

Palm T E R R A C E

Lunch

Prix Fixe

2 courses - \$70 BDS | 3 courses - \$90 BDS

Getting Started

Chefs Ceviche

Local | Seasonal | Always Fresh
| Pickled Chilies | Jicama | Citrus | Fried Plantain

Cauliflower Fritters

Coconut Dukkha Crunch | Hot & Sassy Glaze | Raita Dip

Mahi Mahi Bao Buns

Pickled Roots | XO Soy Glaze | Coriander

Main Event

Local Tuna Niçoise

Seared Tuna | Fine Beans | Tomatoes | Olives | Lemon Poached Potatoes
Six Minute Egg | Sweet Herb Vinaigrette

RPV Burger

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

Thai Prawn Curry

Fragrant Rice | Pumpkin | Fresh Coriander | Prawn Crackers

Something Sweet

Passion Fruit Clafoutis

Hibiscus Gel | Almond Meringue | Corel Crisp

Trio Sorbet

Macerated Seasonal Fruit | Local | Ever Changing

Post your dining experience on IG and tag us @fairmontroyalpavilion to be entered into our weekly "Picture Perfect" draw for a complimentary lunch!

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies