



THE ROYAL PALM



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Starters

Golden Spice Samosas (2pcs)

These hand-crafted pastry triangles are filled with a perfectly spiced blend of cumin-scented potatoes, green peas, and a hint of crushed coriander seeds. Each bite offers a satisfying crunch, followed by a warming burst of savoury flavours.

Served with two house chutneys—a tangy tamarind sauce and a refreshing mint dip—for the perfect balance of zest and spice.

Frontier Flamed Chappal Kebabs

Minced lamb infused with roasted coriander, green chillies, and crushed pomegranate seeds, shaped into patties and deep fried in a mid flame. The result is a flavourful delicacy with a slightly crisp exterior and a juicy, tender core.

Paired with mint dip relish for a fresh, cooling contrast.

Layered Lamb Katlama

This traditional flatbread is elevated with layers of seasoned lamb mince and melted cheese on top, enriched with a hint of garlic and chilli. Baked to a golden perfection, the flaky crust encases the rich, savoury filling.

Served with a drizzle of chilli and mint sauce and garnished with finely chopped spring onions for added depth.

Tikka Tango Chicken (5pcs)

Juicy, marinated chicken cooked to perfection and finished with a vibrant, zesty glaze that dances between spicy and savoury. Coated in your choice of a mango and habanero or korean BBQ sauce or you can keep them original

Topped with fresh spring onions for a playful, colourful dish.

Palm Signature Prawns (4pcs)

These premium butterflied king prawns are marinated in a house-blend of spices, seared to achieve a smoky, flavorful crust. Coated in your choice of a mango and habanero or korean BBQ sauce or you can keep them original.

A dish designed for indulgence and sophistication.

Grilled Starters

Classic Lamb Seekh Kebab (2pcs)

Minced lamb is marinated in a rich mix of cumin, fennel, and black pepper, then shaped into skewers and grilled until juicy and tender.

The natural flavours of the lamb are elevated by a vibrant salad and tangy mint chutney on the side.

Flamed Masala Chops (4pcs)

Marinated for 24 hours in a blend of exclusive house spices, these tender lamb chops are grilled over an open flame to achieve a charred crust and a succulent interior.

Served with caramelized onions and a light herb dressing to compliment the bold flavours.

Palm Chicken Wings (4pcs)

Chicken wings are coated in your choice of a mango and habanero or korean BBQ sauce or you can keep them original, then grilled until perfectly caramelized. Each wing offers a balance of smoky sweetness and gentle heat,

Served with a side of in house dips

Charred Chicken Tikka (4pcs)

Boneless chicken chunks are marinated in a rich yogurt blend with bold spices such as cumin, turmeric, and paprika. Grilled over high heat, the result is a juicy, smoky dish with a subtle tang.

Served with a side of in house dips

Grilled Royal Quarter

A choice of tender chicken leg and thigh or breast marinated in a spiced yogurt mix and slow-grilled for a crisp skin and juicy interior, with fries or rice.

The smoky flavours are complemented by a bold tamarind sauce and fresh coriander garnish.

Royal Masala Cod

Fresh cod fillets are coated in a seasoned chickpea flour batter and fried until golden and crisp.

The flaky, tender fish is served with sauce coated steak cut chips or a freshly baked coriander naan.

Royal Lamb Chops

Marinated to perfection for 24 hours in our signature blend of house spices, these succulent lamb chops are flame-grilled to create a beautifully charred exterior while preserving their juicy tenderness within.

Served alongside warm, fragrant coriander naan and thick-cut steak chips

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4.5

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Chaats

Signature Samosa Chaat

A colourful, layered masterpiece of crushed samosas, tangy spiced chickpeas, and a generous drizzle of cool yogurt and tamarind chutney. Garnished with pomegranate seeds, fresh coriander, and a sprinkle of crunchy sev.

This dish brings together bold flavours and textures in every vibrant bite.

