



Our menu has been created by the award winning Mahmud Zaman, 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.

His amazing hands on experience and in depth knowledge of the casino world makes him the ideal Chef to lead the team here at The Palm Beach.



EUROPEAN

STARTERS

Soup de Jour (v) <i>Please ask your server for today's choice and calorie information</i>	£9
Grilled King Prawns <i>Fresh red & green chillies, garlic, coriander Lemon butter sauce 175 kcal or Provencal 270 kcal</i>	£20
Burrata (v) <i>Sun blushed tomatoes, basil pesto & dried balsamic, crispy brioche crumbs 440 kcal</i>	£14
Finest Quality Smoked Salmon <i>Dill cream cheese & rocket leaves 482 kcal</i>	£18
Mediterranean King Prawn Cocktail <i>Marie rose sauce 420 kcal</i>	£22
Grilled Goat's Cheese <i>Chargrilled tenderstem broccoli, balsamic reduction 392 kcal</i>	£14

EUROPEAN

PASTA

King Prawn Chilli & Lime £24

Fresh lime & basil

184 kcal

Chicken & Forest Mushroom £18

Creamy mushroom sauce & parmesan

760 kcal

Arrabiata (v) £14

Spicy tomato sauce, garlic, chilli & olive oil

391 kcal

Fresh Crab £22

Cherry tomatoes, cream, garlic & chilli

303 kcal

King Oyster Mushroom £17

Olive oil, fresh chilli, Parmesan, cherry tomato, parsley

445 kcal

The above dishes are available with Spaghetti (329 kcal), Pappardelle (354 kcal) or Penne (217 kcal)

Spinach and Ricotta Tortellini (v) £16

Cream sauce

696 kcal

Forest Mushroom Tortellini (v) £16

Sage butter

737 kcal

EUROPEAN

SALADS

Avocado Salad (v) £12

Chopped mixed leaves, avocado, tomatoes, cucumber, peppers & onion
221 kcal

Chicken Caesar Salad £16

*Baby Gem lettuce, sliced Cajun chicken, parmesan, croutons,
cherry tomatoes & anchovies with classic Caesar dressing*
385 kcal

Fattoush Salad (v) £12

*Baby Gem lettuce, tomato, cucumber, mint, onions, radish, sumac,
crispy pitta, lemon, pomegranate Olive oil.*
252 kcal

Greek Salad £12

Lettuce, tomato, cucumber, feta cheese and black olives
412 kcal

Add a dressing to your salad

French Dressing 118 kcal

Lemon and Oil Dressing 220 kcal

EUROPEAN

FISH

Chargrilled Black Cod <i>Sautéed pak choy, tenderstem broccoli, teriyaki sauce, tempura courgette</i> <i>661 kcal</i>	£40
Pan-fried Sea Bass <i>Lemon butter, fresh red & green chillies, garlic & coriander</i> <i>707 kcal</i>	£25
Whole Dover Sole <i>Grilled (454 kcal) or Meuniere (700 kcal)</i>	£65
Grilled Salmon <i>Lemon butter, fresh red & green chillies, garlic & coriander</i> <i>777 kcal</i>	£25

EUROPEAN

GRILLED MEATS

FINEST QUALITY GRASS-FED BEEF

Our beef comes from master butcher Block & Cleaver and is dry-aged for 28 days

<p>16oz T-Bone</p> <p><i>Fillet & sirloin.</i> <i>Best cooked medium rare</i> <i>1013 kcal</i></p>	£42
<p>10oz Ribeye Steak</p> <p><i>Marbled and juicy.</i> <i>Best cooked medium rare</i> <i>631 kcal</i></p>	£35
<p>10oz USDA Sirloin</p> <p><i>Balanced flavour and tenderness.</i> <i>Best cooked medium rare</i> <i>549 kcal</i></p>	£37
<p>8oz Fillet</p> <p><i>Melts in the mouth.</i> <i>Best cooked medium rare</i> <i>437 kcal</i></p>	£38
<p>Grilled Lamb Cutlets</p> <p><i>Sautéed potatoes, mint sauce</i> <i>429 kcal</i></p>	£32
<p>Sauces</p> <p><i>Peppercorn 107 kcal</i> <i>Cream & mushroom 326 kcal</i> <i>Red wine jus 161 kcal</i> <i>Garlic & chilli 259 kcal</i></p>	£3

(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. Adults need around 2000 kcal a day.

