

## PASTA

**Linguine – Penne – Spaghetti (G)** 110  
Your choice of: alla carbonara, alla bolognese,  
al pesto, all'aglio olio pepperoncino

**Seafood: Prawns, Squid, Scallops (S)** 190

## RISOTTO

**Asparagus or Seasonal Mushrooms (V)** 125

**Seafood: Prawns, Squid, Scallops (S)** 195

## PIZZA

Please allow a waiting time of 20 minutes

**Margherita (G) (V)** 95  
Cherry tomatoes, mozzarella, oregano,  
Taggiasche olives

**Caprese (G) (V)** 115  
Buratta, cherry tomato, fresh basil, fresh  
rocket salad, parmesan and Taggiasche olives

**PLEASE ASK YOUR WAITER FOR  
THE CHEF'S SPECIAL OF THE DAY.**

For any allergies or dietary requirements please inform your waiter.  
(G) Gluten (N) Nuts (S) Seafood (V) Vegetarian

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# ZEST

## SALAD

<b>Caesar Salad with Chicken</b> (G) (S)	95
Romaine lettuce salad, parmesan cheese thyme croutons, anchovies, capers and anchovy dressing	
<b>Caesar Salad with Tiger Prawns</b> (G) (S)	100
Romaine lettuce salad, parmesan cheese, thyme croutons, anchovies, capers and anchovy dressing	
<b>Fattoush Salad</b> (G) (V)	68
Romaine lettuce, tomato, cucumber, pomegranate, Arabic bread, pomegranate dressing	
<b>Mozzarella Buratta (IGP label)</b> (G) (V)	100
Extra virgin olive oil, organic tomato, bread toast	
<b>Mixed Salad</b> (V)	63
Cucumber, cherry tomato, red onions, crunchy vegetables	

## BURGER

<b>Black Angus Beef Cheese Burger</b> (G)	170
Cheddar cheese, crispy onions, tomato, salad, jerkins with French fries	
<b>Yellow Chicken Cheese Burger</b> (G)	170
Chicken saté, sesame sauce, red onions, crispy onions with French fries	

## SANDWICHES

<b>The Palm Panini</b> (G)	100
Mozzarella, sautéed spinach with nutmeg, tomatoes confit and fresh basil	
<b>The Palm Roasted Chicken Club Sandwich</b> (G)	130
Roasted baby chicken, veal bacon, marinated tomatoes, Romaine lettuce, hard boiled eggs	
<b>The Palm Omani Rock Lobster Club Sandwich</b> (S) (G)	230
Grilled Omani lobster, veal bacon, marinated tomatoes, Romaine lettuce, hard boiled eggs	

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## APPETIZERS

<b>Spanish Gazpacho</b> (G) (V)	75
Cherry and crushed tomato, croutons	
<b>Cold Mezze Selection with Arabic Bread</b> (V) (G)	95
Hummus, moutabal, muhammara, tabouleh	
<b>Hot Mezze Selection</b>	95
Beef kofta, cheese sambousek, falafel, chicken shish tawook, tahini sauce	
<b>Beef Tenderloin Carpaccio</b>	120
Rocket salad, shaved parmesan and button mushrooms, Taggiasche olives, capers	
<b>Sashimi &amp; Sushi</b> (Plate to share) (S) (G)	265
Sashimi: 2 akami tuna, 2 organic salmon, 2 tiger prawns nigiri	
Mix California rolls: 2 Twist, 2 Smoky, 2 The Garden, pickled ginger, wasabi, soy sauce and miso soup	
<b>Tiger Prawns Nigiri</b> (4 pieces) (S) (G)	95
Pickled ginger, wasabi, soy sauce	
<b>Akami Tuna Sashimi</b> (4 pieces) (S) (G)	95
Pickled ginger, wasabi, soy sauce	
<b>Organic Salmon Sashimi</b> (4 pieces) (S) (G)	95
Pickled ginger, wasabi, soy sauce	
<b>California Roll: Maki 'The Garden'</b> (4 pieces) (V) (G)	90
Avocado and mango, carrot, cucumber, Cyprus fresh mint	
<b>California Roll: Maki 'Twist'</b> (4 pieces) (S) (G)	90
Salmon 'glazed', teriyaki sauce, chili, tuna, chips shallots, cucumber, avocado	
<b>California Roll: Maki 'Smoky'</b> (4 pieces) (S) (G)	90
Smoked mozzarella, prawn, cucumber, tonkatsu sauce	
<b>Smoked Salmon</b> (S) (G)	100
Toast, dill, Isigny sour cream and mixed salad	
<b>Tom Yum Soup</b> (S) (G)	58
Thai spicy stock infused with lemongrass, kaffir lime leaves, fish sauce	
<b>Tom Yum Soup with Chicken or Prawns</b> (S) (G)	100
Thai spicy stock infused with lemongrass, kaffir lime leaves, fish sauce	
<b>Tom Kha Gai with Chicken or Prawns</b> (S) (G)	100
Thai spicy and sour hot coconut soup infused with galangal, kaffir lime leaves, and lemongrass	
<b>Cantonese Tea House Dim Sum</b> (S) (G)	95/6 pcs
Chicken and foie gras (2 pieces), prawns scallop (2 pieces), vegetarian (2 pieces)	

