



THE
PALMS
MENU

All photos are for illustration purposes only.



Wasabi Mayo Mock Salmon 🌿



STARTERS & SALADS

Soup of the Day  **\$9.00**

Please check with our staff for today's soup

Grilled Jumbo Satay (Half Dozen) **\$14.00**

Choice of: **Chicken, Mutton, or Beef**

(One Dozen) **\$22.00**

Flame-grilled skewers served with spiced peanut gravy,
sliced cucumber, sliced onion, rice cake

Prawn Paste Chicken Wings  **\$14.00**

Served with Thai chilli sauce

Samosa Chaat Chat  **\$10.00**

Crispy samosa, chaat masala, chopped onions, tamarind chutney, fresh yogurt and spicy green chutney

Samosa  **\$8.00**

Crispy samosa, spiced potatoes and peas

Singapore Rojak (meatless option available ) **\$8.00**

Beansprout, kang kong, sweet turnip, pineapple, cucumber, tau pok and
dough fritter, tossed in spicy shrimp paste and coarse peanuts

Tahu Goreng  **\$8.00**

Choice of: **Peanut Sauce or Rojak Sauce**

Fried tofu, cucumber and beansprout

Quinoa Salad  **\$12.00**

Quinoa, cucumber, cherry tomato, dried cranberries, pine nut and Lavosh cracker

Classic Caesar Salad   **\$10.00**

Baby romaine lettuce, anchovy, poached egg, butter crouton, bacon bits and
Parmigiano cheese, tossed in Caesar dressing

Vegetarian Caesar Salad  **\$9.00**

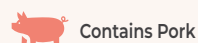
Baby romaine lettuce, poached egg, butter crouton and Parmigiano cheese,
tossed in yoghurt dressing

Mala Popcorn Chicken **\$9.00**

Popcorn chicken, mala seasoning and peanuts

French Fries  **\$6.00**

Add Truffle Oil: **\$3**





FROM THE WOK

- Sarawak Black Pepper Beef Fillet** \$18.00
Beef fillet and pepper trio in black pepper sauce
- Golden Tofu with Prawn & Ham**  \$17.00
Silken tofu, prawn and luncheon meat in salted egg and pumpkin gravy
- Coconut Prawn** \$23.00
Buttered tiger prawn, margarine, curry leaf, chilli and grated coconut
- Marmite Chicken** \$16.00
Chicken cubes and sesame seeds in marmite glaze
- Lobster Hokkien Mee**   \$16.00
Rice noodles, yellow noodles, lobster, pork belly, fish cake, prawn, lard, squid, egg, beansprout and chives
- Prawn Hokkien Mee**  \$13.00
Rice noodles, yellow noodles, prawn, pork belly, fish cake, lard, squid, egg, beansprout and chives
- Seafood Hor Fun** \$14.00
Choice of: **Gravy or Dry**
Rice noodles, snakehead fillet, prawn, squid, fish cake, egg and local greens in light oyster sauce gravy
- Beef Hor Fun** \$15.00
Choice of: **Gravy or Dry** |
Rice noodles, beef fillet, onion, beansprout and spring onion
- Char Kway Teow**  (meatless option available ) \$13.00
Add Cockles: \$2.50
Rice noodles, Chinese sausage, prawn, fish cake, beansprout and chives
- San Lou Bee Hoon** \$14.00
Fried vermicelli noodles, prawn, squid, fish and egg
- Sambal Kangkong** \$9.00
Kangkong, dried shrimp, shrimp paste, garlic, onion and chilli



Chef's Recommendation



Contains Pork



Meatless



Contains Alcohol



Lobster Hokkien Mee



Palms' Signature Lobster Laksa

ASIAN FAVOURITES

Hainanese Chicken Rice \$12.00

Choice of: **Breast Meat** or **Drumstick**

Poached chicken, pandan & ginger-flavoured rice, local greens, and chicken soup
Served with chilli, grated ginger and dark soy sauce

Hainanese Steamed Chicken (Half Chicken) \$24.00

Poached chicken, pandan & ginger-flavoured rice, local greens, and chicken soup (Whole Chicken) \$46.00
Served with chilli, grated ginger and dark soy sauce

Claypot Lobster Tang Hoon \$16.00

Tang hoon and lobster in garlicky sauce

Pork Ribs Prawn Noodles \$16.00

Yellow noodles, pork rib, water spinach and fish cake in prawn broth

Palms' Signature Lobster Laksa \$16.00

Rice noodles, lobster, chicken, fish cake, dried beancurd, egg and beansprout in spicy coconut gravy