EUROPEAN

SIDES

Thick Cut Chips	£6
<i>495 kcal</i>	
French Fries	£6
<i>396 kcal</i>	
Spicy French Fries	£6
<i>421 kcal</i>	
Creamy Mashed Potato	£6
<i>618 kcal</i>	
Sautéed Potatoes	£6
<i>343 kcal</i>	
Basmati Rice	£4
<i>194 kcal</i>	
Tenderstem Broccoli	£6
<i>68 kcal</i>	
Buttered Carrots	£6
<i>77 kcal</i>	
Pan-fried Buttered New Potatoes	£6
<i>238 kcal</i>	
Buttered French Beans	£6
<i>102 kcal</i>	
Spinach with Garlic	£6
<i>57 kcal</i>	
Mixed Leaf Salad	£6
<i>51 kcal</i>	

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INDIAN & SOUTH ASIAN

SMALL DISHES

Poppadoms (v) <i>Raita, mixed pickle & tamarind sauce</i> 396 kcal	£5
Three Lentil Soup (v) <i>Coriander & fried onions</i> 330 kcal	£8
Kale Chat (v) <i>Plain yogurt, mint & tamarind sauce</i> 389 kcal	£9
Chicken Tikka <i>Tandoor cooked marinated chicken</i> 396 kcal	£16
Panjabi Vegetable Samosas (v) <i>Tamarind sauce</i> 506 kcal	£7
Seek Kebab <i>Spiced minced lamb kebab</i> 563 kcal	£12
Tandoori King Prawn <i>Coriander & mint sauce</i> 219 kcal	£22
Vegetable Samosa Chaat (v) <i>Yogurt & tamarind sauce</i> 514 kcal	£9
Vegetable Pakora <i>Potato, aubergine & cauliflower, tamarind sauce</i> 741 kcal	£9
Spicy Portobello Mushroom (v) <i>Stuffed with spicy paneer, baby spinach</i> 643 kcal	£12
Black Chana Chat (v) <i>Dhal puri</i> 455 kcal	£9
Vada Pav Pakora (v) <i>Spicy Tomato chutney</i> 582 kcal	£9
Harra Barra Kebab (v) <i>Mozzarella, green peas, spinach & coriander</i> 419 kcal	£10
Lamb Keema Naan 654 kcal	£12

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INDIAN & SOUTH ASIAN

LARGE DISHES

Tandoori Salmon <i>Rocket salad & coriander salsa</i> 677 kcal	£23
Tandoori Lamb Chops <i>Served with Indian salad</i> 775 kcal	£32
Achari Paneer Tikka (v) <i>Marinated paneer, spices, peppers & onions</i> 597 kcal	£13
Saag Paneer <i>Lightly spiced spinach cooked with paneer</i> 397 kcal	£13
Mattar Paneer (v) <i>Cashew nuts, peas, cream, fenugreek & fresh chilli</i> 593 kcal	£13
Bhindi Bhaji (v) <i>Fresh okra cooked in tomato & blended South Indian spices</i> 186 kcal	£10
Chana Masala (v) <i>Chickpeas cooked in onion, tomato, garam masala & fresh coriander</i> 329 kcal	£9
Chilli Paneer (v) <i>Indian cottage cheese cooked with onions and capsicums in a tangy chilli sauce</i> 501 kcal	£14
Tofu Kadai (v) <i>Crushed garlic, coriander seed and dried red chilli</i> 462 kcal	£16
Hara Pata Lamb Shank <i>Spinach, fresh green chilli</i> 730 kcal	£28

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INDIAN & SOUTH ASIAN

CURRIES

Delhi Butter Chicken

Chicken tikka pieces in a rich creamy butter tomato sauce

543 kcal

£19

Dhansak

A sweet & sour dish, slightly hot with lentils

331 kcal

Tikka Masala

Classic medium spiced curry, full of flavour

427 kcal

Balti

Cooked with fresh coriander, garlic, green chillies & tomatoes

227 kcal

Bhuna

Medium-hot sauce made from a tasty blend of flavourings of tomato and onions red peppers, cumin & cardamom

305 kcal

Jalfrezi

Jalfrezi is a curry dish originating in the Indian subcontinent and popular throughout the region.

