



Dinner Menu



Wilkin Street - Fortlands - St.Kitts +1.869.465 6060
www.palmscourtgardens.com - info@palmscourtgardens.com

Reservations requested

Open Mondays to Sundays 9am - 5pm, Fridays & Saturdays until 10pm

10% service charge, 10 % VAT & 2% island enhancement fund is levied on all bills

Networks:

Seaview - PW: Love2view
Palmscourt - PW: pcourt1024



Trip Advisor Winner
2014 & 2015

APPETIZERS

EGGPLANT PARMESAN

Layers of eggplant baked in tomato sauce with fresh herbs from our garden & parmesan cheese

US\$ 10.00 / EC\$ 27.00

VEGETABLE SAMOSAS

US\$ 11.40 / EC\$ 30.00

CHICKEN WINGS

With our home made BBQ sauce

US\$ 8.20 / EC\$ 22.00

QUESADILLA

Chicken, veggie or cheese

US\$ 11.40 / EC\$ 30.00

Shrimp

US\$ 14.40 / EC\$ 38.00

SOUPS

SOUP OF THE DAY

CREAM OF PUMPKIN

Our signature dish with caribbean ingredients of coconut milk, sweet potato & ginger

CHICKEN

VEGETABLE

FISH

All soups US\$ 7.70 / EC\$ 20.50

SALADS

GARDEN SALAD

With fresh herbs from our garden, house dressing or Balsamic vinegar/Extra virgin olive oil

US\$ 10.00/EC\$ 27.00

CAESAR SALAD

home made caesar salad dressing

US\$ 12.00/EC\$ 32.00

With fried chicken: US\$ 14.00/EC\$ 37.50

With shrimp: US\$ 16.00/EC\$ 43.00

ENTREES

POULTRY

COQ-AU-VIN

The original french recipe - chicken thighs simmered in red wine in the oven on low heat

US\$ 21.00/EC\$ 56.00

CURRY CHICKEN

*Swiss recipe with light cream sauce, or Indonesian style in cream of coconut sauce
(side dish recommendation: Swiss style: Spaetzle, - Indonesian style: White rice)*

US\$ 21.00/EC\$ 56.00

MEAT

ERNEST' FAMOUS BBQ RIBS

US imported baby back ribs - marinated over night in our homemade marinade, simmered on low heat in the oven afterwards grilled to perfection and served with our own BBQ sauce.

US\$ 26.00/EC\$ 70.00

GRILLED LAMB CHOPS

Rosemary scented w/ mint jelly

US\$ 26.00/EC\$ 70.00

All meat & poultry dishes are served with salad or vegetables & side dish of your choice

FISH

FISH OF THE DAY

Steamed or fried, natural or in light butter & lemon sauce

US\$ 24.00/EC\$ 64.00

FISH OR SHRIMP IN COCONUT SAUCE

Pan seared, served in fragrant coconut sauce

US\$ 24.00/EC\$ 64.00

MAHI MAHI

Steamed or pan fried, served with Tartar sauce

US\$ 25.50/EC\$ 69.00

All fish dishes are served with salad or vegetables & side dish of your choice

PASTA

PENNE ALFREDO

Light cream sauce & Parmesan cheese

Chicken or vegetable: US\$ 21.00/EC\$ 56.00

Shrimp: US\$ 24.00/EC\$ 64.00

Your choice of Spaghetti, Linguine or Tagliatelle, served with salad

SPAGHETTI *al* POMODORO *(vegetarian)*

Home made tomato sauce with herbs from our garden, served with salad

US\$ 18.00/EC\$ 48.00

w/ chicken

US\$ 21.00/EC\$ 56.00

SPAGHETTI BOLOGNESE

home made classic ground beef sauce bolognese, served with salad

US\$ 20.00/EC\$ 54.00

LASAGNA

Classic home made ground beef recipe, served with salad

US\$ 22.00/EC\$ 59.00

*Vegetarian: Seasonal vegetables sautéed in olive oil, layered with
with ricotta cheese and tomato sauce, served with salad*

US\$ 19.00/EC\$ 51.00

SIDE DISHES

RICE: *Plain, Pilaf, or Safran*

LINGUINE or SPAGHETTI *(w/ butter or garlic & extra virgin olive oil)*

SPAETZLE *(Swiss style, home made button shaped pasta)*

MASHED POTATOES

GARLIC BREAD

FRENCH FRIES

FRIED POTATO WEDGES

Side dish order without main dish: small: US\$ 6.00/EC\$ 16.00

large: US\$ 8.00/EC\$ 21.60

LOCAL DELIGHTS

APPETIZERS

FRIED LOCAL ROOT VEGETABLES

US\$ 7.00/EC18.90

JOHNNY CAKES & SALT FISH CREOLE

US\$ 7.00/EC18.90

COCONUT DUMPLINGS

US\$ 7.00/EC18.90

FRIED PLANTAIN, SWEET POTATO OR BREAD FRUIT

US\$ 7.00/EC18.90

SOUPS

GOAT WATER

CHICKEN & OKRA

VEGETABLE

All soups US\$ 7.70/EC20.50

ENTREES

FISH OF THE DAY:

