

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

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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

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APPETISERS AND SALADS

<b>Chilled Roasted Red Pepper Gazpacho</b> saffron aioli, extra virgin olive oil	\$28
<b>Coconut Crusted Jumbo Shrimp</b> Garden herb salad, mango & basil dip	\$38
<b>Bajan Breadfruit &amp; Salt Cod fritters</b> homemade pepper sauce, mesclun leaves	\$32
<b>Locally Caught Fish Tacos</b> hot & crunchy cornflake crust, slaw, pico de gallo, lime & cilantro cream	\$38
<b>Spicy Chicken Wings</b> local rum bbq sauce	\$16
<b>Salt &amp; Pepper Calamari</b> scotch bonnet remoulade sauce	\$14
<b>Classic Caesar Salad</b> romaine hearts, grated parmesan, & croutons with grilled chicken +\$10 with grilled shrimp +\$12 with fried flying fish +\$10	\$36
<b>Chop Chop Salad</b> grilled chicken, boiled egg, cherry tomatoes, cucumber, avocado, dried fruits, nuts, cos lettuce & honey mustard dressing	\$44
<b>Blackened Tuna Island Salad</b> seared tuna, mixed leaves, cucumber, tomato, avocado mango-ginger dressing	\$46
<b>Caprese Salad</b> tomatoes, fresh mozzarella, basil, 12 year Balsamic, virgin olive oil	\$36

HAND CRAFTED STONE FIRED PIZZAS

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

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MAINS

<b>Caribbean Sea Catch</b>	\$56
blackened, grilled or fried bajan style tropical salsa & steamed vegetable quinoa	
<b>8 oz. Grilled Angus Beef Burger</b>	\$46
choice of stilton or cheddar cheese, smoked bacon, french fries	
<b>Bajan Flying Fish Cutter</b>	\$38
salt bread bun, classic remoulade sauce, sweet potato fries	
<b>Rosemary Chicken Club</b>	\$38
roasted rosemary chicken breast, bacon tomato, lettuce, ciabatta bread, honey mustard, potato wedges	
<b>Aged Cheddar Cheese Stuffed Lamb Sliders</b>	\$44
house made bay leaf bbq sauce, purple slaw	
<b>Spaghetti Carbonara</b>	\$44
creamy bacon, nutmeg & parmesan sauce	
<b>Linguine Primavera</b>	\$42
roasted vegetables, tomato & basil	
<b>Sautéed Mussels &amp; Chorizo Linguini</b>	\$46
garlic, chili, cherry tomato, virgin olive oil & lemon	
<b>Grilled Local Chicken Breast</b>	\$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

<b>Classic Banana Split</b>	\$26
chocolate sauce, vanilla ice cream, sliced almonds, cherries	
<b>Spiced Grilled Pineapple</b>	\$24
rum syrup, mango sorbet	

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DINNER:

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STARTERS

<b>Garlic Shrimp Salad</b>	\$38
sautéed caribbean shrimp, mesclun leaves, creamy garlic & herb dressing	
<b>Seared Atlantic Scallops</b>	\$46
thick bajan rum bacon, fondant leeks	
<b>Salad of Marinated Heirloom Tomatoes</b>	\$34
whipped feta, cucumber, oregano, baby pickled onions	
<b>Local Ahi Tuna Poke with Pickled Ginger</b>	\$40
tobiko caviar, sesame oil, wakame salad	

ENTREES

<b>Fresh Local Blackened Fish</b>	\$60
lime butter broth, aioli, french fries & side salad	
<b>Mango and Chili Glazed Shrimp</b>	\$62
steamed quinoa, roasted vegetables, cashew nuts and coriander	
<b>Grilled US Angus Ribeye of Beef</b>	\$85
crispy onions, purple potato wedges & cauliflower gratin	
<b>Grilled Lamb T Bone Chops &amp; Braised Lamb Shoulder</b>	\$79
breadfruit puree, broccoli, provençal tomato, rosemary sauce	
<b>Bajan Spiced Duroc Natural Pork Loin Chop</b>	\$68
sweet potato mash, steamed greens, curried plantain & pineapple relish	
<b>Fresh Seafood Linguine</b>	\$70
fresh mussels, clams, shrimp & scallops tossed with linguine pasta in a pernod, garlic & lemon cream sauce	

DESSERTS

<b>Flourless Chocolate Cake</b>	\$28
espresso caramel sauce, roasted hazelnuts, fleur de sel	
<b>Banana Doughnuts</b>	\$28
fresh cinnamon ice cream, rum caramel, toasted coconut	
<b>Grand Marnier Crème Brûlée</b>	\$28
Red Berry Salad, Almond Tuile	

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

<b>Breaded Chicken Tenders, Barbecue Sauce and Fries</b>	<b>\$21</b>
<b>Local Flying Fish and Chips with Tartar Sauce</b>	<b>\$25</b>
<b>Peanut Butter and Jelly Triple Decker Sandwich with Sliced Fruit</b>	<b>\$19</b>
<b>Grilled Beef Burger OR Cheese Burger and Fries</b>	<b>\$27</b>
<b>Jumbo Hot Dog on a Toasted Bun with Fries</b>	<b>\$19</b>
<b>Cavatappi Pasta with Marinara, Butter and Cheese or Alfredo Sauces</b>	<b>\$26</b>
<b>Pizza - Cheese and Pepperoni</b>	<b>\$21</b>
<b>SIDE ORDERS</b>	<b>\$12</b>
<b>French Fries, Tossed Green Salad, Baked Beans, Mashed Potatoes, Steamed Vegetables, Carrot and Celery Sticks</b>	
<b>Cookies with Ice Cream or Sorbet</b>	<b>\$18</b>

LATE NIGHT

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

OVENIGHT SELECTION

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

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WINE SELECTION

WHITE WINES

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<b>Chardonnay</b> Gen F, USA. Fresh, fruity with citrus notes	\$22	\$100
<b>Pinot Grigio</b> Placido, Italy. Intense aroma, dry, golden apple aftertaste	\$24	\$110
<b>Sauvignon Blanc</b> Matua, New Zealand. Fresh on the palate with citrus nose	\$25	\$115
<b>Picpoul de Pinet</b> Calmel & Joseph, Languedoc, France. Dry, smooth and zingy	\$20	\$95

RED WINES

<b>Shiraz</b> Stump Jump, D'Arenberg Australia. Rich, smooth, earthy	\$24	\$110
<b>Cabernet Sauvignon</b> Gen F, USA, Medium bodied, soft tannins and red fruit nose	\$22	\$100
<b>Pinot Noir</b> Robert Mondavi. USA, Sustainable organic, elegant	\$24	\$110
<b>Malbec 'Coleccion'</b> Norton, Argentina. All about the fruit, smooth and delectable	\$20	\$95

ROSÉ

<b>'M' by Minuty</b> Provence, France. Smooth with a nice freshness	\$20	\$95
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CHAMPAGNE & PROSECCO

<b>Laurent Perrier Brut</b> NV. Crisp, fresh and elegant	\$40	\$195
<b>Moët et Chandon Brut Imperial</b> N.V. Well Balanced fruit flavors		\$245
<b>SANTA MARGHERITA Prosecco di Valdobbiadene Brut N.V, Italy</b> Delicate & dry. Floral flavors with hints of citrus	\$25	\$125

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