## SEA & FARM

<b>Grilled Omani Rock Lobster</b> (S)	275
Grilled seasonal vegetables, Mediterranean dressing with extra virgin olive oil	
<b>Grilled Organic Salmon</b> (S)	230
Spinach and sorrel, choron sauce	
<b>Pan Seared Squid 'Greek' Style</b> (S)	190
Olive oil parsley and garlic sautéed baby potato	
<b>Seared Sea Bass Fillet</b> (S)	190
Grilled asparagus, crushed potato with virgin sauce	
<b>Grilled Yellow Chicken Sate</b> (N)	170
Served with vegetable consommé	
<b>Wagyu Beef Rib Eye Cut Tataki</b>	210
Marinated Thai crunchy vegetables	
<b>Organic Chicken Milanese</b> (G)	190
Mesclun salad and cherry tomato	
<b>Marinated Grilled Organic Lamb Cutlets with Aromatic Herbs</b>	210
Hummus, piquillos, lamb jus	
<b>Seared Beef Rib Eye "New Zealand Grass Fed"</b>	195
French fries, béarnaise	
<b>Your Choice of Garnishes</b>	37
Seasonal vegetables grilled or steamed	
Mashed potatoes	
French fries	
Fried rice (with vegetables diced)	
Mixed mushrooms with garlic and parsley butter	
Steamed rice	
<b>Truffle Mashed Potatoes</b>	Price on request
(Truffle upon the season)	

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## PIZZA

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**Margherita (G) (V)** 95  
Cherry tomatoes, mozzarella, oregano,  
Taggiasche olives

**Caprese (G) (V)** 115  
Buratta, cherry tomato, fresh basil, fresh  
rocket salad, parmesan and Taggiasche olives

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# ZEST



## VEGETABLE GARDEN

<b>Classical Minestrone Soup</b> (G) (V) Black olive bread	63
<b>Mixed Salad</b> (V) Cucumber, cherry tomato, red onions, crunchy vegetables	63
<b>Rocket Leaves with Fresh Zaatar</b> (V) Semolina, fried halloumi and pomegranate dressing	80
<b>Fattoush Salad</b> (G) (V) Romaine lettuce, tomato, cucumber, pomegranate, Arabic bread, pomegranate dressing	68
<b>Greek Salad with Persian Feta Cheese</b> (V) Cucumber, tomato, bell pepper, black olives, Taggiasche olives	80
<b>Organic Freekeh Salad &amp; Paneer</b> (N) (G) (V) Cracked roasted wheat, eggplant, mix nuts and grapes	95