Palms' Signature Prawn Laksa \$13.00

Rice noodles, prawn, chicken, fish cake, dried beancurd, egg and beansprout in spicy coconut gravy

Yang Chow Fried Rice (meatless option available) \$10.00

Fried rice, char siew, shrimp, green pea and egg

Silverfish Fried Rice \$10.00


Fried rice, silverfish, prawn and spring onion

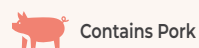
Seafood Fried Rice \$14.00

Fried rice, fish cake, prawn, squid and green pea



ASIAN FAVOURITES

- Tamarind Fish Head Curry**  **\$37.00**
Snapper fish head, okra, eggplant, tomato and onion in tamarind gravy
- Tamarind Fish Curry** **\$16.00**
Snapper fish fillet, okra, eggplant, tomato and onion in tamarind gravy
- Chicken Curry** **\$13.00**
Chicken and potato in spiced curry, served with steamed rice
- Nasi Goreng Istimewa** **\$15.00**
Fried rice, onion sambal, shrimp, chicken wing, chicken satay, fried egg, prawn cracker, and pickled vegetables
- Mee Siam** **\$11.00**
Rice vermicelli, prawn, egg, tau pok, chives and beansprout in tamarind gravy
- Seafood Mee Goreng** **\$13.00**
Wok-fried yellow noodles, prawn, squid, fried egg, potato, tomato, local greens in onion chilli paste and ketchup
- Pad Thai with Prawn** **\$14.00**
Rice noodles, shrimp, chicken, beancurd, beansprout, chives, peanut, egg and chilli flakes in tamarind sauce





Claypot Lobster Tang Hoon



Braised Beef Short Rib



FROM THE GRILL

Grilled Norwegian Salmon (180gm)  **\$26.00**

Choice of: Creamy Black Pepper Sauce, Mushroom Sauce or Red Wine Sauce
Served with mashed potato, grilled vegetables and vine tomato confit

Grilled Australian Rib Eye Steak (200gm)  **\$30.00**

Choice of: Creamy Black Pepper Sauce, Mushroom Sauce or Red Wine Sauce
Served with mashed potato, grilled vegetables and vine tomato confit

Sous Vide Herbed Chicken Breast  **\$21.00**

Choice of: Creamy Black Pepper Sauce, Mushroom Sauce or Red Wine Sauce
Served with mashed potato, grilled vegetables and vine tomato confit

Australian Lamb T-Bone Chop  **\$28.00**

Choice of: Creamy Black Pepper Sauce, Mushroom Sauce or Red Wine Sauce
Served with mashed potato, grilled vegetables and vine tomato confit

Braised Beef Short Rib   **\$28.00**

In red wine sauce, served with mashed potato, sauteed vegetables and vine tomato confit

Oven-Baked Miso Snapper  **\$22.00**

Snapper fillet, miso hondashi butter, edamame, mixed vegetables and tomato

Sambal Stingray  **\$20.00**

Stingray, shrimp paste, chilli, garlic and onion





WESTERN CORNER *(Served with French fries)*

Fish and Chips \$12.00

Deep-fried battered dory fillet served with tartar sauce

Wagyu Beef Burger   \$19.00

Brioche bun, char-grilled wagyu beef patty (6oz), pork bacon, fried egg, sliced tomato, lettuce, cheddar cheese and caramelised onion

Sourdough Club Sandwich   \$16.00

Sourdough bread, grilled chicken, pork bacon, fried egg, cheddar cheese, lettuce, tomato and truffle mayo

Teriyaki Chicken Burger \$16.00

Charcoal bun, grilled teriyaki chicken thigh, lettuce, tomato, fried egg and bonito flakes

Beef Pastrami Reuben Sandwich \$16.00

Dark rye toast, beef pastrami, sauerkraut, gruyere cheese and Russian dressing

PASTA *Choice of: Spaghetti, Fettuccine or Penne*

Chilli Crab Pasta  \$16.00

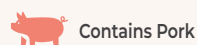
Pasta in crabmeat chilli sauce and fried softshell crab

Beef Bolognese \$12.00

Pasta in minced beef tomato sauce and parmesan cheese

Carbonara  \$12.00

Pasta, chicken ham, pork bacon, sauteed mushroom and onion in creamy sauce with egg yolk





