



Meduu Ribtal Menu



The background image shows a restaurant interior with a warm, wooden theme. The ceiling is made of horizontal wooden planks and features a central circular light fixture. Several thick, dark wooden pillars support the structure. In the foreground, a table is set with a white tablecloth, white napkins, and several glasses. The chairs have a patterned fabric. The overall atmosphere is cozy and rustic.

APPETIZERS

With S.C. & PGST

TUNA POKE TARTAR

Served with a small salad and taro bread

\$ 24.20

WHITE MEAT FISH CARPACCIO

\$ 18.15

SEARED SCALLOP AND SHRIMP

served with saffron cream sauce

\$ 18.15

SOUP

(DEMOK) TARO LEAVES

Flavored coconut milk with crab meat

\$ 14.52

MUSSEL CLAM CHOWDER

Creamy giant mussel soup

\$ 12.71

CHILLED CREAM OF PUMPKIN

Cream pumpkin chilled soup with crab meat

\$ 12.71

GAZPACHO SOUP WITH TOMATO SHERBET

Cold tomato based puree of raw vegetables – cucumber, tomatoes, garlic, shallots, cilantro, green pepper and red bell pepper, garnished with brunoise of white bread, olive and green pimento.

\$ 12.71



SALAD

With S.C & PGST

TUNA SASHIMI SALAD

\$ 24.20

Served with small green salad and sesame sauce

DICED KING CRAB & AVOCADO SALAD

\$ 24.20

Diced king crab, avocado, and grapefruit salad

UKAEB

\$ 24.20

Local land crab with coconut milk and served with green salad

CLASSIC CAESAR SALAD

\$ 20.57

- Prepared by your server

"Hearts of Romaine lettuce, capers, shallots, garlic, anchovies tossed in red wine vinegar, dijon mustard, olive oil, egg yolk, lemon juice and garnished with croutons, diced bacon and shredded parmesan cheese"

AVOCADO TOMATO SALAD

\$ 15.73

Sliced avocado and tomatoes with lemon and herb dressing served in a light and flaky fillo cup

GARDEN GREEN SALAD

\$ 15.73

Mixed green leaves served with dijon mustard vinaigrette dressing



SEAFOOD

“Served with assorted steamed vegetables of the day and choice of rice, pasta, mashed, baked, or roast potatoes.”

With S.C & PGST

CHAR BROILED LOBSTER

Char broiled lobster smeared with noilly prat flavored butter sauce

Market Price

SEAFOOD SYMPHONY

A combination of half lobster thermidore served with taro cake and steam local fish with shoyu ginger sauce on a bed of local spinach, with local coconut rice

\$ 76.26

LOBSTER RISOTTO

Risotto rice cooked in white wine and chicken broth and topped with medallion of steamed lobster

\$ 54.45

CRAB AND SCALLOP CAKE

Alaskan Crab and scallop cake with lemon butter and noilly prat sauce

\$ 43.56

TUNA STEAK

Seared tuna steak 6 oz. served on a bed of sautéed kangkum leaf and topped with shredded crab and sprinkled with tarragon sauce

\$ 42.35

PAN SEARED SALMON

Served with cream of white wine and capers sauce

\$ 38.72

GRILLED LOCAL FISH

Grilled local fish in lemon butter sauce

\$ 36.30





MEAT

Served with assorted steamed vegetables of the day and choice of rice, pasta, mashed, baked, or roast potatoes.”

With S.C. & PGST

SURF AND TURF

\$ 78.65

Char broiled lobster tail 4 oz, and grilled tenderloin 4 oz, served with béarnaise sauce and peppercorn sauce

GRILLED MARINATED LAMB CHOP

\$ 58.08

Lamb chops marinated with herbed cured dijon mustard with mint sauce

GRILLED ANGUS TENDERLOIN STEAK

\$ 50.82

Served with red wine sauce

GRILLED ANGUS RIBEYE STEAK

\$ 48.40

Served with green pepper sauce

TERIYAKI DUCK BREAST

\$ 48.40

Duck breast roasted to your liking and served with balsamic vinaigrette and teriyaki sauce

GRILLED ANGUS SIRLOIN STEAK

\$ 42.35

Served with shallot and mushroom cream sauce





DESSERT



Mango Bavarois
Served with vanilla ice cream
\$14.52



Tropical Fruit Mousse
Served with papaya fruit
and sugar glazed tapioca ball
\$14.52



Flourless Chocolate Cake
Served with strawberry yogurt sorbet
\$14.52



Mousse Duo
Chocolate and white chocolate
mousse
\$14.52



Cheesecake
Served with banana yogurt sorbet
on kiwi sauce
\$13.31



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