## APPETIZER

<b>Cold Mezze Selection with Arabic Bread</b> (V) (G) Hummus, moutabal, muhammara, tabouleh	95
<b>Hot Mezze Selection</b> Beef kofta, cheese sambousek, falafel, chicken shish tawook, tahini sauce	95
<b>Tom Yum Soup</b> (S) (G) Thai spicy stock infused with lemongrass, kaffir lime leaves, fish sauce	58
<b>Tom Yum Soup with Chicken or Prawns</b> (S) (G) Thai spicy stock infused with lemongrass, kaffir lime leaves, fish sauce	100
<b>Tom Kha Gai with Chicken or Prawns</b> (S) (G) Thai spicy and sour hot coconut soup infused with galangal, kaffir lime leaves, and lemongrass	100
<b>Mixed Cold Cuts and Cheese Plater</b> (G) Our selection of international cold cuts and cheese selection from our cheesemonger	190

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## SUSHIS & SASHIMI

<b>Sashimi &amp; Sushi Platter to Share</b> (S) (G) Sashimi: 2 akami tuna, 2 organic salmon, 2 tiger prawns nigiri	265
Mixed California rolls: 2 twist, 2 smoky, 2 the garden, pickled ginger, wasabi, soy sauce and miso soup	
<b>Tiger Prawns Nigiri</b> (4 pieces) (S) (G) Pickled ginger, wasabi, soy sauce	95
<b>Akami Tuna Sashimi</b> (4 pieces) (S) (G) Pickled ginger, wasabi, soy sauce	95
<b>Organic Salmon Sashimi</b> (4 pieces) (S) (G) Pickled ginger, wasabi, soy sauce	95
<b>California Roll: Maki 'The Garden'</b> (4 pieces) (V) (G) Avocado and mango, carrot, cucumber, Cyprus fresh mint	90
<b>California Roll: Maki 'Twist'</b> (4 pieces) (S) (G) Salmon 'glazed', teriyaki sauce, chili, tuna, chips shallots, cucumber, avocado	90
<b>California Roll: Maki 'Smoky'</b> (4 pieces) (S) (G) Smoked mozzarella, prawn, cucumber, tonkatsu sauce	90
<b>Red Tuna Tartar</b> (S) (G) Thai vinaigrette	115

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## SEA & FARM

<b>Sautéed Mixed Seafood with Fresh Tarragon</b> (S) Squid, scallops, prawns, white beans coco tajine, Taggiasche olives, beef chorizo and confit tomato	190
<b>Gratinated Cod Fish 'Brandade'</b> (S) (G) Poached egg with sautéed shimeji mushrooms, chicken jus	115
<b>Irish Organic Salmon Grilled</b> (S) Vegetables minestrone, with fresh basil	230
<b>Cod Fish Poached 'Provençal Saffron Aioli'</b> Steamed vegetables, quail egg, shellfish and saffron aioli	195
<b>Grilled Omani Rock Lobster</b> (S) Saffron vegetables tajine	240
<b>Canadian Lobster 'Thermidor' Style</b> (G) (A) Lobster tortellini, bisque	305
<b>Seared Beef Wagyu Rib Eye</b> Mushroom and spinach, teriyaki sauce	295
<b>Beef Tenderloin 'Rossini'</b> (A) Dauphinoise potatoes, seared foie gras and Perigueux sauce	260
<b>Stir Fried Thai Chicken Curry</b> Basmati rice infused with cardamom	165
<b>Roasted Baby Chicken 'Devil' Style</b> (G) Boneless baby chicken marinated with savora mustard, 'Pont-Neuf' potatoes	180
<b>Confied Lamb Shank with Arabic Spices</b> (N) Almond and dry fruit saffron rice	195
<b>Veal Chop</b> (A) Celeriac mashed, artichoke 'Barigoule' style	210
<b>Your Choice of Garnishes</b> Seasonal vegetables grilled or steamed Mashed potatoes French fries Fried rice (with vegetables diced) Mixed mushrooms with garlic and parsley butter Steamed rice	37
<b>Truffle Mashed Potatoes</b> (Truffle upon the season)	Price on request

