

DINE



THE
GRILL
ROOM
AT THE PALACE

1

STARTERS

Spiced Hot Wings / 85

Vietnamese Ponzu Vegetable Salad

Bruschetta / 95

Tomato, Parma Ham, Mozzarella, Eggplant,
Caviar & Homemade Hummus

Mushroom Caps / 95

Boursin, Panko Crumbs & Fresh Basil Pesto

Hunters Paté / 95

Sultana Chutney

Liver Paté / 95

Sweet Potato Crisps & Brûléed Pears

Panko Dusted Squid / 95

Seared Ahi Tuna / 115

Horseradish, 5-Spice, Asian Slaw

Grilled Flatbread / 115

Smoked Olives & Prosciutto

Pork Belly / 125

Apple & Sultana Chutney
with Corn Puree-Sriracha Drizzle

Prawn & Avo / 125

Avo, Marie Rose

Hand Cut Steak Tartare / 145

Toast, Spanish Onion, Capers & Dijons

Beef Carpaccio / 145

Grana Padano, Toast & Black Pepper

2

STARTERS TO SHARE

Panko Dusted Loliogo Squid / 165

Thai Green Mango Salad

Fish Cakes / 165

Malay Spiced Tomato Fond,
Raita & Pickled Carrot Ribbons

Mushroom Caps / 185

Boursin, Panko Crumbs & Fresh Basil Pesto

Seafood Sampler / 225

Prawns, Seared Tuna, Sea Trout & Mixed Sauces

Grill Starter Platter / 225

Serves 3-4

Combination of Mushroom Caps, Fish Cakes, Squid,
Flatbreads & Pork Belly

3

SALADS

Sun City Grown Fine Leaves

125 as Mains

85 as Sides

Endive

Radicchio, Walnut, Pear & Goats' Cheese

Caesar

Charred Cos, Lemon, Grana Padano & Anchovy Toast

Field Greens

Mixed Lettuce, Vine Tomatoes with Verjus Dressing

Grill Wedges

Iceberg Wedges, Heirloom Tomato,
Bacon Crisps & Blue Cheese Dressing

4

THE GRILL BUTCHERS BLOCK

All Mains Served with A Choice of Sauce & Grill Style Vegetables,
Hand Cut Fries or Our Famous Rosemary Cheese Mash

"The Burger" / 145

Free-range, Blue Butter, Pico De Gallo,
Sweet Potato Frica with Hand Cut Fries

Roasted Vegetable Lasagna / 145

Ricotta, Eggplant, Onion & Sugo al Pomodoro

Chicken a la Plancha / 180

Free-range, Corn-fed with Lime Coriander & Cumin

Porchetta / 185

Roasted Stuffed Pork Saddle, Fennel,
Fresh Herbs & Crackling

Pork Club Steak / 185

Pork Sirloin on The Bone

Famous Pork Belly Confit Ribs / 195

On The Bone, Sriracha Drizzle,
Pico De Gallo & Fresh Lime 500g

Sirloin Strip / 225

300g Grain-fed Beef

Rump Steak / 225

350g Grain-fed Beef

Cedar Plank Salmon Trout / 225

Agave BBQ, Dijon, Quinoa & Avo Salad

Lamb Jigger Chop / 225

400g

Tenderloin / 245

250g Grain-fed Beef

Lamb Rump Steak / 245

350g

Rib-eye Steak / 265

400g Grain-fed Beef

T-Bone / 275

650g Grain-fed Beef

5

SIDE ORDERS / 39

Mushrooms

Burnt Butter & Jus

Hand Cut Fries

Thrice Cooked & Smoked Kalahari Salt

Wilted Spinach

Garlic & Extra Virgin Olive Oil

Warm Grilled Corn Salsa

Chilli Butter & Coriander

House Baked Corn Bread

With Whipped Butter

Rainbow Heirloom Tomato & Onion Salad

With Balsamic Vinegar

6

DESSERTS / 85

Baked Crumble

Berries, Cinnamon Crust & Candy Floss

Mango

Sorbet, Spiced Strips & Mint

Chocolate Slice

Milk, Dark Chocolate Chantilly
& Chocolate Ice Cream

Crème Catalan

Midlands Raw Sugar "Snow"

Lemon Ricotta Tart

Graham Crackers & Candied
Lemon Meringue Mushrooms

Grill Peanut Butter Pie

With Popcorn Ice Cream

Grill Signature Ice Cream Coupe

Turkish Delight, Lime & Popcorn



