume, Syrah, France     | 80 | 390 |

## Palm Grill cocktails

**Hidden Gem** 65  
*Secret infused rum, apricot brandy, lime, orange & ginger, soda*

**S & S** 65  
*Jack Daniel's NO.7, hibiscus infused dates syrup, bitters*

**Machu Picchu** 70  
*Pisco, egg white, PG crafted grapefruit, crème de cassis, lemon*

**Butterfly Ice** 80  
*Gin, elderflower, lemon, Prosecco*

**Green Nectar** 65  
*Mezcal, green apple juice, basil leaves, lime juice, agave*

**The Lost Tiki** 65  
*Rum, overproof rum, PG crafted fassionola, lemon*

## Tropical Drinks

Make any of our cocktails a 'JUG' 120  
*Choose your ingredients to go along with rum and we will create your special drinks*

## Spirits

|                       |     |
|-----------------------|-----|
| Bombay Sapphire       | 55  |
| Hendrick's            | 65  |
| Russian Standard      | 55  |
| Belvedere             | 75  |
| Grey Goose            | 75  |
| El Jimador Blanco     | 55  |
| Patron Silver         | 60  |
| Bacardi 8 A nos       | 60  |
| Jack Daniel's         | 55  |
| The Famous Grouse     | 50  |
| Johnnie Walker Black  | 60  |
| Chivas Regal 12 years | 60  |
| The Macallan 15 years | 158 |
| PG Soda               | 35  |

## Beers & Ciders

|                    |    |
|--------------------|----|
| Estrella (Draught) | 60 |
| Corona             | 50 |
| Franziskaner       | 70 |
| Heineken           | 55 |
| Budweiser          | 50 |
| Peroni             | 55 |
| Thatchers Cider    | 75 |

## Fresh Juices

|                    |    |
|--------------------|----|
| Seasonal selection | 34 |
|--------------------|----|

## Soft Drinks

28

## Water

|                            |                     |
|----------------------------|---------------------|
| Acqua Panna (Still)        | Small 28   Large 38 |
| San Pellegrino (Sparkling) | Small 28   Large 38 |

## Coffees & Teas

|                 |    |
|-----------------|----|
| <b>HOT</b>      |    |
| Coffee          | 30 |
| Single Espresso | 26 |
| Double Espresso | 30 |
| Cafe Latte      | 30 |
| Cappuccino      | 30 |
| <b>COLD</b>     |    |
| Iced Cafe Latte | 30 |
| Iced Coffee 30  |    |
| Mint Iced Tea   | 35 |
| Lemon Iced Tea  | 35 |

## Daily Social Hour

From 4pm - 7pm

Ask your server for more details

All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fees and 10% service charge.



PALM GRILL



**PALM GRILL**

## **Dessert**

**AED 40**

**Peanut Butter & Dark Chocolate Mousse  
with Brownie & Salted Caramel (G) (D) (N)**

**Rhubarb & Strawberry Crumble with  
Mascarpone & Lime Chantilly (G) (D) (N)**

**Passion Fruit & Mango Milk Pot with  
Lemon Macaron (G) (D) (N)**

**Selection of Sliced Fruits**

** Palm Grill Signature Ice Cream Sundae  
(G) (D) (N)  
**AED 60****

**Selection of Ice Cream (D)  
AED 15 per Scoop**

**G - Contains Gluten | D - Dairy | N - Contains Nuts**

** Signature Dish | Gluten Free items are available upon request.**

**All prices are in UAE Dirhams and inclusive of 5% VAT,  
7% Municipality fees and 10% service charge.**



PALM GRILL

## Digestives

|                    |    |
|--------------------|----|
| Disaronno Amaretto | 50 |
| Kahlua             | 50 |
| Baileys            | 55 |
| Patron XO Café     | 56 |
| Mozart Chocolate   | 70 |
| Espresso Martini   | 75 |
| Hennessey VSOP     | 85 |

All prices are in UAE Dirhams and inclusive of 5% VAT,  
7% Municipality fees and 10% service charge.