

P A L M

DRINKS

FRESH

FRESH KING COCONUT	500
ROSE LIME + SODA	950
CEYLON ICED TEA	950
CHARCOAL VINEGAR LEMONADE	1200

SMOOTHIES until 12:00 AM

SPINACH, BANANA + MINT	1200
BANANA, PEANUT, KITHUL + MILK	1200
ESPRESSO, CASHEW + CACAO	1800

COFFEE + TEA

D.ESPRESSO / LONG BLACK	800
CAPPU / LATTE / FLAT WHITE	1000
CREAMY COFFEE COCONUT COOLER	1200
ICED LATTE w cinnamon syrup	1100
ICED MILO	1100
Substitute coconut milk	350

LOW GROWN BLACK TEA	800
GREEN TEA, PEPPERMINT + SPEARMINT	800

BEER

LION LAGER (BOTTLE)	900
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WINE

SPARKLING	G: 3500
Torresella Prosecco D.O.C (Italy)	B: 14000
WHITE	G: 2700
Brusa Vino Bianco d'Italia (Italy)	B: 11000
ROSE	G: 2700
Marius Rose D'Oc (France)	B: 11000
RED	G: 2700
Pinot Noir (Chile)	B: 11000

COCKTAILS

GIN BASIL SMASH	2800
Gin, basil, lime	
ARRACK SOUR	2800
Arrack, egg white, lime, cinnamon	
VODKA ROSE LIME + SODA	2800
Vodka, lime, rose, soda	
GINGER GIN FIZZ	2800
Gin, ginger, green chili, lime, mint	
COCONUT COOLER	3000
Rum, ginger, lemongrass, coconut	
PINEAPPLE WHISKEY SOUR	3000
Whiskey, pineapple, lime, maple syrup	
ESPRESSO MARTINI	3200
Vodka, homemade Kahlua, double espresso, cardamom, cinnamon	
CLASSIC MARGARITA	3200
CLASSIC G&T	2800
CLASSIC MOJITO	3000
CLASSIC BLOODY MARY	3000
CLASSIC DRY MARTINI	3200

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BREAKFAST

until 11.30 AM

SRI LANKAN BREAKFAST (v, gf) Red rice string hoppes or kade bread, tempered dhal, boiled egg + coconut sambol	1700
+ Add bacon 700	
TROPICAL FRUIT BOWL (v, gf) Buffalo curd, Sri Lankan red rice + treacle	2200
COCONUT MILK RICE (vg, gf) Creamy cardamom + date red rice in coconut milk, fresh fruit + toasted coconut	2400
POACHED EGGS ON SOURDOUGH (v) 2 poached eggs, sourdough, oven roasted garlicky tomatoes, pickled shallots, hollandaise sauce + fried capers	2800
AVOCADO ON SOURDOUGH (v) Beetroot curd puree, soft boiled eggs, sliced avocado on sourdough w curd cheese, coriander + chilli oil	2800
BACON + EGG CHAPATI WRAP Crispy bacon in soft chapati, fried eggs, green sambol + chili jam	3300

10% SERVICE CHARGE WILL BE ADDED TO THE BILL

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ALL DAY

from 12:00 PM

SNACKS

DEVILLED CASHEWS (vg)	1800
CHICKEN TENDERS Garlic aioli	2400
LANKAN "ARANCHINI" BALLS (v) Breaded, spiced lentil + cheese balls w garlic sauce	2600
SASHIMI TUNA RICE BITES (gf) Spicy sashimi tuna, crispy fried sushi rice, spicy mayo + sesame seeds	2800
CURRY LEAF FRIES (vg, gf) Homemade chili jam	1700

SALADS + BOWLS

CEASAR SALAD Soft boiled eggs, grilled chicken, croutons, shaved parmesan, tomatoes + bacon	3300
GREEN SALAD Avocado, tomato, mango + pomegranate	
w SRI LANKAN SPICED GRILLED PRAWNS or	3300
w SRI LANKAN SPICED GRILLED TOFU (vg)	2600
SRI LANKAN TUNA CURRY BOWL Locally caught tuna curry, dhal, red samba rice, local greens salad, raita + mango chutney	2600
PEANUT CHICKEN BOWL (gf) Chicken in peanut coconut sauce, pickled onion and cucumber + basmati rice	3200

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BIG PLATES

CAULIFLOWER + SPINACH COCONUT MILK STEW (vg) Kidney beans, lentils, peanut, coriander w basmati rice	2200
CRISPY TOFU SANDWICH WITH CHIMICHURRI (vg) Sourdough, grilled mango + homemade slaw or fries	2600
SPICED PRAWNS ON ARABIC BREAD Sizzled spiced prawns, arabic flatbread, bell pepper, cabbage, coriander + garlic butter	3600
SLOW ROAST CHICKEN TACOS Mozzarella, raita + green mango salsa	3800
COCONUT CITRUS CEVICHE (gf) Seer fish, avocado, pomegranate, basil, coriander, green citrus + coconut milk	3800
CARAMELIZED ONION CHILLI PRAWN SPAGHETTI King prawns, spiced creamy caramelized onion sauce + parmesan cheese	4000

DESSERT

CHEESECAKE w lime	1600
FALUDA Rose milk drink with basil seeds, pink jelly + vanilla ice cream	S: 900 L: 1200
COCONUT FLAN	1500
GRILLED BANANA w passionfruit caramel + coconut ice cream	1800
SCOOP OF ICE CREAM Passionfruit Salted Caramel + Peanuts Double Chocolate Bubblegum Blue Coconut Mint Chocolate Strawberry Cheesecake Vanilla	1200

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KIDS

All savoury dishes served with a vegetable stick cup and a small banana.

BROWN TOAST w peanut butter, sliced bananas + treacle	1200
CHICKEN TACOS Soft taco, slow roast chicken, mozzarella, mango salsa + raita	1900
FISH & CHIPS Panko breaded seer fish bites with fries + mayo	2100
NASI GORENG Basmati rice stir-fried with diced veg, topped with fried egg. Choice of chicken or prawn.	1900
CHEESY QUESADILLA (v) Grilled chapati filled with mozzarella	1600
GRILLED FISH Lightly grilled seer fish filet with butter mash	2100
GRILLED SATAY CHICKEN w basmati rice	1900
7. SPAGHETTI w Chicken Bolognaise	1900
w Tomato Sauce (vg)	1600
w Cheese Sauce (v)	1600
PARATHA & DHAL PLATE (vg)	1300
TOMATO & CHEESE JAFFLE w fries (v)	1600



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ISLAND FEASTS

Pre-order only

SEAFOOD FOR 2

JUMBO PRAWNS
TIGER PRAWNS
CALAMARI
CRAB
TUNA STEAK

18,000
(for 2)

served with slaw, garlic rice and fries

SRI LANKAN THALI

CHICKEN CURRY or
JAFFNA PRAWN CURRY or
BLACK PORK CURRY

6,000
(for 1)

served with paratha, pilau rice, dhal,
mango chutney, seeni sambol + papadum

Order at the bar:
the prior night for lunch l by 2 pm for dinner.

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