

ANTIPASTI

A selection of carefully crafted mouthwatering mezes, antipasti, marinated fish and shellfish individuals and more served with pickles and dressings

CHARCUTERIE

Parma ham, Coppa, homemade pastrami, smoked sausages, pâtés and galantines. Accompanied with a variation of complimenting condiments and freshly baked bread

SOUPS

Vegetable minestrone infused with parmesan **V**
 French onion soup **LF, NG**

Served with mature cheddar cheese croutes

PASTA

Sedani pasta tossed in a beef and mushroom café au lait
 Gemelli pasta, tomato fondue, ricotta salata, roast aubergines **V**

RISOTTERIA

Live tossed risotto “Cacio e pepe”in parmesan wheel **V**

DIM SUM & BAO BUN STALL

Variation of chicken and vegetable served with garlic vinegar, soy and fermented chilli sauce
 Bao buns with pork, tofu and vegetables
 Sriracha mayo, pickles and crispy onions

MOULES MARINIÈRE

Fresh live tossed mussels marinière

CARVERY

Slow cooked beef brisket with garlic served with own jus and French mustard **NG, LF**

Baked leg of Pork with rosemary accompanied with roast pan juices **NG,LF**

MAINS DISHES

Salmon topped with herb mousse, mussel étuve and shellfish cream
 Duo of chicken breast wrapped with Parma ham and scamorza, roasted thighs on grain mustard, creamed cabbage, own jus **NG**
 Pea, marrow and goat cheese tart, cracked wheat dried cherry tomatoes and wood herb salad
 Selection of roasted Autum vegetables with fresh thyme **V, NG, LF**
 Buttered creamed carrots **V, NG**
 Goose fat roasted potatoes with rosemary **NG, LF**

TEMPTASIAN TABLE

A selection of freshly made sushi **LF**
 Served with wasabi, Gari and Kikkoman soy sauce
 Rice crackers
 Vegetable samosas, prawns wrapped in blanket
 Served with sweet chilli sauce and sweet and sour sauce
 Aromatic duck with pancakes **LF**
 Served with cucumber, scallions, plum and hoi sin sauce
 Thai yellow Lamb curry
 Vegetable chow mein noodles **V**
 Jasmin steamed rice

INTERNATIONAL CHEESE BOARD

A selection of hard, semi hard, soft and blue vein cheeses
 Complimented with grapes, water biscuits, grissini, chutneys, dried fruits and nuts

DESSERTS

A selection of Sunday extravaganza desserts from our pastry chef including tarts, flans, mousses, gateaux, crèmeux, individual delights accompanied with fruit coulis and cream

ICE CREAM PARLOUR AND PANCAKE STATION

A selection of ice creams and sorbets served with melted chocolate and fresh dipping fruits

Tea and Coffee

Served with flavoured chocolate slab

NG – No gluten

LF – Lactose free

V - Vegetarian

While some of our menu items do not contain nuts and/or gluten, containing ingredients /products as a main ingredient, the said items are prepared in a kitchen where nuts and gluten-containing ingredients are used, therefore contamination of these products may occur and there may be traces of nuts and/or nut oil and/or gluten or any allergies containing ingredients present, even if the description and/or menu item does not specify such.

AX The Palace cannot guarantee that all products are nut free and/or gluten free and therefore cannot be held responsible for any issues resulting from any food allergies also those deriving from consumption of mustard seeds, sesame seeds, celery, onions, garlic, chili and dairy.

For any special dietary requirements kindly consult with the Restaurant Manager or Chef on duty