Sourdough Club Sandwich





Wagyu Beef Burger

MEATLESS SPECIALS

French Beans with Preserved Olives 	\$9.00
Luohan Vegetables 	\$14.00
Broccoli, cabbage, carrot, mushroom, baby corn and black fungus		
Taiwanese-Style Chicken  	\$13.00
Mock chicken, basil and chilli in "San Bei" sauce		
Wasabi Mayo Mock Salmon  	\$15.00
Mock salmon, wasabi mayo, five-spice powder and sesame seeds		
Claypot Mapo Tofu 	\$10.00
Tofu and mixed vegetables in spicy bean stew		
Char Kway Teow 	\$13.00
Rice noodles, mock chicken, mushroom, cabbage, beansprout, carrot and sweet corn		
Spinach Noodles 	\$12.00
Choice of: Gravy or Soup Spinach noodles, fried vegetable wonton and local greens in mushroom gravy		
Mee Goreng 	\$10.00
Wok-fried yellow noodles, potato, cabbage, young corn, tomato, local greens in onion chilli paste and ketchup		
Pad Thai 	\$10.00
Rice noodles, mushroom, baby corn, beancurd, beansprout, peanut, egg and chilli flakes in tamarind sauce		
Yang Chow Fried Rice 	\$10.00
Fried rice, mock char siew, green pea and egg		
Mushroom Burger  	\$16.00
Seven-grain bun, portobello mushroom confit, pickled beetroot, lettuce and tomato		
Neapolitan Pasta 	\$12.00
Pasta in tomato sauce and parmesan cheese		
Aglio Olio 	\$10.00
Pasta, olive oil, garlic flakes and chilli		



TASTES OF INDIA

Kadai Prawn	\$18.00
Prawn, bell pepper, Indian spices and onion in masala sauce	
Machli Masala	\$12.00
Fish fillet, herbs and Indian spices in tomato and onion gravy	
Madras Fish Curry	\$12.00
Fish, mustard seeds, and curry leaf in tomato and tamarind curry	
Machli Tikka	\$12.00
Grilled fish fillet marinated in yoghurt, lemon and Indian spices	
Lamb Rogan Josh	\$19.00
Lamb, yoghurt and Indian spices in tomato gravy	
Mutton Vindaloo 	\$20.00
Mutton, vinegar and Indian spices in spicy curry	
Chennai Chicken Curry	\$12.00
Chicken, coconut, curry leaf and Indian spices in South Indian gravy	
Murgh Makhani 	\$12.00
Chicken in a creamy and buttery tomato gravy	
Murgh Tikka	\$13.00
Chicken skewer marinated in yoghurt, lemon and Indian spices	
Murgh Tikka Masala	\$13.00
Chicken skewer marinated in yoghurt, lemon and Indian spices and tomato gravy	



Chef's Recommendation



Contains Pork



Meatless



Contains Alcohol



TASTES OF INDIA *(Vegetarian)*

Paneer Tikka  **\$13.00**

Cottage cheese skewer marinated in spiced yogurt, bell pepper and onion

Paneer Butter Masala  **\$12.00**

Paneer, garam masala, ginger and garlic in creamy tomato sauce

Aloo Gobi  **\$8.00**

Potato, cauliflower, turmeric, cumin and Indian spices

Kabuli Chana Masala  **\$8.00**

Chickpea, cumin, coriander and Indian spices in tomato & onion gravy

Vegetable Kadai  **\$8.00**

Seasonal vegetables, kadai masala and Indian spices in tomato & onion gravy

Palak Paneer  **\$12.00**

Paneer, garlic, ginger and Indian spices in creamy spinach puree

Dal Makhani  **\$10.00**

Black lentils, red kidney beans and Indian spices in creamy curry

Dal Tarka  **\$8.00**

Yellow lentils, garlic, cumin, mustard seeds and fresh herbs

Bhindi Masala  **\$10.00**

Lady's finger, onion, tomato and Indian spices in tomato & onion gravy

Baingan Masala  **\$8.00**

Roasted eggplant, garlic, ginger and Indian spices in tomato & onion gravy



Chef's Recommendation



Contains Pork



Meatless





Contains Alcohol



Dum Vegetable Biryani



BIRYANI SPECIALS

- Dum Mutton Biryani**  **\$16.00**
Basmati rice, mutton and Indian spices
- Dum Prawn Biryani** **\$16.00**
Basmati rice, tiger prawn, saffron and Indian spices
- Dum Chicken Biryani** **\$12.00**
Basmati rice, chicken, saffron and Indian spices
- Dum Vegetable Biryani**  **\$8.00**
Basmati rice, seasonal vegetables and Indian spices
- Paneer Biryani**  **\$13.00**
Basmati rice, paneer cube, vegetables and Indian spices



