

BAR
Silver Palm

TO SHARE

CHEESE BOARD 34
chef's selection of artisan
cheese, nuts and seasonal
chutney

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

CARIBBEAN PLATTER 32
jerk chicken lollipop,
jamaican beef patty,
callaloo dip, coco bread

SALADS

LOBSTER MANGO SALAD 30
lobster, avocado, mango, mixed
greens, peppers, onion, cilantro,
lemon dressing

CARIBBEAN COBB SALAD 22
jerk turkey, Stilton, bacon,
avocado, tomato, romaine, egg,
creamy lemon dressing

QUINOA SALAD 20
quinoa, tomatoes, sweet potato,
red onion, citrus segments,
bell peppers, beets, kale, yucca,
citrus dressing



SANDWICHES

(With your choice of side)

CUBAN SANDWICH 20
House smoked pork loin, black forest ham,
swiss cheese, yellow mustard, mayonnaise,
house made escovitch pickles

ROASTED VEGETABLE TORTA 18
fontina, achiote marinated eggplant,
zucchini, mushrooms, avocado, refried
beans, spinach and garlic loaf

CHIMICHURRI SKIRT 28
STEAK SANDWICH
guava aioli, crispy fried onions, arugula

GRILLED CHICKEN SANDWICH 20
mojo marinated chicken, monterey jack
cheese, lettuce, tomato, mojo aioli,
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