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ZEST



## DESSERTS

53

### **Frosted Yellow Lemon (A)**

Yuzu sorbet and vodka gel

### **Guanaja 70% Chocolate 'Chaud-Froid'**

Vanilla ice-cream

### **Coco-lime Cheesecake**

Mango sauce and lime zest

### **Blueberry Almond Tart (N)**

Soft meringue and lemon zest

### **Soft Meringue and Lemon Zest (N)**

Vanilla custard

### **Orange Segments**

Date and orange blossom

### **Profiteroles (N)**

Hazelnut choux, caramel ice-cream and chocolate sauce

### **Sliced Fresh Fruits**

## DESSERT OF THE DAY

47

## ICE-CREAM AND SORBET CUPS

53

### **Coffee**

Coffee and vanilla ice-cream, Chantilly and Oreo crumbs

### **Exotic**

Exotic fruit salad with lime zest, passion fruit sorbet, banana ice-cream and coconut foam

### **Berries**

Fresh mixed berries in own juice, strawberry and raspberry sorbet, mascarpone Chantilly

### **Melon**

Melon fruit and lime sorbet, meringue stick

### **A Selection of Homemade Ice-Cream and Sorbet**

1 scoop: 20, 2 scoops: 30, 3 scoops: 40

### **Ice-cream**

Vanilla, coffee, orange blossom, chocolate, caramel, banana

### **Sorbet**

Coconut, raspberry, yuzu, passion fruit, mango

## SMOOTHIES

43

**Passionate:** Pineapple, banana and passion fruit

**Fitness:** Peach and verbena

**Paradise:** Almond, blackberry, banana and raisins

**Wholesome:** Soya milk, honey, banana, pineapple and cinnamon

**Fresh:** Watermelon and pomegranate

**Royalberry:** Mixed berries and seeds with yoghurt

**Summertime:** Cucumber, spinach, avocado and apple

## MILKSHAKES

43

### **Mango Colada**

Coconut milk, pineapple and mango topped with mango sorbet

### **Coco & Agave**

Apple, coconut water, banana, rice milk and agave

### **Passionate Pine**

Pineapple, banana, passion fruit and natural yoghurt topped with exotic fruit sorbet

### **Biolicious**

Bio yoghurt, pineapple, apple, vanilla and honey

### **Choconut**

Cocoa powder, honey, banana and almond milk (N)

## COFFEE

### **Ristretto, Espresso, Macchiato**

27

### **Americano, Latte Macchiato**

35

### **Cappuccino, Caffé Latte**

35

### **Double Espresso, Double Espresso Macchiato**

35

### **Frappuccino: vanilla, chocolate, hazelnut**

38

### **Hot Chocolate: dark**

38

## TEA

38

### **Organic Loose Tea**

#### **Black Tea**

Organic English Breakfast

Organic Earl Grey

Organic Assam Estate (India)

Organic Himalayan Peak Darjeeling

#### **Green Tea**

Organic Dragonwell

Green Tea Passion

Ti Kuan Yin

Moroccan Tea

#### **Herbal and Fusion Tea**

Organic Verbena Mint

Jasmine Downy Pearls

Chamomile Citron

Ginger Twist

Fresh Mint

Peppermint

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## THE RAW'S

<b>MARINATED WILD SEA BASS (S)</b> Passion fruit and mango	105
<b>MARINATED LOBSTER (S) (N)</b> Lemongrass and sesame dressing	160
<b>KAMPACHI FILLET (S) (G)</b> Green tea jelly, soya sauce and daikon	115
<b>SEA BREAM LIGHTLY SMOKED (S) (N)</b> Pickled vegetables, blood orange pulp and tonka beans	110
<b>TUNA CARPACCIO (S)</b> Ponzu sauce, lemon and shiso	105
<b>SCALLOP CARPACCIO (S)</b> Fennel dressing and Granny Smith	125
<b>HAMACHI SASHIMI (S)</b> Coconut milk and wasabi	105
<b>KUMQUAT MARINATED LANGOUSTINES (S)</b> Furikake rice, ponzu jelly and ikura red caviar	130

