



IN ROOM DINING MENU

Dial 2501

BREAKFAST

AVAILABLE DAILY FROM 7:00 A.M. – 11:00 A.M.

JUICE BAR \$15

Orange | Grapefruit | Passion Fruit | Apple | Bajan Cherry

FRESHLY SQUEEZED JUICE \$19

Orange | Grapefruit

FRESH FRUIT SMOOTHIES \$24

Mango | Banana | Mixed Berries | Strawberry

SELECTION OF LOT 35 TEAS \$18

We have literally searched the world to bring you the finest, seasonal, hand-picked loose-leaf teas. This incredible journey has led to the curation of Fairmont's exciting new and exclusive luxury tea collection LOT 35. LOT 35 teas are sustainably farmed, ethically sourced, and 100% traceable from field to cup.

English Breakfast, Decaf English Breakfast, Egyptian Chamomile, Creamy Earl Grey, Peppermint, Japan Sencha Green, Pomegranate & Rosehip, Grand Bazaar Spice, Something Sweet

SELECTION OF COFFEES \$20

| | |
|----------------------|---------------|
| Filter coffee carafe | Espresso |
| Cappuccino | Café latte |
| Café Mocha | Hot chocolate |

STEEL CUT OATMEAL \$27

Brown Sugar | Raisins | Warm Milk

GREEK YOGURT PARFAIT \$40

Preserved Mango Compote | RPV Honey
| Almond & Pumpkinseed Granola | Banana

CONTINENTAL BREAKFAST \$44

Fresh Sliced Tropical Fruit | Collection of Fresh Oven Baked Pastry's
| Choice of Coffee or Tea | Fresh Juice

COLLECTION OF FRESH OVEN BAKED PASTRY'S \$33

Classic Croissants | Fruit Filled Danish | Blueberry Muffin



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BREAKFAST

AVAILABLE DAILY FROM 7:00 A.M. – 11:00 A.M.

AVOCADO & TOAST \$55

Two Poached Cage Free Eggs | Crushed Avocado | Basil Tomato Salad
| Grilled House Baked Bread | Local Seedlings

PROTEIN BREAKFAST WRAP \$47

Fried Tofu | Mushrooms | Spinach | Avocado | Lentil Salad with Tomato & Basil

SIDE BY EACH \$51

Two Cage Free Eggs Your Way | Three Slices Of Bacon/Sausage/Roasted Mushrooms
| Palm Terrace Signature Breakfast Potato | Toast

CLASSIC ENGLISH BREAKFAST \$61

Two Cage Free Eggs Your Way | Signature Bangers | Roasted Mushrooms
Grilled Tomato | House Baked Beans | Palm Terrace Signature Breakfast Potato | Toast

YOUR OMELET, YOUR WAY \$45

Whole Eggs/Egg Whites with Your Choice of Three Fillings:

Cherry Tomatoes/Peppers/Mushrooms/Avocado/Red Onions/Feta Cheese/Goat
Cheese/Cheddar Cheese/Bacon/Sausage/ Ham | Palm Terrace Signature Breakfast
Potato | Toast

BANANA PANCAKE \$39

Caramelized Bananas | Whipped Vanilla Cream Cheese

CINNAMON ROLL FRENCH TOAST \$43

Nutmeg Cream Cheese Whip | Foster Sauce

CLASSIC EGGS BENEDICT \$51

Traditional English Muffin | Poached Cage Free Eggs | Back Bacon | Hollandaise Sauce

SIDES \$18

Smoked Bacon

Sautéed Mushrooms

Grilled Back Bacon

Signature Breakfast Potato

Pork Sausage

Baked Beans

Toast & Preserves

Sliced Fresh Tomato



IN ROOM DINING MENU

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ALL DAY DINING

AVAILABLE DAILY FROM 11:30 A.M. – 10 P.M.

APPETIZERS & SALADS

BUTTERMILK FRIED CHICKEN WINGS \$39

House Made Buffalo Sauce | Crudit  | Cr me Fra che

LOADED HUMMUS \$35

Lemon Coriander Hummus | Charred Peppers & Onions | House Made Flat Bread | Marinated Olives

SMOKED LOCAL EGGPLANT \$36

Sweet Potato Crisps | Pear Jicama Slaw | Pickled Chilies | Labne

COCONUT PRAWN COCKTAIL \$42

Green Papaya Salad | Shaved Coconut | Basil Mango Aioli

TUNA TACOS \$41

Smokey Blackened Local Tuna | Avo Crema | Coriander | Sweet & Spicy Pickle | Corn Tortilla

CLASSIC CAESAR SALAD \$45

Torn Bread Garlic Crouton | Shaved Grana Padano
| Smoked Bacon | Lemon Roasted Garlic Dressing | Preserved Tomato

LOCAL TOMATO & BUFFALO MOZZARELLA \$45

Arugula | "Buffalo De Latte" | Balsamic Creama | Pesto | EVOO | House Made Sea Salt

COBB SALAD \$47

Organic Mixed Leaves | Avocado | Chopped Egg | Smoked Bacon | Blue Cheese Crumble |
Roasted Garlic Vinaigrette

ADD ON'S \$22

*Saut  Garlic Prawns
Market Fish*

*Blackened Local Tuna
Bajan Spiced Chicken Breast*

SANDWICHES & MAINS

RPV BURGER \$52

6oz Signature Patty | Smoked Gouda | Smoked Onion Chutney
BBQ Pork Belly | House Made Milk Bun | Truffle Aioli | Fries

CHOOSE YOUR OWN WRAP \$49

Bajan Spiced Chicken Breast Or Grilled Garden Vegetables Or Blackened Prawns

Shredded Lettuce | Roasted Garlic & Avocado Aioli | Sliced Tomato | Flour Tortilla | Fries



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ALL DAY DINING

AVAILABLE DAILY FROM 11:30 A.M. – 10 P.M.