Street Style Papri Chaat

Crisp, flaky papri is topped with spiced potatoes, boiled chickpeas, and a harmonious blend of sweet yogurt and tamarind sauce.

The finishing touch: a dash of chili powder and a handful of pomegranate seeds for a burst of sweetness in this quintessential street food favourite.

Crispy Firecracker Chaat

A creative fusion of traditional and modern, this chaat features fiery spiced chickpeas topped with crushed Cheetos for a playful crunch. Layered with cooling yogurt, tangy tamarind sauce, and fresh green chutney

It's a bold and addictive dish that's sure to excite your taste buds.

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Chicken Specials

Charred Herb Chicken Steak

A tender chicken breast is marinated in olive oil, rosemary, garlic, and a hint of lemon zest before being flame-grilled to a perfect char.

Served with marinated steak cut chips and creamy coleslaw to add a luxurious finish to every bite.

Grilled Butterfly Chicken

A butterflied chicken breast, seasoned with paprika, thyme, and freshly ground black pepper, is grilled to achieve a smoky crust while retaining its juiciness. Coated in your choice of a mango and habanero or korean BBQ sauce.

Served with marinated steak cut chips and creamy coleslaw to add a luxurious finish to every bite.

Crusted Chicken Parmesan

This breaded chicken fillet is fried to golden perfection, topped with melted mozzarella, and served over a rich tomato-basil sauce on a base of our special chips.

Served with marinated steak cut chips and creamy coleslaw to add a luxurious finish to every bite.

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Steaks

Cooked to your preference - whether you desire it rare, medium, or well done - each steak is expertly prepared to ensure a perfect balance of flavour and tenderness.

T-Bone Royale

A large T-bone steak is marinated with rosemary, garlic, and extra virgin olive oil before being expertly grilled. The result is a dish that combines the bold flavours of the strip loin and the tenderness of the fillet.

Served with a medley of roasted vegetables, creamy mashed potatoes, thick-cut steak chips, and our signature house-made sauce for the perfect finishing touch.

Classic Sirloin Steak

A prime cut of sirloin, seasoned with Himalayan salt and cracked black pepper, grilled to your desired doneness, and finished with a knob of herbed butter.

Served with a medley of roasted vegetables, creamy mashed potatoes, thick-cut steak chips, and our signature house-made sauce for the perfect finishing touch.

Marbled Ribeye Cut

This richly marbled ribeye steak is grilled to perfection, delivering a burst of flavour in every juicy bite.

Served with a medley of roasted vegetables, creamy mashed potatoes, thick-cut steak chips, and our signature house-made sauce for the perfect finishing touch.

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Burgers

Angus Royale

A juicy Angus beef patty, flame-grilled for a smoky char, paired with aged cheddar, crisp lettuce, vine-ripened tomatoes, and house-made aioli.
Encased in a toasted brioche bun, this burger offers a premium twist on a classic favorite. Served with chips

Crispy Chicken Burger

A tender chicken fillet, coated in golden, seasoned breadcrumbs for the perfect crunch, layered with crisp lettuce, pickles, and a creamy garlic mayo.
Nestled in a warm brioche bun, this is indulgence in every bite. Served with chips

Spicy Cheetos Burger

A fiery beef patty with a crispy coating of crushed Cheetos for a playful kick. Paired with fresh lettuce, tangy chilli and mayo.
Brings heat and excitement to the table. Served with chips

Gourmet Classic Burger

A seasoned beef patty topped with melted gouda, caramelized onions, fresh arugula, and a hint of truffle aioli.
Served in a soft brioche bun, hash browns and rashers, this burger redefines elegance with its balanced flavours. Served with chips

Steakhouse Grilled Burger

A hearty steak patty, perfectly grilled and topped with Swiss cheese, sautéed mushrooms, and smoky steak sauce.
Served in a sourdough bun, it's a rich and satisfying choice for meat lovers. Served with chips

Kids Meals

Mini Nuggets Feast

Bite-sized chicken and cheese nuggets, golden and crispy, served with fluffy fries and a side of ketchup.
Simple, delicious, and loved by all.

