

Restaurant Week Lunch/Dinner

Join us for a special prix fixe menu available
only during Greater Palm Springs 2026 Restaurant Week

Appetizer

Choice of

Chickpea Ceviche

Garbanzo beans, diced cucumbers, avocado, purple onion, a touch of jalapeno & cilantro tossed with fresh squeezed lime. Served with Azure Palm's signature taro root chips.

Pork or Kimchi Dumplings

Thinly wrapped dumplings filled with pork, sweet potato glass noodles, onions, leek, napa cabbage. Or kimchi dumplings deliciously filled with napa cabbage, radish, sweet potato glass noodles, onions, sesame oil. Pan seared and steamed, topped with toasted black sesame and served with a flavorful Laoganma red chili sauce.

(CONTAINS: NUTS, WHEAT, SOYBEANS, SESAME)

Entrée

Choice of

Chipotle Tacos

Chopped grilled chicken, black beans, corn, drizzled with house made chipotle sauce and jalapeno crema. Served on a soft blue corn tortilla.

Asian Fried Rice Bowl

Tender grilled chicken, brown rice, onions, bell pepper, green beans, egg, stir-fried in a delicious house-made Asian sauce.

Dessert

House-Made Sorbet

\$35/person. Does not include tax, gratuity or beverage.