“WESTON MARKET” CATCH OF THE DAY \$62

Blackened or Grilled | Local | Seasonal | Inspired

RED THAI VEGETABLE CURRY \$54

Scented Basmati Rice | Garden Vegetables | Local Fruit Salsa | Coriander
| Crispy Rice Noodles

Add Chicken \$22 Or Prawns \$22 Or Fried Tofu \$18

GRILLED SCOTTISH SALMON \$65

Mustard & Tarragon Crushed New Potato's | Fine Beans | Pickled Tomato's
| Citrus Hollandaise

SHRIMP LINGUINE \$53

Garlic | Chili | Cherry Tomato | White Wine Cream Sauce
| Herbs from Our Garden

GRILLED CAB HANGER STEAK \$98

Charred Asparagus | Hand Cut Sweet Potato Fries | Black Truffle Béarnaise

CAULIFLOWER STEAK \$53

Caper Brown Butter | Organic Red Quinoa | Raisins | Hazelnuts | Pumpkin Puree

CLASSIC MARGARITA \$44

Fresh Mozzarella | Local Cherry Tomato
| Basil from Our Garden | Classic Tomato Sauce | EVOO

CHEF JENELL'S PIZZA “FIRMA” \$51

Crumbled Goat Cheese | Sopressata | Arugula
Classic Tomato Sauce | EVOO

THE MEDITERRANEAN \$46

Roasted Peppers | Marinated Olives | Fresh Tomato | Caramelized Onions | Feta | Classic
Tomato Sauce | EVOO

SIDES \$20

Basmati Rice

Grilled Asparagus

Hand Cut Sweet Potato Fries

Roasted Broccoli & Cauliflower

Truffle French Fries

Mixed Leafs



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SOMETHING SWEET

BROWNIES & ICE CREAM \$37

Walnuts | Macadamia Nuts | Vanilla Ice Cream

SELECTION OF LOCAL ICE CREAMS & SORBET \$31

Rum & Raisin, Vanilla, Chocolate, Coconut,
Mango & Raspberry

WARM BREAD & BUTTER PUDDING \$34

Vanilla Ice-Cream | Rum Toffee Glaze

CHILDREN'S MENU

AVAILABLE FROM 11:30AM-10PM

12 years and under only

All Children's meals are served with celery & carrot sticks and cookies for dessert

Breaded Chicken Tenders \$24

Barbecue Sauce and Fries

Fish and Chips \$23

Tartar Sauce | Fresh Lemon

House Made Cheese Burger \$28

Fries

Jumbo Hot Dog \$21

Fries

Pasta Marinara & Cheese \$24

Butter and Cheese or Alfredo Sauces

**Cheese Burger
Hand**

Pizza \$22

Cheese and Pepperoni



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LATE NIGHT

AVAILABLE DAILY FROM 10:30 P.M.–7:00 A.M.

LOADED HUMMUS \$35

Grilled Naan Bread | Olives | Charred Peppers & Onions | EVOO

RPV CAESAR SALAD \$45

Torn Bread Garlic Crouton | Shaved Grana Padano | Smoked Bacon
| Lemon Roasted Garlic Dressing | Preserved Tomato

SMOKED LOCAL EGGPLANT \$36

Sweet Potato Crisps | Pear Jicama Slaw | Pickled Chilies | Labne

COBB SALAD \$47

Organic Mixed Leaves | Avocado | Chopped Egg | Smoked Bacon | Blue Cheese Crumble |
Roasted Garlic Vinaigrette

***Bajan Spiced Chicken Wrap* \$49**

Shredded Lettuce | Roasted Garlic & Avocado Aioli | Sliced Tomato | Flour Tortilla | Sweet
Potato Chips

SOMETHING SWEET

BROWNIES & ICE CREAM \$37

Walnuts | Macadamia Nuts | Vanilla Ice Cream



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WINE SELECTION



WHITE WINES

Chardonnay

Gen F, Raymond Vineyards, California USA.

\$28 \$120

Pinot Grigio

Santa Margherita, Alto Adige, Italy, 2019

\$30 \$120

Sauvignon Blanc

Babich Black Label, Marlborough, New Zealand, 2020

\$27 \$105

Sancerre

Domaine la Gemière, Loire, France, 2018

\$35 \$138

RED WINES

Cabernet Sauvignon

Gen F, Raymond Vineyards, California USA.

\$28 \$120

Pinot Noir

Jean Claude Boisset, Les Ursulines, Burgundy, France, 2017

\$36 \$144

Merlot

Les Lauriers, St. Emilion, France, 2012

\$36 \$144

Malbec

Bodega Norton Reserva, Mendoza, Argentina, 2014

\$29 \$118

ROSÉ

Minuty "M"

Provence, France, 2019

\$28 \$110

Château D' Esclans 'Whispering Angel'

Provence, France, 2020

\$36 \$144

CHAMPAGNE & PROSECCO

Perrier Jouet Gran Brut, Champagne, N.V

France

\$50 \$220

Santa Margherita Prosecco

Italy

\$29 \$110