BRUNCH



GRANOLA PARFAIT | 18 Whipped Yogurt, Seasonal Fruits, House Granola

BUTTER LETTUCE SALAD | 34

Poached Egg, Truffle, Parmesan, Pecan, Creamy Wasabi Dressing Add Grilled Shrimp | 50 | Grilled Chicken | 50 |

CHICKEN COBB SALAD | 35

Local Greens, Heirloom Tomato, Avocado, Bacon, Egg, Yuzu Dijon Dressing

OYSTERS | 36

Half Dozen West Coast, Sauces, Salsa

YELOWTAIL JALAPENO | 36 Yuzu Soy, Garlic, Cilantro

TIRADITO | 36

Yuzu Lemon, Rocoto Chili, Cilantro, Soy Salt

CRISPY RICE SPICY TUNA | 38

PALM HOUSE PLATTER | 38

Guacamole, Salsa Roja, Hummus, Pita and House Chips

LOBSTER COCKTAIL | 42

Half Poached Maine lobster, Maui Wasabi Salsa, Frisee, Lemon

CAVIAR SERVICE | 180

30g Black Diamond Osetra, Accompaniments



SPICY TUNA | 16 SALMON AVOCADO | 16 SHRIMP TEMPURA | 18 CALIFORNIA | 23

A 20% service fee will be automatically added to your bill for your convenience.

BRUNCH



EGG WHITE OMELETTE | 28 Spinach, Feta, Dry Miso, Confit Tomatoes

YUZU COCONUT PANCAKES | 29 Yuzu Berry, Whipped Coconut Cream, Maple Miso Butter

TORREJAS | 29 Orange Scented Custard, Brulee Brioche, Vanilla Ice Cream

FRENCH STYLE OMELETTE | 35 Ham, Comte Cheese, Gruyere, Tomato, Hollandaise

STEAK AND EGGS | 38

50z Tenderloin, Jidori Egg, Crispy Onion, Truffle Teriyaki

PHD BURGER | 38

Wagyu Patty, American Cheese, Tomato, House Aioli, Brioche Bun, Parmesan Truffle Fries

EGGS ROYAL PALM WAY | 40 Smoked Salmon, Spinach, English Muffin, Hollandaise + Add Caviar | 18

KING CRAB LEG TEMPURA 60 | 120 Amazu Ponzu, Red Onion, Cilantro

BREAKFAST TOBANYAKI | 44 Crispy Pork, Kurobuta Sausage, Confit Tomato, Onion, Soft Egg

CHILEAN SEABASS | 65
Jalapeno Emulsion, Roasted Cauliflower, Soy Salt, Radish



BREAKFAST POTATOES | 12 CHICKEN APPLE SAUSAGE 12

KUROBUTA SAUSAGE | 12 APPLEW@D SMOKED BACON | 12

CRISPY PORK | 14 TRUFFLE PARMESAN FRIES | 16

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