Fishy Fingers Delight

Lightly breaded fish fingers, fried to a golden brown and paired with fries and tangy tartar sauce.
A delightful option for little seafood enthusiasts.

Junior Chicken Burger

A petite chicken burger with a juicy grilled fillet, crisp lettuce, and creamy mayo, accompanied by a side of fries,
It's a perfectly portioned meal for kids.

Little Beef Smash

A mini beef patty, grilled to perfection and served in a soft bun with melted cheese and a touch of ketchup.
Comes with a side of fries for a complete meal.

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7.5

Platters

Royal Grilled Platter for 2

Indulge in a feast fit for royalty with our meticulously crafted Royal Grilled Platter. Designed to serve two, this sumptuous selection features 2 perfectly spiced seekh kebabs, a generous portion of tender lamb chops, succulent chicken tikka pieces bursting with flavour, and 2 juicy, smoky chicken wings, served with steak cut chips.
Grilled to perfection, this platter offers an exquisite medley of textures and spices, ideal for sharing and savouring

Burger and Grilled Platter for 2

A perfect combination of flavours for two to enjoy! This platter features a crispy chicken burger with golden crunch, a bold and fiery spicy Cheetos burger, 2 tender and flavourful lamb chops, a crispy cod bite bursting with freshness, and 2 juicy sweet chilli chicken wings with a delightful kick, served with steak cut chips.
A truly satisfying feast blending classic and grilled favourites.

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Signature

Palm Special Nihari

Slow-cooked beef shank braised in a rich, aromatic gravy, simmered for hours to achieve a tender texture and deep flavour.
Garnished with fresh ginger, green chillies, and lime, this dish offers a true royal feast.

Signature Paya

Lamb trotters slow-cooked to perfection in a spiced broth, creating a velvety, flavourful gravy.
Traditional delicacy that's rich, warming, and full of depth.

Shahi Haleem

A comforting blend of wheat, lentils, and shredded meat slow-cooked into a smooth, velvety dish.
Topped with crispy onions, fresh mint, and lime for a hearty and aromatic delight.

Signature Tikka Masala

Juicy chicken tikka pieces simmered in a buttery, creamy tomato-based sauce. Enriched with spices and finished with a touch of fenugreek
Indulgent and irresistible.

Legendary Masala Chops

Char-grilled lamb chops marinated with a blend of garlic, ginger, and bold spices. Served with a side of charred vegetables and a cooling mint yogurt
Tender, smoky, and bursting with flavour.

Fire Chilli Chicken

Succulent pieces of chicken stir-fried with a medley of bell peppers and onions in a bold, tangy chilli sauce.
Infused with garlic, soy, and a touch of sweetness
Offers the perfect balance of heat and flavour for those who crave a spicy kick.

Butter Chicken Special

Tender, marinated chicken cooked in a velvety rich, creamy tomato sauce, delicately spiced with fenugreek and garam masala. Finished with a generous swirl of butter
Luxurious and velvety delight that melts in your mouth and pairs beautifully with naan or rice.

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Main Course

Chicken Handi

Tender chicken cooked in a traditional clay pot with a creamy tomato and yogurt curry. Infused with a blend of freshly ground spices and garnished with green chilies and ginger,

A rich and authentic masterpiece.

Lamb Handi

Slow-cooked lamb in a deeply spiced curry, prepared in a traditional handi style to preserve its bold, earthy flavours.

Served with fresh coriander and a hint of fenugreek for an aromatic finish.

Achari Chicken

Boneless chicken cooked in a tangy pickling spice blend, tempered with mustard seeds, fennel, and a hint of green chilli.

Tantalizing dish with complex yet balanced flavours.

Lamb Achari

Succulent lamb pieces simmered in a yogurt-based gravy with pickling spices for a bold and tangy flavour.

