

Appetizers and Snacks

Ika Mata Local style fish of the day, marinated in lemon and lime juices with crisp vegetables and coconut cream. \$12.50

Crumbed Mussels Crisp on the outside, tender and juicy within. Served with garlic butter or tartar sauce. \$10.50

Shrimp Salad Fresh pawpaw filled with shrimps in calypso sauce. \$12.50

Tangy Chicken Nibbles Coated in Thai sweet chili sauce. \$13.50

Raro Prawns Sautéed in lemon, garlic, butter, and herbs. \$18.00

Chilled Pacific Oysters Half dozen \$14.00 Dozen \$25.00

Garlic Bread Parmesan dusted and crisp-baked. \$5.00

Garden Salad Choice of vinaigrette, blue cheese, or house dressing. \$7.50

Caesar Salad Lettuce, bacon, egg, parmesan, and croutons \$13.50

Bowl of Chips \$4.50 Topped with melted cheese \$6.00

Palm Grove Burger and Chips Seasoned beef patty cooked to order.

Choice of lettuce, tomato, onion, mushroom, beetroot, and cheese. \$14.00

Add egg, bacon, or pineapple. \$2.50 each

Main Courses

Seafood Marinara Seafood sautéed in homemade marinara sauce and served over rice. \$25.50

The following are served with salad and choice of rice or chips:

Fresh Island Fish of the Day Your choice of crumbed, beer-battered, sautéed in lemon butter, or sautéed in coconut curry. \$22.50

Crumbed Calamari Crispy squid-flavoured rings with choice of tartar or Caribbean cocktail dipping sauces. \$17.50

Marinated Ribeye Steak

Encrusted in garlic, herbs, and cracked pepper with garlic cream sauce \$27.00

Blanketed in a creamy mushroom sauce \$28.50

Chicken Breast Tender boneless chicken breast. Choice of panfried or crumbed. Served with herbed rice. \$23.00

Chicken Roulade Pan-seared tender boneless chicken filled with ham and cheddar cheese. \$25.00

Chicken Marsala Boneless chicken breast tossed with mushrooms and Marsala wine cream sauce. \$25.00

Lagoon Crepes Choice of fillings, freshly made to order.

Creamy mushroom \$16.00 Seafood medley \$19.50

Desserts

Palm Grove Sundae Two scoops of vanilla ice cream topped with chocolate sauce, caramel glaze, chopped nuts, and whipped cream. \$8.00

Fruit Melba Vanilla ice cream topped with seasonal fruit and our homemade Melba (raspberry) sauce. \$10.00

Deluxe Tropical Split Freshly made to order.
Heaps of ice cream over banana and pawpaw, chocolate sauce, whipped cream, and roasted shavings of coconut. \$9.50

Paradise Cocktail A generous scoop of vanilla ice cream basking in the liqueur of your choice. Try our favorite, coconut coffee liqueur. \$8.50

Specialty Coffees \$9.00

Irish with Irish Whiskey

Jamaican with Rum

Mexican with Kahlua

Nero with Galliano

Tropical with Malibu

Specialty Cocktails \$15.00

Blue Lagoon Vodka, Blue Curacao, lemonade, and a splash of lime juice

Blue Mermaid Gin, Blue Curacao, lemonade, and a splash of lime juice

Daíquirí Seasonal fruit, Bacardi rum, pineapple juice, banana liqueur

Feijoa Fix 42 Below Feijoa Vodka, Chi, and cucumber

Illusion Midori, Vodka, Cointreau, and pineapple juice

Island Tango Midori, Malibu, pineapple juice, and a splash of lime juice

K.G.B. Kahlua, Grand Marnier, and Bailey's Irish Cream

Maitai Bacardi Rum, Curacao, orange juice, and pineapple juice

Pawpaw Daíquirí Pawpaw, Bacardi rum, pineapple juice, and banana liqueur

Pina Colada Bacardi rum, Malibu rum, pineapple juice, and coconut cream

Pink Flamingo Peach Schnapps, Grenadine, and lemonade

Roman Candle Galliano, Amaretto, Grenadine, and orange juice

Slippery Nipple Amaretto, Kahlua, and milk

Tropicana 42 Below Passionfruit Vodka, Cointreau, lime, pineapple juice

Cook Island Iced Tea Vodka, Tequila, Rum, Gin, Triple Sec, lime juice, coca cola.

Not for the faint of heart! \$18.00

Red Wines

Penfolds Koonunga Hill Shiraz-Cabernet, Australia \$36.00

McGuigans Black Label Cabernet-Merlot, Australia \$33.00

Lindeman's Bin 40 Merlot, Australia \$38.00

McWilliams Hanwood Shiraz, Australia \$37.00

White Wines

Montana Sauvignon Blanc, New Zealand \$39.00

Vidals Sauvignon Blanc, New Zealand \$38.00

Villa Maria Chardonnay, New Zealand \$38.00

Corbans Johannisberg Riesling \$34.00

Sparkling Wines

Henkell Trocken \$37.00

Hardy's St. James Brut \$33.00

Lindauer Fraize (sml bottle) \$10.00

House Wine

Red, Dry White, or Medium White

Glass \$7.50

Beer

DB Draught, Fosters, Heineken, Ice, Lion Red, Steinlager, Tui, Vailima, VB. \$5.00

Corona and locally brewed Matutu. \$6.00

Soft Drinks

Soda Coke, Diet Coke, Sprite, L&P, Ginger Ale \$3.50

Chi \$4.50 Bottled Water \$3.50

Juice Orange, Pineapple, Pawpaw \$3.50

Fruit Floats Banana, Pawpaw, or Mixed Fruit \$8.00

Milkshake Vanilla, Chocolate, Strawberry, Raspberry \$10.00

Coffee and Tea \$3.50

The Yellow Hibiscus

Open daily for breakfast and dinner

BBQ every Sunday at 6:30pm, \$35pp

Ask about our private function room,
accommodating up to 40 guests

Welcome to Palm Grove, your private piece of paradise!

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