

TO SHARE

CHEESE BOARD 30
chef's selection of artisan
cheese, nuts and seasonal
chutney

LATIN PLATTER 30
mojo dip, pico de gallo,
cuban slider, empanadas,
tostones, yuca chips

CARIBBEAN PLATTER 30
jerk chicken lollipop,
jamaican beef patty,
callaloo dip, cocobread

SALADS

LOBSTER MANGO SALAD 25
lobster, avocado, mango, mixed
greens, peppers, onion, cilantro,
lemon dressing

CARIBBEAN COBB SALAD 20
jerk turkey, stilton, bacon,
avocado, tomato, romaine, egg,
creamy lemon dressing

QUINOA SALAD 18
quinoa, tomatoes, sweet potato,
red onion, citrus segments,
bell peppers, beets, kale, yucca,
citrus dressing



SANDWICHES

(With choice of side)

CUBAN SANDWICH 18
house smoked pork loin, black forest ham,
swiss cheese, yellow mustard, mayonnaise,
house made escovitch pickles

ROASTED VEGETABLE TORTA 16
fontina, achiote marinated eggplant,
zucchini, mushrooms, avocado, refried
beans, spinach and garlic loaf

CHIMMICHURI SKIRT 26
STEAK SANDWICH
guava aoli, crispy fried onions, arugula

GRILLED CHICKEN SANDWICH 18
mojo marinated chicken, monterey jack
cheese, lettuce, tomato, mojo aoli,
seasonal chutney

SIDES

Tostones 6
Yuca chips 6
Mix green salad 6
House made potato chips 5

SILVER PALM DESSERT SELECTION

BONSAI TREE 14
64% madagascar mousse, salted
caramel cremeux, matcha green tea
sponge

RASPBERRY AND LYCHEE ZEN STONE 14
raspberry cremeux, lychee mousse,
lychee compote, raspberry gel

SIGNATURE RITZ-CARLTON CHOCOLATE 14
AND ORANGE CAKE
with grand marnier and candied oranges