



DINE





THE
GRILL
ROOM
AT THE PALACE

1 / APPETISERS

Wagyu Carpaccio / 145

Cauliflower Puree, Shaved Parmesan, Capers,
Chilli, Egg & Truffle Mayo

Pork Belly "Siu Yuk"/ 110

Cilantro Dressing, BBQ & Cheeky Lemon

Avo Ritz / 155

Prawns, Oscietra Caviar, Marie Rose & Fine Herbs

Pineapple Carpaccio / 85

Buffalo Mozzarella, Chilli, Basil & Pine Nuts

Namibian Oysters / 225

Half Dozen, Lemon & Tobacco Sorbet

Alaskan King Crab / 450

Lime, Ponzu & Lemon Mayonnaise

2 / SOUPS & SALAD

Courgette Veloute / 85

Blue Cheese Bubbles

Chilled Carrot & Cumin Soup / 85

Minted Yoghurt

Prawn & Baby Spinach Salad / 110

Prawns, Miso, Truffle & Parmesan

Caesar Salad / 75

Cos Lettuce, Croutes, Tomato, Egg & Anchovy

Add Chicken / 95

Add Prawns / 125

Beetroot & Goats Cheese Salad / 135

Pickled Beetroot, Pine Nuts, Goats' Cheese Mousse



3 / SEAFOOD

Kabeljou / 225

Spinach Den Miso, Baby Fennel, Vine Tomatoes
& Sauce Vanilla

Sea Bass / 225

Mussels En Persillade, Chorizo & Bouillabaisse Air

Mozambican Jumbo Prawns / 845

6 Grilled Prawns, Red Anticucho, Garlic-coriander & Lemon

Lobster Tail / 295

100G Garlic Butter Poached, Fine Herb Salad

Oysters' Casino (12) / 425

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5 / DESSERT

Peanut Butter Pie / 75

Dulce De Leche / 75

New York Strawberry Cheesecake / 75

Chocolate Croquant Cake (To Share) / 125

Grill Room Signature Ice Cream Coupe / 75
Popcorn, Kiwi and Turkish Delight

Banana "Split" / 75

Triple Chocolate, Ganache, Brownie & Ice Cream / 75

Grill Room Cheese Trolley / 225
International & Local Cheese Selection



CIRCLE GRILL ROOM DINE MENU/595E