A unique combination of richness and zest.

Chicken Jalfrezi

Stir-fried chicken with bell peppers, onions, and tomatoes in a light and flavourful curry.

Delivers a perfect harmony of fresh and spicy flavours.

Lamb Jalfrezi

Tender lamb cooked with vibrant vegetables in a bold tomato and chilli-based sauce.

Colourful and aromatic creation that's perfect for spice lovers.

Spinach Chicken Supreme

Tender chicken cooked in a traditional clay pot with a creamy tomato and yogurt curry. Infused with a blend of freshly ground spices and garnished with green chilies and ginger,

A rich and authentic masterpiece.

Lamb Spinach Signature

Slow-cooked lamb melded with finely chopped spinach and tempered with aromatic spices.

Hearty, wholesome, and luxurious in every bite.

Vegetarian Mains

Mixed Vegetables

A vibrant blend of fresh seasonal vegetables, sauteed in a rich tomato-based curry infused with cumin, coriander, and a hint of garlic.

Wholesome and flavourful vegetarian option.

Saag Classic

Smooth and creamy spinach slow-cooked with garlic, ginger, and a touch of green chili. Finished with a dollop of butter

Hearty and satisfying.

Channa Delight

Split chickpeas gently simmered in turmeric and onions, topped with a fragrant tempering of cumin seeds and garnished with fresh coriander.

Comforting and traditional dish.

Spiced Channa Masala

Chickpeas cooked in a rich tomato and spice base, enhanced with ginger, tangy pomegranate seeds, and a hint of cinnamon.

Perfectly balanced with bold and earthy flavours.

Rice

Hyderabadi Biryani

A fragrant dish of long-grain basmati rice layered with spiced chicken, caramelized onions, and saffron.

It's served with a cooling cucumber raita and a hint of mint garnish.

Singapore Fusion

Stir-fried basmati rice is tossed with tender marinated chicken, crunchy vegetables, and a zesty soy-chilli glaze.

This dish perfectly balances the boldness of spices with the freshness of seasonal greens.

Golden Egg Fried Rice

Fluffy basmati rice stir-fried with eggs, scallions, and a hint of soy sauce. A light yet flavourful dish, It's a perfect compliment to any main course.

Royal Basmati Rice

Long-grain basmati rice steamed to perfection, maintaining its soft texture and aromatic essence.

Ideal as a versatile pairing with the bold and flavourful dishes of the menu.

Sundries

Plain Naan

A classic and timeless flatbread, freshly baked in a traditional tandoor oven. Soft, warm, and perfectly fluffy, this naan serves as the ideal accompaniment to any curry or grilled dish.

Kulcha Naan

Delicately layered and lightly crisped in the tandoor, this Kulcha Naan offers a hint of buttery richness. A traditional favourite, it pairs wonderfully with both savoury curries and grilled meats.

Coriander Naan

Infused with the fresh, aromatic flavour of coriander, this naan is a fragrant delight. Its soft texture and herbal essence make it a perfect match for spiced dishes and hearty curries.

Garlic Naan

A flavourful twist on the classic naan, brushed generously with aromatic garlic butter. Soft, golden, and savoury, it adds an irresistible punch of flavour to any meal.

Qeema Naan

Stuffed with spiced minced lamb, this naan is hearty, flavourful, and indulgent. Its savoury filling, combined with the soft, fluffy bread, makes it a meal on its own or a delicious pairing with lighter dishes.

Coriander and Cheese

A luxurious combination of melted cheese and fresh coriander folded into soft, golden naan. Cheesy, aromatic, and satisfying, it's a crowd-pleasing favourite that complements every bite.

Sides and Sauces

Signature Chips

Thick-cut steak chips, marinated in a secret blend of house spices and herbs for a distinctive flavour. Crispy on the outside and fluffy on the inside, these chips are the perfect accompaniment to any dish or indulgent snack on their own.

