THE FAIRMONT ROYAL PAVILION
IN ROOM DINING MENU
Dial 2501

BREAKFAST

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

JUICE BAR $17
orange, grapefruit, passion fruit, apple, bajan cherry

SMOOTHIES $23
banana, mixed berries, kiwi, strawberry, papaya

HEALTHY SELECTIONS
sliced fresh fruit platter $33
house made granola with fresh fruit $26
bircher muesli with fruit $31
yogurt, granola and seasonal berry parfait $35

CONTINENTAL BREAKFAST $49
choice of 3 breakfast pastries, toast, butter, marmalade and jam
coffee, tea or hot chocolate, choice of juice

ENGLISH BREAKFAST $61
2 eggs any style, bacon, sausage, breakfast potatoes, grilled tomato,
your choice of toast, coffee, tea or hot chocolate, choice of juice

HEALTHY START $52
bran muffin, house made granola and yogurt parfait, choice of juice,
herbal tea or decaf coffee

ROYAL PAVILION OMELET $55
with choice of any three ingredients- ham, bacon, cheese, mushrooms
onions, peppers, tomatoes, fresh herbs, served with your choice of toast,
coffee, tea or hot chocolate, choice of juice

SELECTION OF CEREALS: $18
special k, fruit loops, all bran, corn flakes, raisin bran, weetabix

BASKET OF BREAKFAST BREADS AND PASTRIES $24
croissants, danish, banana bread, muffins & local coconut bread

Room Service Delivery Charge $8.00
Prices are in Barbados Dollars, inclusive of Value Added Tax
A 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
BREAKFAST
AVAILABLE DAILY FROM 7:00 A.M.–11:00 A.M.

HOMEMADE BUTTERMILK PANCAKES $29
canadian maple syrup or bajan breakfast syrup

HOMEMADE BUTTERMILK WAFFLES $29
canadian maple syrup or bajan breakfast syrup

SMOKED SALMON, TOASTED BAGEL & CREAM CHEESE $50
scrambled eggs, red onions and capers

2 EGGS COOKED ANY STYLE $20
hash brown potatoes & grilled tomatoes

TRADITIONAL EGGS BENEDICT $43
english muffin, ham, poached eggs, hollandaise sauce

SMOKED SALMON BENEDICT $49
english muffin, smoked salmon, poached eggs, hollandaise sauce

SIDE ORDERS
Smoked Bacon $12
Pork Sausage $12
Hash Brown Potatoes $8
Baked Beans $8
Grilled Tomato $8
Toast and Jam $8
Yogurt $12

COFFEE AND TEA
Coffee $14
Selection of Teas $14
Hot Chocolate $13
Espresso $12
Café Latte, Cappuccino $16

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

APPETISERS AND SALADS

Chilled Roasted Red Pepper Gazpacho $28
saffron aioli, extra virgin olive oil

Coconut Crusted Jumbo Shrimp $38
Garden herb salad, mango & basil dip

Bajan Breadfruit & Salt Cod fritters $32
homemade pepper sauce, mesclun leaves

Locally Caught Fish Tacos $38
hot & crunchy cornflake crust, slaw, pico de gallo, lime & cilantro cream

Spicy Chicken Wings $16
local rum bbq sauce

Salt & Pepper Calamari $14
scotch bonnet remoulade sauce

Classic Caesar Salad $36
romaine hearts, grated parmesan, & croutons
with grilled chicken +$10
with grilled shrimp +$12
with fried flying fish +$10

Chop Chop Salad $44
grilled chicken, boiled egg, cherry tomatoes, cucumber, avocado, dried fruits, nuts, cos lettuce & honey mustard dressing

Blackened Tuna Island Salad $46
seared tuna, mixed leaves, cucumber, tomato, avocado mango-ginger dressing

Caprese Salad $36
tomatoes, fresh mozzarella, basil, 12 year Balsamic, virgin olive oil

HAND CRAFTED STONE FIRED PIZZAS

The Classic Margarita - sliced tomato, fresh basil $38
Hawaiian - ham, fresh pineapple $40
Funghi - fresh mushrooms, caramelized onions, kalamata olives $42
Modena - prosciutto, rocket leaves, balsamic, parmesan cheese $42
Parmesan Chicken - grilled chicken breast, basil pesto, parmesan $42
Salsiccia Piccante - spicy pepperoni, salami & roasted pimento $42

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MAINS

Caribbean Sea Catch $56
blackened, grilled or fried bajan style
tropical salsa & steamed vegetable quinoa

8 oz. Grilled Angus Beef Burger $46
choice of stilton or cheddar cheese, smoked bacon, french fries

Bajan Flying Fish Cutter $38
salt bread bun, classic remoulade sauce, sweet potato fries

Rosemary Chicken Club $38
roasted rosemary chicken breast, bacon tomato, lettuce,
ciabatta bread, honey mustard, potato wedges

Aged Cheddar Cheese Stuffed Lamb Sliders $44
house made bay leaf bbq sauce, purple slaw

Spaghetti Carbonara $44
creamy bacon, nutmeg & parmesan sauce

Linguine Primavera $42
roasted vegetables, tomato & basil

Sautéed Mussels & Chorizo Linguini $46
garlic, chili, cherry tomato, virgin olive oil & lemon

Grilled Local Chicken Breast $48
bajan spices, new potatoes, grilled asparagus, garlic & herb butter

SIDES

French Fries $12 Roasted Vegetables $12
Sweet Potato Fries $12 Side Mixed Salad $12
Spiced Plantains $12 Steamed Quinoa $12
Rocket & Parmesan $12 Roasted New Potatoes $12