NAAN

- Plain Naan**  **\$3.00**
- Butter Naan**  **\$3.00**
- Garlic Butter Naan**  **\$4.00**





KIDDIE DELIGHTS (Served with 1 packet of Ribena)

Mini Beef Burger	\$11.00
Brioche bun, grilled mini beef patty, cheese, lettuce and tomato, served with fries	
Mac and Cheese 	\$10.00
Macaroni, corn, green bean and carrot in creamy cheese sauce	
Beef Bolognese <i>(meatless option available )</i>	\$10.00
Pasta in minced beef tomato sauce and parmesan cheese	
Fisherman's Wharf	\$10.00
Deep-fried breaded fish finger served with fries and tartar sauce	
Chicken Hotdog	\$11.00
Hotdog bun, chicken sausage, lettuce, tomato and hotdog relish, served with fries	

SIDES

Basmati Rice 	\$2.00
Tandoori Roti 	\$4.00
Chicken Rice	\$2.00
Steamed Rice 	\$1.00
Mixed Vegetables Raita 	\$4.00
Mint Sauce 	\$3.00
Homemade Plain Yoghurt 	\$2.00
Fried Egg 	\$1.00





Ondeh-Ondeh Cake in a Cup



SWEET TEMPTATIONS

Ondeh-Ondeh Cake in a Cup	\$10.00
Mousse cake, pandan and palm sugar	
Kopi Gao Tiramisu	\$10.00
Coffee powder, coffee, ladyfinger biscuits	
Vanilla Panna Cotta	\$8.00
Served with fresh berries and raspberry sauce	
Mango Pudding	\$7.00
Served with sugar-glazed mango compote	
Chendol	\$6.00
Shaved ice, corn, gula melaka, coconut milk and vanilla ice cream	
Fresh Tropical Fruit Platter	\$6.00
Seasonal fruits	
Ice Kachang	\$6.00
Shaved ice, corn, red bean, agar-agar, syrup and evaporated milk	
Cheng Tng	\$5.00
Choice of: Hot or Cold Barley and ginkgo nuts in dried longan broth	
Banana Split	\$7.00
Banana, chocolate ice cream, vanilla ice cream, strawberry ice cream, whipped cream, cherry, chocolate syrup and nuts	
Sago Gula Melaka	\$7.00
Sago, palm sugar and coconut milk	



BEVERAGES

Cappuccino	\$4.00
Caffe Latte	Hot \$4.00 Iced \$4.50
Double Espresso	\$4.00
Freshly Brewed Coffee	Hot \$2.50 Iced \$3.00
Decaf Coffee	\$2.50
Local Coffee	\$1.50
Local Tea	\$1.50
Matcha Latte	\$5.00
TWG Tea	\$3.50
Choice of: Earl Grey, Chamomile, Darjeeling, Sencha, Jasmine, or English Breakfast	
Teh Tarik	\$2.50
Lipton Tea	\$3.00
Honey Lemon (Hot)	\$2.50
Chocolate (Hot)	\$3.00
Milo	\$2.50
Choice of: Hot or Cold	
Soya Milk	\$2.00
Choice of: Hot or Cold	
Homemade Barley	\$2.00
Choice of: Hot or Cold	
Freshly-Squeezed Fruit Juice	\$6.00
Choice of: Apple, Watermelon, Orange or Carrot	



BEVERAGES

Lemon Tea (Iced)	\$2.50
Milkshake	\$5.00
Choice of: Vanilla, Chocolate or Strawberry	
Fresh Coconut	\$5.50
Calamansi	\$3.50
Lime Juice	\$3.50
Super Cooler	\$7.00
Snapple	\$4.50
Choice of: Apple, Kiwi Strawberry or Pink Lemonade	
Soft Drinks	\$2.50
Choice of: Coke, Coke Light, Coke Zero, 100 Plus, 100 Plus Zero, Sprite, Root Beer, Green Tea, Ribena Sparkling or Fanta Grape	



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