Steamed Rice

Fluffy, perfectly steamed long-grain rice with a light and delicate texture. A simple yet essential side dish that compliments any main, allowing the rich flavours of your meal to shine.

Coleslaw

A fresh, creamy coleslaw made in-house daily with finely shredded cabbage, carrots, and our signature dressing. Light, crisp, and tangy, it's the perfect balance to richer, spiced dishes.

Mushroom Sauce

A velvety sauce crafted with sauteed mushrooms, fresh cream, and a hint of garlic. Its rich, earthy flavors are the ideal accompaniment to elevate your steak or grilled dishes to gourmet levels.

Peppercorn Sauce

A robust and creamy sauce featuring freshly crushed peppercorns for a bold kick, balanced with a touch of cream and subtle spices. Perfectly paired with steaks, it adds a layer of indulgent flavour to every bite.

Desserts

Pistachio Kunafa Gateaux Elegance 10

A luxurious gateaux crafted with layers of moist sponge infused with pistachio essence, enveloped in a creamy pistachio filling. Topped with golden kunafa strands and garnished with crushed pistachios, this dessert is a masterpiece of flavour and sophistication, perfect for indulgent moments.

A sublime fusion of crunch and creaminess, crowned with a generous sprinkle of crushed pistachios

San Sebastian Cheesecake 10

Indulge in the silky luxury of our San Sebastian Cheesecake, a masterpiece of Basque culinary artistry. With its lusciously creamy centre and perfectly caramelized top,

This decadent delight is as visually stunning as it is irresistibly smooth, leaving a lingering richness in every bite

Pistachio Kunafa Cheese Cake 8

Elevate your dessert experience with our Palm Pistachio Kunafa, a regal Middle Eastern delicacy. Fine, golden pastry layers cradle a velvety pistachio cream, drenched in aromatic rose-scented syrup

A sublime fusion of crunch and creaminess, crowned with a generous sprinkle of crushed pistachios

Bruce Cake Royale 10

For the ultimate chocolate lover, our Matilda Cake delivers an unforgettable indulgence. Layers of moist, dark chocolate sponge are interwoven with velvety ganache, offering a rich and bold flavour profile

Served warm, it's an irresistible symphony of chocolate decadence.

Gajar Halwa with Magnum Ice Cream 10

Discover tradition with a touch of elegance in our Gajar Halwa. Hand-grated carrots are slow-cooked in ghee and milk, infused with cardamom, and garnished with slivered nuts. Paired with Magnum ice cream

This dessert is a luxurious interplay of warm, spiced sweetness and creamy coolness.

Ras Malai Milk Cake 10

A fusion fit for royalty, our Ras Malai Milk Cake blends the delicate richness of sponge cake soaked in sweet, saffron-infused milk with the classic elegance of Ras Malai. Topped with crushed pistachios

This dessert is as visually enchanting as it is delectable.

Magnum Pistachio Kunafa Brownie 10

An indulgent fusion of textures and flavours, this dessert layers a rich, fudgy brownie with velvety pistachio cream, crowned with a crunchy kunafa topping. Finished with a whole Magnum ice cream bar and a drizzle of golden syrup, it's a dessert that redefines decadence.

Creating a sophisticated dessert experience like no other

Soft Drinks

Coca Cola - Diet Coke - Fanta - Sprite - Pepsi 3.5

J20 Mango/Orange 3.5

Mineral Water 3

Hot Drinks

Karak Chai 5

A bold and aromatic spiced tea, simmered to perfection with a rich blend of black tea, cardamom, and creamy milk. This traditional favourite is full-bodied, warming, and intensely satisfying, perfect for chai enthusiasts seeking a robust experience.

Pink Chai 5

Delicate and luxurious, this traditional Kashmiri tea is brewed with green tea leaves, baking soda, and milk to achieve its signature rosy hue. Infused with cardamom and garnished with crushed pistachios, every sip is a blend of elegance and subtle, nutty flavours.

