

P A L M

FRESH

Fresh king coconut 500

Rose lime + soda 950

Ceylon iced tea 950

Charcoal vinegar lemonade 1200

SMOOTHIES

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

Iced latte w cinnamon syrup 1100

Iced milo 1100

Substitute coconut milk 350

Low grown black tea 800

Green tea w peppermint 800

WINE

SPARKLING: Torresella Prosecco (Italy)

G: 3500 B: 14000

WHITE: Brusa Vino Bianco D'Italia (Italy)

G: 2700 B: 11000

ROSE: Marius Rose D'Oc (France)

G: 2700 B: 11000

RED: Pinot Noir (Chile)

G: 2700 B: 11000

BEER

Lion lager (bottle) 900

COCKTAILS

GIN BASIL SMASH

Gin, basil, lime 2800

ARRACK SOUR

Arrack, egg white, lime, cinnamon 2800

VODKA ROSE LIME + SODA

Vodka, lime, rose, soda 2800

GINGER GIN FIZZ

Gin, ginger, green chili, lime, mint 2800

COCONUT COOLER

Rum, ginger, lemongrass, coconut 3000

PINEAPPLE WHISKEY SOUR

Whiskey, pineapple, lime, syrup 3000

ESPRESSO MARTINI

Vodka, homemade Kahlua, double
espresso, cardamom, cinnamon 3200

CLASSIC MARGARITA 3200

LIME G&T 2800

CLASSIC MOJITO 3000

CLASSIC BLOODY MARY 3000

P A L M

BREAKFAST (until 11.30 AM)

SRI LANKAN BREAKFAST (v, gf)

String hoppers or kade bread, dhal, boiled egg + coconut sambol (+ add bacon 700) 1700

TROPICAL FRUIT BOWL (v, gf)

Fresh fruit, buffalo curd, red rice + treacle 2200

COCONUT MILK RICE (vg, gf)

Cardamom + date red rice in coconut milk, fresh fruit + toasted coconut 2400

POACHED EGGS ON SOURDOUGH (v)

2 poached eggs, oven roasted garlic tomatoes, pickled shallots, hollandaise sauce + fried capers 2800

AVOCADO AND EGGS ON SOURDOUGH (v)

w beetroot curd puree, sliced avocado, curd cheese, coriander + chili oil 2800

BACON + EGG CHAPATI WRAP

Crispy bacon in soft chapati, fried eggs, green sambol + chili jam 3300

THE BIG CEYLON FRY UP

2 eggs, bacon, sausage, spiced baked beans, pol sambol, kade bread, roast tomato, sautéed spinach 4000

SNACKS (from 12:00 PM)

DEVILLED CASHEWS (vg) 1800

CHICKEN TENDERS w 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 w homemade chili jam (vg, gf) 1700

SALADS + BOWLS

CEASAR SALAD

Soft boiled eggs, grilled chicken, croutons, shaved parmesan, tomatoes + bacon bits 3300

KURRAKAN NOODLE SALAD (vg, gf)

Fried tofu, avocado, green peas, local greens 2900

GREEN SALAD w avocado, tomato, mango + pomegranate

w spiced grilled prawns (gf) 3300 or

w spiced grilled tofu (vg, gf) 2600

COCONUT CITRUS CEVICHE (gf)

Seer fish, avocado, pomegranate, basil, coriander, green citrus + coconut milk + papadum 3800

CAULIFLOWER + SPINACH COCONUT MILK STEW BOWL (vg, gf)

Kidney beans, lentils, peanut, coriander w basmati rice 2200

PEANUT CHICKEN BOWL (gf)

Chicken in peanut coconut sauce, pickled onion, cucumber + basmati rice 3200

SANDWICHES + BURGERS

CRISPY TOFU SANDWICH WITH CHIMICHURRI (vg)

Sourdough, grilled mango + homemade slaw or fries 2600

SPICED PRAWN + CRAB BURGER

Brioche bun, pickled onion + cucumber, lettuce, home-pickled capsicum + homemade slaw or fries 4000

PULLED CHICKEN CURRY BURGER

Brioche bun, slaw + fries 3800

BIG PLATES

COCONUT RED TOFU CURRY w basmati rice (vg) 2600

SRI LANKAN TUNA CURRY (gf)

Tuna curry, dhal, red rice, greens, raita + mango chutney 2600

SLOW ROAST CHICKEN TACOS

Mozzarella, raita + green mango salsa 3800

GRILLED SEER FISH

w coconut beurre blanc, sautéed spinach

+ crispy, roasted baby potatoes 3800

CARAMELIZED ONION CHILLI PRAWN SPAGHETTI

King prawns, spiced creamy caramelized onion sauce + parmesan cheese 4000

CREAMY COCONUT (400g) CRAB CURRY w garlic bread 4500

DESSERT

CHEESECAKE w lime 1600

COCONUT FLAN (gf) 1500

GRILLED BANANA (gf)

w passionfruit caramel + coconut ice cream 1800

SCOOP OF ICE CREAM 1200

Check our ice cream cart!

ISLAND FEASTS

Pre-order only

SEAFOOD FOR 2

Jumbo prawns, Tiger prawns, Calamari, Crab, grilled fish

Served with slaw, garlic rice and fries

18,000 (for 2)

SRI LANKAN THALI

Chicken curry or Jaffna prawn curry or black pork curry 6000

or tofu curry 4000

Served with paratha, pilau rice, dhal, mango chutney,

seeni sambol + papadum

Order at the bar: the prior night for lunch 1 by 2 pm for dinner.

P A L M

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

Pulled 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

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