Stir-fried and served in a thick spicy sauce that includes green chilli pepper

276 kcal

Madras

Madras is a fairly hot curry sauce, red in colour and with heavy use of chilli

304 kcal

Biryani

A very aromatic dish treated with mixed spices & stir-fried with Basmati rice. Served with raita

632 kcal

Bhuna Naga

Classic Bhuna but made with Naga chilli. Very hot

325 kcal

Methi Kadhi

Fenugreek leaves, aromatic spices, peppers, onion. Medium hot

326 kcal

All the above curries are available as the following dishes:

Vegetable 162 kcal

£16

Paneer (v) 244 kcal

£18

Chicken 258 kcal

£19

Lamb 580 kcal

£24

King Prawn 117 kcal

£24

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INDIAN & SOUTH ASIAN

SIDES

Tadka Dal (v) <i>Lentils with onions & garlic</i> <i>467 kcal</i>	£9
Dal Makhani (v) <i>Black Lentils, onions, garlic & cream</i> <i>208 kcal</i>	£9
Bombay Aloo (v) <i>Cumin, mustard seeds and ginger with the spices</i> <i>417 kcal</i>	£9
Saag Alloo (v) <i>Spinach and potato curry with spices</i> <i>330 kcal</i>	£10
Plain Naan <i>359 kcal</i>	£5
Garlic Naan <i>381 kcal</i>	£5
Peshwari Naan <i>621 kcal</i>	£6
Plain Kulcha <i>359 kcal</i>	£5
Tandoor Roti <i>347 kcal</i>	£5
Chapati <i>694 kcal</i>	£5
Steamed Basmati Rice <i>194 kcal</i>	£4
Pilau Rice <i>217 kcal</i>	£6
Mushroom Rice <i>251 kcal</i>	£6
Naga Chips Very hot <i>Choose French Fries (417 kcal) or Thick Cut Chips (516 kcal)</i>	£6
Spicy Mogo <i>Cassava chips with indian spices</i> <i>363 kcal</i>	£6

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CHINESE

STARTERS

Selection of Vegetarian Dim Sum <i>397 kcal</i>	£14
Selection of Prawn & Vegetarian Dim Sum <i>330 kcal</i>	£18
Salt & Pepper Prawns <i>Wok-fried prawns & sweet chilli sauce</i> <i>358 kcal</i>	£16
Vegetable Spring Rolls (v) <i>271 kcal</i>	£8
Salt & Pepper Squid <i>Fried squid & sweet chilli sauce</i> <i>353 kcal</i>	£14
Steamed Scallops <i>Ginger, spring onions & seasoned soy sauce 172 kcal</i> <i>or chilli bean sauce 237 kcal</i>	£16
Crispy Shredded Aromatic Duck <i>Pancakes, cucumber, spring onions & plum sauce</i> <i>943 kcal</i>	£16

CHINESE

MAINS AND SIDES

Steamed Fillet of Sea Bass	£25
<i>Ginger, spring onions & soy sauce</i>	
<i>475 kcal</i>	
Singapore Noodles	
<i>Vegetable 690 kcal</i>	£15
<i>Chicken 858 kcal</i>	£17
<i>Prawn 572 kcal</i>	£24
Fried Rice	
<i>Vegetable 475 kcal</i>	£15
<i>Chicken 528 kcal</i>	£17
<i>Prawn 572 kcal</i>	£24
Egg Fried Rice	£6
<i>409 kcal</i>	

MIDDLE EASTERN

STARTERS

<p>Moutabel (v)</p> <p><i>Smoked aubergine puree, tahina, lemon</i></p> <p>697 kcal</p>	£10
<p>Sesame Crusted Falafel (v)</p> <p><i>Minced chickpeas, spices, sesame seed, tahina</i> (v)</p> <p>577 kcal</p>	£10
<p>Truffled Hummus (v)</p> <p><i>Shaved fresh truffle, sautéed mushroom & pitta</i></p> <p>729 kcal</p>	£10
<p>Fattoush Salad (v)</p> <p><i>Baby Gem lettuce, tomato, cucumber, mint, onions, radish, sumac, crispy pitta, lemon, pomegranate olive oil</i></p> <p>252 kcal</p>	£12

MAINS

<p>Middle Eastern Mixed Grill Platter</p> <p><i>Spicy lamb kebabs, marinated chicken, prime lamb chops, Arabic salad</i></p> <p>1040 kcal</p>	£36
<p>Farrouj Musahab</p> <p><i>Marinated boneless baby chicken, lemon & garlic with Arabic salad & pitta bread</i></p> <p>757 kcal</p>	£18
<p>Shish Tauok</p> <p><i>Grilled garlic, lemon & tomato marinated chicken, Arabic salad, hummus & pitta bread</i></p> <p>683 kcal</p>	£18