



TO START

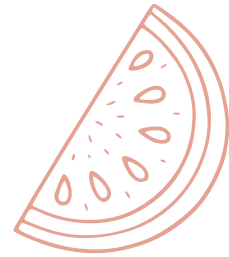
Greek Yogurt Parfait (v) 18
House-made granola, seasonal berries, sourwood honey

Overnight Oats (gf, v) 18
Seasonal fruit, candied pecans

Seasonal Fruit Platter (gf, df, vg) 24

Mezze (v) 25
Traditional hummus, fresh guacamole, baba ghanoush, selection of breads

Crispy Rock Shrimp 32
Creamy spicy Sauce



RAW BAR

***Oysters (gf) 34**
Half-dozen oysters, mignonette granita

***Crudo (gf) 32**
Marinated white fish, leche de tigre, sweet potato, coriander, cucumber

***Caviar Service (50g) 200**
Ossetra caviar, blinis, crème fraîche, chives, egg, shallot

***Crispy Rice with Tuna 28**
Crispy sushi rice, spicy tuna, chili mayo, wasabi tobiko, crunchy garlic

Crispy Rice with Avocado 22
Crispy sushi rice, yuzu miso, serrano peppers, nikiri soy

***Palm Beach Poke Bowl 32**
Tuna, sushi rice, seaweed salad, avocado, sesame-satsuma vinaigrette

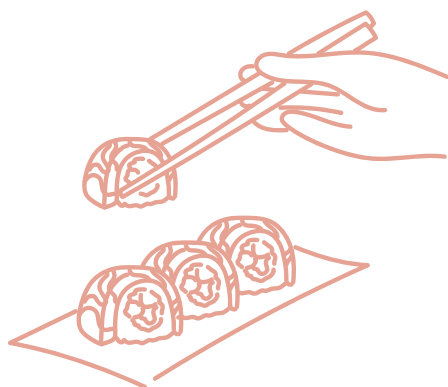


(gf) Gluten Free - (df) Dairy Free - (v) Vegetarian - (vg) Vegan

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

Please notify your server of any allergies or dietary restrictions.

For your convenience, a 20% service charge will be added to all checks.



*SUSHI ROLLS

Spicy Tuna 16

Salmon Avocado 16

Shrimp Tempura 18

Vegetable 12



*NIGIRI & SASHIMI

Price per piece

Toro 22

Salmon 9

Yellowtail 9

White Fish 12

Tuna 10

Fresh Wasabi 6



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BRUNCH CLASSICS



*Two Eggs Any Style 24

Breakfast potatoes, choice of applewood-smoked bacon, country pork sausage or chicken-apple sausage, and choice of toast

Avocado Toast (df, v) 22

Country bread, avocado, roasted tomato, arugula
Add: *Two eggs, any style 7 · Smoked salmon 9 · Bacon 6

Omelet 25

Choice of four fillings: tomato, spinach, mushroom, cheddar, ham, onion, bell pepper or bacon; served with breakfast potatoes and choice of toast

Bagel & Lox 28

Cured salmon, toasted bagel, whipped cream cheese, sliced tomato, red onion

*Eggs Florentine (v) 26

Poached eggs, spinach, toasted English muffin, Hollandaise, breakfast potatoes

*Eggs Benedict 28

Poached eggs, smoked ham, toasted English muffin, Hollandaise breakfast potatoes

*Eggs Royale 34

Poached eggs, smoked salmon, spinach, toasted English muffin, Hollandaise breakfast potatoes

*Blue Crab Benedict 42

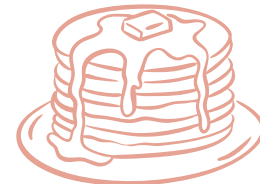
Poached eggs, Crab cake, crab Hollandaise, breakfast potatoes

Pancakes (v) 24

Mixed-berry compote, Chantilly cream, maple butter

French Toast (v) 24

Caramelized brioche, mixed berries, maple butter



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BRUNCH MAINS

Palm House Burger 32

Wagyu beef, American cheese, tomato, onion, Bibb lettuce, house aioli, truffle fries

Crab Cake Sandwich 38

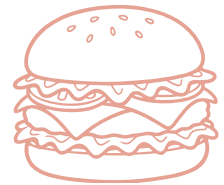
Old Bay aioli, coleslaw, French fries

Mediterranean Grilled Sea Bass 48

Cherry tomato vierge, Taggiasca olives

*Steak & Eggs 52

Beef tenderloin, sunny side up eggs, truffle sauce



SIDES

*One Egg Any Style 6

Applewood-Smoked Bacon 12

Country Pork Sausage 12

Chicken-Apple Sausage 12

Parmesan Truffle Fries 12

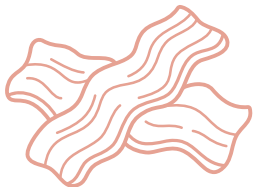
Breakfast Potatoes 10

Half Avocado 10

Fresh Berries 15

Smoked Salmon 16

Toast or Bagel 5



DESSERTS

Palma Rosa 18

Vanilla-almond sponge, strawberry compote, guava gelée, strawberry gelato

Tiramisu 16

Mascarpone, coffee liqueur



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KICK STARTERS



Mimosa 18
Prosecco, orange juice

Palm Spritz 21
Strawberry Lillet rosé, Prosecco rosé

Aperol Spritz 18
Aperol, Prosecco, soda water

Lychee Spritz 18
Lychee, St Germain, Prosecco, soda water

Bloody Mary 20
Vodka, spicy tomato juice, lemon
shichimi togarashi



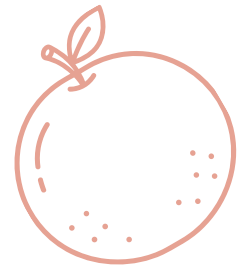
JUICES

Assorted Juices 8

Le Carrot 16
Orange, carrot, ginger

Le Green 16
Cucumber, kale, ginger, lime, agave

Le Watermelon 16
Watermelon, lemon



COFFEE & TEA



Espresso 6
Double Espresso 8
Drip Coffee 8
Americano 8
Flat White 10
Cortado 8

Macchiato 8
Capuccino 10
Latte 10
Matcha Latte 10
Tea Selection 8

Flavor Add-Ons: Vanilla, Hazelnut, Caramel or Sugar-Free Hazelnut 2

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