
PALM
GRILL

STARTERS

SMOKED PUMPKIN VELOUTÉ
Smoked Pumpkin Velouté, Caramelized Pepitas, & Nutmeg Cream

CAPRESE SALAD
Marinated Tomato, Arugula, Basil Pesto, Balsamic, & Pistachio

THAI PRAWN & POMELO SALAD
Chargrilled Prawns, Pomelo, Thai Herbs, Crispy Shallots, & Citrus Vinaigrette

MUSSELS AND LEEKS A LA FRANCAISE
French Inspired, Mediterranean Twist Peperonata, Saffron, Prawns' Bisque, & Baguette

TROPICAL TUNA CEVICHE
Citrus-Cured Tuna, Tomato Concasse, Guacamole, Maldivian Chili, & Potato Crisps

FROM THE CHARCOAL GRILL

GRILLED ANGUS TENDERLOIN
Mascarpone Whipped Potato, Charred Vegetables, Root Vegetable Crisps, & Beef Jus

BLACK ANGUS RIB-EYE
Kipfler Potato Mash, Seasonal Vegetables, Chimichurri, & Beef Jus Reduction

CHARCOAL PRAWN CHERMOULA
Smoked Sweet Potato, Grilled Vegetables, & Chermoula

MALDIVIAN YELLOWFIN TUNA STEAK
Garlic Jasmine Coconut Rice, Blistered Tomato, Asparagus, & Passion Brulé Sauce

FLAME-STEAMED REEF FISH IN BANANA LEAF
Coconut Rice, Asparagus, Vegetable Crisps, & Herb Chimichurri

SHIMEJI MUSHROOM & CORN RISOTTO
Shimeji & Corn Risotto, Shaved Parmesan, & Pistachio Gremolata

vegetarian vegan alcohol dairy gluten nuts pork seafood sesame soy spicy egg

SIGNATURES

FIRE-GRILLED CHICKEN THIGH
Black Garlic Glaze, Risotto With Corn Melt, Flamed Asparagus, & Marinated Mushrooms

GRILLED LAMB KOFTA
Arabic-Spiced Lamb Skewer, Roasted Tomato, Sumac Salad, Pita Bread, & Garlic Sauce

ANGUS BURGER, FIRE & SMOKE
Charcoal-Grilled Angus Beef, Smoked Aioli, Confit Tomato, Caramelized Onion, Aged Cheddar, House Pickles, & Fries

DESSERTS

GIANDUJA CHOCOLATE CUSTARD
Dark Chocolate Custard With Micro Chocolate Cake, Whipped Chocolate Cream, & Hazelnut Ice Cream

SOUTH AFRICAN MALVA PUDDING
Warm Toffee Caramel Cake Soaked In Rich Cream Sauce With Vanilla Bean Ice Cream

MANGO & COCONUT DACQUOISE CAKE
Coconut Dacquoise Layered with Coconut Cream & Served with Tender Coconut Sorbet

CHILLED MIXED BERRIES SOUP
Fresh Berry Soup With Coconut & Jalapeño Sorbet.

DAILY ICE CREAM & SORBET SELECTION
Chef's Selection of artisanal Ice Creams & Sorbets – One Scoop of Each.

Allergens may vary daily. Please ask your server for today's options and allergen details

Kindly inform your server if you are allergic to any ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Vegan, and gluten-free options are available upon request.

vegetarian vegan alcohol dairy gluten nuts pork seafood sesame soy spicy egg

PALM GRILL

IFURU ISLAND
Spoil YOURSELF
YOUR ARE WORTH IT!

Treat yourself to our chef's premium creations, available for a supplementary charge

WAGYU RIB-EYE 115
Highly Marbled Wagyu Rib-Eye Grilled Over Open Charcoal.

MALDIVIAN ROCK LOBSTER 125
Fresh Local Lobster Brushed With Herb Butter & Flame Grilled

OCEAN PLATTER FOR TWO 140
Grilled Rock Lobster, Tiger Prawns, Baby Octopus, Green-Lipped Mussels, Squid, & Reef Fish Fillet.

FIRE GRILLED VEAL RACK 115
Charcoal Grilled, Glazed with Rich Reduced Jus.

MEAT BOARD FOR TWO 180
Lamb Chops, Wagyu Rib Eye Steak, Flamed Roasted Chicken Thigh, & Kebabs

SIDES
Coconut Jasmine Rice
Kipfler Mashed Potato
Grilled Vegetables
House Green Salad
French Fries

SAUCES
Thyme Beef Jus
Chimichurri
Lemon Butter
Cider Vinegar BBQ Glaze
Smoked mushroom Sauce

15% discount on menu price applicable for EY Package

All prices in the menu are subject to 10% service charge and 17% tax

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