*Whole fish or filet, steamed or fried
Natural or w/ Butter & Lemon sauce*

BB'Q CHICKEN LEG

With home made barbecue sauce

GRILLED PORK CHOP

Baked potato, sour cream or salted (or unsalted) butter

All entrees US\$ 24.00/EC64.00

All entrees are served with salad or vegetables & side dish of your choice

SIDE DISHES

RICE: *Vegetable, Red beans or Pigeon peas & carrots*

FRIED PLANTAIN, SWEET POTATO OR BREADFRUIT

LOCAL VEGETABLES *(seasonal availability)*

FRIED POTATO WEDGES

POTATO SALAD

CORN

Side dish order without main dish: small: US\$ 6.00/EC\$ 16.00

large: US\$ 8.00/EC\$ 21.60

DESSERTS

CAKE OF THE DAY

served w/ whipping cream and vanilla ice cream

US\$ 7.30/EC\$19.70

TROPICAL ICE COFFEE PALMS COURT GARDENS

*Iced coffee, vanilla ice cream, orange
Curaçao, whipping cream, chocolate flakes*

US\$ 8.20/EC\$22.10

ICE CREAM *per scoop*

Amory's premium, locally produced

Flavors: *Mango, Chocolate, Caramel Swirl, Vanilla, Coffee, cookies 'n cream,
coconut, pistachio, passion fruit.*

US\$ 2.80/EC\$7.60

Whipping cream add US\$ 1.00/ EC\$ 2.70

CRÈPE SUZETTE

freshly made crêpes, sauce Grand Marnier, vanilla ice cream

US\$ 9.20/EC\$25.00

PINEAPPLE / BANANA FLAMBÉE

served w/ vanilla ice cream

US\$ 9.20/EC\$25.00

“Teas and Coffees” next side

DRINKS

WATER

still or sparkling water: 650 ml bottle **US\$ 2.45/EC\$ 6.60**
1.5 lt. bottle **US\$ 4.85/EC\$13.00**

SODAS

Ting, Coke, Coke Zero, Sprite, Fanta, Schweppes Tonic, Malt, Guinness, div. local sodas
10 oz. glass **US\$ 2.50/EC\$ 8.00**

FRESH FRUIT JUICES - 100% fruit, home made

on availability: Lemonade, Passion fruit, Mango, Lemon grass & Ginger, Tamarind,
Sorrel, Guava, Soursof, Orange
10 oz. glass **each US\$ 3.40/EC\$ 9.00**

FRESH FRUIT SMOOTHIES: 100% fruit, home made w/ local fruits

10 oz. glass **US\$ 5.80/EC\$15.50**

JUICES FROM CONCENTRATE

Fruit punch, Cranberry, Guava, Orange, Pineapple, Apple
10 oz. glass **US\$ 3.40/EC\$ 9.00**

MILKSHAKES

Fruit shakes: Mango, Strawberry, Banana
Ice cream shakes: Vanilla, Mango, Strawberry, Chocolate, Coffee,
Pistachio, Coconut, Passion fruit, Pineapple
10 oz. glass **US\$ 5.80/EC\$ 15.50**

BEER

Carib, Stag, Skol
US\$ 2.45/EC\$ 6.50

Heineken, Presidente, Corona
US\$ 4.20/EC\$ 11.00

WINE

by the glass:

White: Sauvignon blanc, Pinot Grigio, Chardonnay, Moscato **US\$ 5.50/EC\$ 14.80**

White wine spritzer: **US\$ 5.50/EC\$ 14.80**

Rosé: Zinfandel **US\$ 5.50/EC\$ 14.80**

Red: Merlot, Cabernet Sauvignon, Pinot Noir **US\$ 6.50/EC\$ 17.50**

by the bottle:

White: Sauvignon blanc, Pinot Grigio, Chardonnay, Moscato **US\$ 26.00/EC\$ 70.00**

Rosé: Zinfandel **US\$ 26.00/EC\$ 70.00**

Red: Merlot, Cabernet Sauvignon, Pinot Noir **US\$ 28.00/EC\$ 75.00**

Sparkling: Pinot Grigio **US\$ 30.00/EC\$ 81.00**

MIXED ALCOHOLIC DRINKS

CSR & TING

THE local drink

RUM PUNCH

a classic, but our home recipe

TINGELING

The Caribbean Sangria version

GIN & TONIC

MANGO RUM - *Brinley gold, medal winner from St. Kitts*

CRANBERRY JUICE & VODKA

each US\$ 6.60/EC\$ 17.60

COCKTAILS

PINA COLADA

The classic, but with real pine apple

HONEY MOON

Ginger soda, Rum, Grenadine syrup

MUD SLIDE

Nesquik, Bailey's, Vodka, Chocolate sauce

TEQUILA SPLASH

Tequila, Orange juice, Grenadine syrup

each US\$ 8.20/EC\$22.00 - please see also our cocktail menu for more options

SHOTS

please s. our cocktail menu for different labels: US\$ 6.60 - US\$ 8.20/EC\$ 17.60 - EC\$ 22.00

TEA

Black: *Lipton yellow label, Earl Grey, English breakfast*

Herbal: *Mint, Chamomile, Chai, Green Tea, Lemon Ginseng*

US\$ 3.25/EC\$ 9.00

COFFEE

Espresso Nespresso - Cosi, light bodied with refreshing citrus notes

3 oz. Nespresso - Vanilo, medium bodied, yet smooth and silky

Double:

US\$ 3.25/EC\$ 8.70

US\$ 4.75/EC\$ 12.70

Lungo Nespresso - Vivalto, med. bodied, subtle floral notes

8 oz. Nespresso - Decaffeinato, light bodied, smooth, creamy flavor

US\$ 3.70/EC\$ 10.00

Capuccino made with Nespresso - espresso,

8 oz. freshly whipped milk foam, chocl. powder topping

US\$ 4.50/EC\$ 12.00

French press medium french roast

1 cup size:

US\$ 3.70/EC\$ 10.00

2 cup size:

US\$ 5.70/EC\$ 15.20