## SALADS AND APPETIZERS

<b>PERSIAN SALAD (D) (V)</b> Romaine lettuce, cucumber, capsicum, tomato, olives and Feta cheese	95
<b>RUCOLA SALAD (D)</b> Rocket leaves, cherry tomatoes, Parmigiano cheese and grilled chicken	90
<b>PALM SALAD (S)</b> Romaine lettuce, palm heart, avocado, crab and cocktail sauce	120
<b>BURRATINA (D) (V)</b> Multicolored organic tomatoes	115
<b>CALAMARI (S) (G)</b> Black squid ink and bread crumbs	95
<b>WATERMELON AND MELON PICKLES (D) (V)</b> Feta cheese	90
<b>PAN-FRIED SCALLOPS (S)</b> Cauliflower, Madras curry, spinach and coriander sauce	125
<b>101 BOUILLABAISSE (S) (G)</b> Oyster sandwich and aioli espuma	110
<b>EGG PARFAIT AND SEA URCHIN (S) (G)</b> Lemongrass, leek confit and white chocolate emulsion	85

## PASTA AND RISOTTO

<b>FRESH SQUID INK PASTA (S) (D) (G)</b> Sea urchins	185
<b>BUCKWHEAT WITH CLAMS, RISOTTO STYLE (S) (D)</b> Oyster beurre blanc and green tea buckwheat pancake	170
<b>TAGLIATELLE (S) (D) (G)</b> Wasabi cream, leaves and bottarga	115
<b>OBSIBLUE PRAWN RAVIOLI (S) (G)</b> Dehydrated kimchi and ginger dashi	120

## SIGNATURE DISHES

<b>WILD SEA BASS (S)</b> Declination of asparagus, virgin sauce and roasted pineapple	225
<b>POACHED BLACK COD (S) (D)</b> Miso ginger broth, mousseline of green peas and mint	210
<b>DOVER SOLE (S) (D)</b> Shells marinère, celery emulsion and Nouri	230
<b>RED MULLET Á LA PLANCHA (S) (D)</b> Potato mille-feuille and black garlic	205
<b>MONKFISH IN PRINTED HERBS (S) (G)</b> King oyster mushroom confit, shitake broth and enoki	220
<b>VEGETARIAN BIBIMBAP (V)</b> Rice, vegetables and fried egg	95

## CATCH OF THE DAY

<b>MARKET AVAILABILITY (S)</b>	Market price
Grilled, steamed, salt crusted or Jospier grill	

## THE FISHERMAN

<b>6 OYSTERS N° 3 (S)</b> Mignonette sauce	150
<b>TIGER PRAWNS ON HIMALAYAN SALT (S) (N)</b> Phu-quoc looted peanut and fermented coriander fish sauce	115
<b>WHOLE TOURTEAU (S) (D)</b> Seaweed butter and Timut pepper	295
<b>SNAKED LOBSTER IN THE CARCASS (S) (D)</b> Coral butter, turmeric peas and red curry bisque	285
<b>KING CRAB JOSPER (S)</b> Smoked lemon tree, beetroot jelly and shallot pickles	260

## MEAT LOVERS

<b>KOREAN BIBIMBAP (S)</b> Tobico and fine sliced Wagyu beef	280
<b>KOMBU MARINATED BEEF RIB TO SHARE (S) (D)</b> Pan-fried with miso butter, glazed with oyster sauce	680
<b>AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN</b> Shallot confit, sautéed white mushrooms and green pepper sauce	265
<b>LAMB RACK (S) (D) (G)</b> Anchovies crust and eggplant caviar	195
<b>BABY CHICKEN</b> Sautéed vegetables and potatoes, glazed with honey infused rosemary	160

## SELECTION OF SIDE DISHES

Potatoes   Mashed, Sautéed, Fries	35
Sautéed Seasonal Vegetables	35
Mixed Salad	35

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