DESSERTS

Classic Banana Split $26
chocolate sauce, vanilla ice cream, sliced almonds, cherries

Spiced Grilled Pineapple $24
rum syrup, mango sorbet

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DINNER:

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

STARTERS

Garlic Shrimp Salad
sautéed caribbean shrimp, mesclun leaves, creamy garlic & herb dressing

Seared Atlantic Scallops
thick bajan rum bacon, fondant leeks

Salad of Marinated Heirloom Tomatoes
whipped feta, cucumber, oregano, baby pickled onions

Local Ahi Tuna Poke with Pickled Ginger
tobiko caviar, sesame oil, wakame salad

ENTREES

Fresh Local Blackened Fish
lime butter broth, aioli, french fries & side salad

Mango and Chili Glazed Shrimp
steamed quinoa, roasted vegetables, cashew nuts and coriander

Grilled US Angus Ribeye of Beef
crispy onions, purple potato wedges & cauliflower gratin

Grilled Lamb T Bone Chops & Braised Lamb Shoulder
breadfruit puree, broccoli, provençal tomato, rosemary sauce

Bajan Spiced Duroc Natural Pork Loin Chop
sweet potato mash, steamed greens, curried plantain & pineapple relish

Fresh Seafood Linguine
fresh mussels, clams, shrimp & scallops tossed with linguine pasta in a pernod, garlic & lemon cream sauce

DESSERTS

Flourless Chocolate Cake
espresso caramel sauce, roasted hazelnuts, fleur de sel

Banana Doughnuts
fresh cinnamon ice cream, rum caramel, toasted coconut

Grand Marnier Crème Brûlée
Red Berry Salad, Almond Tuile

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**CHILDREN’S MENU (AVAILABLE FROM 11:30AM-10:30PM)**  
Up to 12 years old only

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Breaded Chicken Tenders, Barbecue Sauce and Fries</td>
<td>$21</td>
</tr>
<tr>
<td>Local Flying Fish and Chips with Tartar Sauce</td>
<td>$25</td>
</tr>
<tr>
<td>Peanut Butter and Jelly Triple Decker Sandwich with Sliced Fruit</td>
<td>$19</td>
</tr>
<tr>
<td>Grilled Beef Burger OR Cheese Burger and Fries</td>
<td>$27</td>
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<tr>
<td>Jumbo Hot Dog on a Toasted Bun with Fries</td>
<td>$19</td>
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<tr>
<td>Cavatappi Pasta with Marinara, Butter and Cheese or Alfredo Sauces</td>
<td>$26</td>
</tr>
<tr>
<td>Pizza - Cheese and Pepperoni</td>
<td>$21</td>
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**SIDE ORDERS**  
French Fries, Tossed Green Salad, Baked Beans, Mashed Potatoes, Steamed Vegetables, Carrot and Celery Sticks  
Cookies with Ice Cream or Sorbet  
**$12**  

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

**OVENIGHT SELECTION**

<table>
<thead>
<tr>
<th>Meal Description</th>
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<tbody>
<tr>
<td>Hot local Pumpkin &amp; Ginger soup</td>
<td>$18</td>
</tr>
<tr>
<td>Mesclun Salad with Balsamic Vinaigrette</td>
<td>$28</td>
</tr>
<tr>
<td>Traditional Caesar Salad</td>
<td>$26</td>
</tr>
<tr>
<td>Roast Ham &amp; Cheddar Sandwich with Tomato, Lettuce &amp; Dijon Mustard Mayo, Kettle Chips</td>
<td>$34</td>
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<tr>
<td>Local Free Range Chicken Club Sandwich, Kettle chips</td>
<td>$38</td>
</tr>
<tr>
<td>Grilled Vegetable and Spinach Wrap with Pesto, Goats Cheese &amp; Kettle chips</td>
<td>$32</td>
</tr>
<tr>
<td>Walnut &amp; Chocolate Brownies</td>
<td>$18</td>
</tr>
<tr>
<td>Local Bay Leaf Pannacotta with Guava &amp; Dark Chocolate</td>
<td>$20</td>
</tr>
<tr>
<td>Kettle fried Potato chips</td>
<td>$8</td>
</tr>
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WINE SELECTION

WHITE WINES

Chardonnay
Gen F, USA. Fresh, fruity with citrus notes $22 $100

Pinot Grigio
Placido, Italy. Intense aroma, dry, golden apple aftertaste $24 $110

Sauvignon Blanc
Matua, New Zealand. Fresh on the palate with citrus nose $25 $115

Picpoul de Pinet
Calmel & Joseph, Languedoc, France. Dry, smooth and zingy $20 $95

RED WINES

Shiraz
Stump Jump, D’Arenberg Australia. Rich, smooth, earthy $24 $110

Cabernet Sauvignon
Gen F, USA. Medium bodied, soft tannins and red fruit nose $22 $100

Pinot Noir
Robert Mondavi, USA, Sustainable organic, elegant $24 $110

Malbec ‘Coleccion’
Norton, Argentina. All about the fruit, smooth and delectable $20 $95

ROSÉ

‘M’ by Minuty
Provence, France. Smooth with a nice freshness $20 $95

CHAMPAGNE & PROSECCO

Laurent Perrier Brut
NV. Crisp, fresh and elegant $40 $195

Moët et Chandon Brut Imperial
N.V. Well Balanced fruit flavors $245

Santa Margherita Prosecco di Valdobbiadene Brut N.V, Italy
Delicate & dry. Floral flavors with hints of citrus $25 $125

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