



MAINS SELECTION

The
PALM HOTEL

VIGNETTE
COLLECTION

BREAKING BREAD

SERVED WITH CRISPY BELGIAN FRIES OR DRESSED GARDEN GREENS.

SHISH TAWOOK SAJ (G|E|M)

GRILLED MARINATED CHICKEN, CREAMY SLAW, GHERKIN PICKLES,
CRISPY BELGIAN FRIES, LEBANESE TOUM, SAJ WRAP

FALAFEL SAJ (V|G|M|SS)

CRISPY CHICKPEA FALAFEL, FRESH TOMATOES, PICKLED TURNIPS, RED RADISH,
ROCKET LEAVES, FRESH MINT, TAHINI TARATOR SAJ WRAP

ENVY CLUB (G|E|M|M|U|SU)

GRILLED CHICKEN, SMOKED BEEF BACON, FRIED EGG, YELLOW CHEDDAR,
LEAFY GREENS, FRESH TOMATOES, DIJON MAYO, SOURDOUGH BLOOMER

STEAK SANDO (G|E|M|U)

SLICED ROASTED RIB STEAK, MONTEREY JACK, CARAMELIZED ONIONS,
ROCKET LEAVES, TOMATO RELISH, DIJON MAYO, CRUSTY CIABATTA

GRILLED CHICKEN BURGER (G|E|M|M|U)

TENDER CHICKEN BREAST, EMMENTAL, SMASHED AVOCADO, FRESH TOMATOES,
ROCKET LEAVES, HONEY MUSTARD, CHIPOTLE MAYO

ENVY CHEESEBURGER (G|E|M|M|U)

WAGYU PATTY, YELLOW CHEDDAR, LEAFY GREENS, FRESH TOMATOES,
GHERKIN PICKLES, RED ONIONS, DIJON MAYO, HOMEMADE TOMATO KETCHUP

迪 +35

PASTRAMI REUBEN (G|E|M|M|U|SU)

BEEF PASTRAMI, MONTEREY JACK, PICKLED SAUERKRAUT,
ISLAND SPREAD, DARK RYE BLOOMER

迪 +35

SMOKED BRISKET BURGER (G|E|M|M|U|SU)

12-HOUR SMOKED BEEF, CREAMY APPLE SLAW, CRISPY ONIONS,
BBQ SAUCE, DIJON MUSTARD

迪 +55

BBQ BACON BURGER (G|E|M|SU)

WAGYU PATTY, SMOKED BEEF BACON, MONTEREY JACK,
CRISPY ONIONS, BBQ SAUCE, GARLIC MAYO

迪 +40

PLANT BASED BURGER (PB|G|E|SU)

BEYOND MEAT PATTY, VEGAN CHEDDAR, FRESH GREENS, FRESH TOMATOES,
GHERKIN PICKLES, RED ONIONS, HOME MADE VEGAN HERB MAYO

迪 +35

PASTA LA VISTA

BUCATINI BOLOGNESE (G|CE|M)

BEEF RAGOUT, PARMESAN

PENNE ARRABBIATA (G|CE|M)

POMODORO, SAUTÉED GARLIC, CHILLI FLAKES, CONFIT TOMATOES, PARMESAN

SPAGHETTI BROCCOLI AGLIO E OLIO (V|G|M)

STEAMED BROCCOLI, SAUTÉED GARLIC, CHILLI FLAKES, PARMESAN,
EXTRA VIRGIN OLIVE OIL

FETTUCCINE AI FUNGHI TARTUFATI (V|G|E|M)

MUSHROOM MIX, TRUFFLE CREAM, MASCARPONE, PARMESAN, LEMON ZEST

LINGUINE CON GAMBERI DEL GOLFO (CR|G|M)

LOCAL PRAWNS, CHERRY TOMATOES, SAUTÉED GARLIC, CRUNCHY CAPERS,
FRESH PARSLEY, LEMON ZEST

Your well-being is our priority. If you have any food allergies or dietary requirements, please inform your order taker.
Our culinary team will take every care to prepare your meal with the utmost attention to safety and excellence.

CE – Celery | CR – Crustaceans | E – Eggs | F – Fish | G – Gluten | GF – Gluten Free | L – Lupin | M – Milk | MO – Molluscs
MU – Mustard N – Tree Nuts | P – Peanuts | PB – Plant Based | S – Soybeans | SS – Sesame Seeds | SU – Sulphites | V – Vegetarian

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% Dubai Municipality fees and 5% VAT.

NAPOLETANA CLAY OVEN PIZZAS

MARGHERITA (V|G|M)

SAN MARZANO BASE, FIOR DI LATTE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

QUATTRO FORMAGGI (V|G|M|N)

EXTRA VIRGIN OLIVE OIL BASE, STRACCIATELLA, FONTINA, GORGONZOLA, PARMESAN, CRUSHED WALNUTS, HOT HONEY

DIAVOLA (G|M|SU)

SAN MARZANO BASE, MOZZARELLA, SPICY SPIANATA, ROCKET LEAVES, PARMESAN

TARTUFO (V|G|M)

BLACK TRUFFLE BASE, STRACCIATELLA, MUSHROOM MIX, MASCARPONE, PARMESAN, LEMON ZEST

D8 PALM (G|M|SU)

EXTRA VIRGIN OLIVE OIL BASE, BRESOLA, MOZZARELLA, GORGONZOLA, PARMESAN, PREMIUM DATES, ROSEMARY, BALSAMIC GLAZE

WILD ZA'ATAR MANOUSHE (V|G|M|SS|G)

ZA'ATAR BASE, MOZZARELLA, CONFIT TOMATOES, CUCUMBER CONCASSÉ, BLACK OLIVE CRUMBLE, TURKISH LABNEH, FRESH MINT

SIGNATURE PLATES

THE BASHA (G|M|N)

LEVANTINE LAMB MEATBALLS, CUMIN SPICED POMODORO, TOASTED PINENUTS, VERMICELLI RICE

ORIENTAL CHICKEN RICE (M|N)

GRILLED BABY CHICKEN, LAMB MINCE RICE, GOLDEN RAISINS, TOASTED BUTTER NUTS, CUCUMBER YOGURT

CHICKEN PARMIGIANA (G|CE|M)

PANKO CRUSTED CHICKEN, MOZZARELLA, PARMESAN, SPAGHETTI POMODORO

EGGPLANT PARMIGIANA (V|G|CE|M)

PANKO CRUSTED EGGPLANT, POMODORO, MOZZARELLA, PARMESAN, SPAGHETTI AGLIO OLIO

CAULIFLOWER STEAK (PB|SS)

MARINATED GRILLED CAULIFLOWER, WARM SWEET POTATO HUMMUS, BRAISED CABBAGE, CHERMOULA, ROASTED ZA'ATAR CHICKPEAS, POMEGRANATE SEEDS

LOCAL SEABASS FISH & CHIPS (F|G|M)

BATTERED SEABASS, MINTED MUSHY PEAS, THICK HAND CUT CHIPS, HOMEMADE TARTAR SAUCE, BURNT LEMON

OVEN ROASTED CHICKEN SUPRÊME (G|M)

TENDER CHICKEN BREAST, ROASTED RED PEPPERS, SAUTÉED MUSHROOMS, FONTINA, BRAISED CABBAGE, MASHED POTATOES, DARK JUS

FRESH LOCAL SEABASS (F|G)

SEARED SEABASS FILLET, FENNEL & GRAPEFRUIT SLAW, CRISPY POTATO STICKS, CITRUS VELOUTÉ

SALMON FILLET (F|M)

SEARED SALMON, GRILLED GREEN ASPARAGUS, ROASTED CHAT POTATOES, CONFIT TOMATOES, SAFFRON CREAM

HERB CRUSTED LAMB RACK (G|M|MU)

AUSTRALIAN LAMB, HERB PARMESAN CRUST, ROASTED ROOT VEGETABLES, POTATO PURÉE, ROSEMARY JUS

迪拉姆 +90

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