English Tea 5

A timeless classic, crafted with premium black tea leaves for a smooth and refreshing brew. Served with milk upon request, this comforting cup is perfect for any time of day, offering a taste of refined simplicity.

Saffron Tea 6

A luxurious infusion of premium tea leaves and the world's most prized spice, saffron. This golden-hued beverage is subtly fragrant, offering a delicate balance of floral notes and warm, soothing flavours that elevate your tea experience to extraordinary heights.

Mojitos

Rooh Afza Blossom 8

Experience the allure of traditional Eastern sweetness combined with a refreshing modern twist. The Rooh Afza Blossom Mojito is a luxurious creation that infuses the signature floral notes of Rooh Afza with the crisp brightness of lemon and the invigorating freshness of mint. This elegant drink is elevated further by a delicate finish of sparkling water and edible flower petals, creating a sensory experience that's both visually stunning and irresistibly refreshing.

Citrus Palm 8

A vibrant celebration of zesty orange and refreshing lime, elegantly complemented by a hint of mint. Served over crushed ice and topped with sparkling soda, this radiant mocktail captures the essence of tropical indulgence with every sip.

Berry Blossom 8

An enchanting medley of ripe mixed berries, fresh lime, and invigorating mint, perfectly harmonized to deliver a bold yet refined burst of flavor. Presented with layers of vibrant crushed berries, this visually stunning mojito is a feast for the senses.

Mint Crystal Margarita 8

A crisp, revitalizing twist on the classic margarita, this drink combines tangy lime and sweet agave with a refreshing infusion of mint. Finished with a sparkling soda top and served in a salted-rim glass, it's a strikingly elegant choice for any occasion.

Tropical Jade 8

A sumptuous blend of luscious pineapple, creamy coconut, and zesty lime, elevated with a delicate mint aroma. This golden-hued mojito, served over glistening crushed ice, offers an irresistible taste of paradise in every sip.

Midnight Mist 8

Daringly bold and refreshingly crisp, this distinctive mojito features activated charcoal for a captivating visual allure. Balanced with lime, mint, and pure cane sugar, its clean, citrusy profile makes it both intriguing and unforgettable.

Rose Royale 8

An opulent blend of delicate rose, exotic lychee, and zesty lime, this mojito is a refined floral masterpiece. Served with sparkling water and adorned with edible rose petals, it's a drink fit for royalty, offering a truly elevated experience.

Sunset Spice 8

A captivating fusion of ripe mango and warm ginger, artfully balanced with fresh lime and mint. This vibrant mojito evokes the radiance of a sunset, delivering a perfectly spiced tropical indulgence.

The Palm Royale 8

The pinnacle of elegance, this mojito combines crisp green apple, zesty lime, and aromatic mint, crowned with a touch of sparkling lemonade. Enhanced with a subtle shimmer of edible gold, it's a regal creation that embodies sophistication and luxury.

Royal Strawberry Breeze 8

A luscious blend of ripe strawberries, zesty lime, and a hint of sweetness, perfectly blended with crushed ice for a refreshing and indulgent experience. Garnished with a slice of strawberry and a lime twist, this drink is a sophisticated take on a fruity classic.

Tropical Mango Delight 8

Dive into a tropical paradise with this creamy mango daiquiri. Bursting with the sweetness of ripe mangoes and balanced with tangy lime, it's blended to a smooth perfection. Finished with a mango slice and a sprig of mint, it's summer in a glass.

Strawberry Royale 8

A vibrant twist on the classic mojito, this drink combines muddled fresh strawberries with fragrant mint and tangy lime. Topped with sparkling soda, it's a refreshing burst of summer flavors in every sip.

The Emerald 8

A classic virgin mojito made with fresh lime, crisp mint, and a hint of sweetness. Topped with sparkling soda and served over crushed ice, it's a refreshing, non-alcoholic masterpiece perfect for any occasion.