

Dining on the Ocean



palau pacific resort
like no other island dream!

Menu

Amuse Bouche - (Three Varieties of Crab Meat)

アミューズブッシュ
三種のカニ肉のアミューズを

Quiche Lorraine

空芯菜入りのキッシュ

Fish Carpaccio

お魚のカルパッチョ

Chilled Cream of Pumpkin Soup with Crab

カボチャの冷製スープ
蟹肉を添えた冷たいカボチャのクリームスープです

Grilled Lobster served with Fruit Salsa

ロブスターのグリル フルーツサルサソースを添えて

Flambé Chateaubriand

(Prepared & served at your table by your waiter)

メインディッシュは豪快にシャトーブリアンスステーキを
フランベサービスで・・・

Three Flavours of Crème Brulee

Vanilla, Mocha, Coconut

特製3種のクリームブリュレを - お楽しみください

Coffee or Tea

コーヒー又は紅茶

Bottle of sparkling wine

スパークリングワイン

\$471.90 per couple

Price Inclusive of 10% SC & 10% PGST

Enjoy an exclusive private dinner
under the stars and above the ocean.
The seven course dinner is served by
your personal waiter
under the gazebo on the pier.
Relax and unwind as you enjoy
your private dinner with the
cool breeze and sound of the
waves under your feet.

• Menu subject to change,
based on availability of ingredients

call 488 - 2600 ext. 494/416 for reservation / inquiries