


Palm
TERRACE
ISLAND DINNER

ON A LIME

BAJAN NATIONAL DISH | 54 
Flying Fish and Cou-Cou | Creole Sauce

CONCH CEVICHE | 52
Marinated in Coconut Rum | Avocado Medley | Toasted Focaccia

CHICKEN CROQUETTES | 40
Garlic Cheddar Dip | Confit Red & White Onions

ISLAND SALAD | 45 
*Cassava Crisps | Red Onion | Roasted Pumpkin | Cashew | Beets
Avocado Fennel Vinaigrette*

LOBSTER FRITTERS | 56 
Lemon Saffron Aioli | Fennel Slaw

AT THE FETE

COCONUT CRUSTED MAHI | 62

CREOLE SNAPPER | 65 

SORREL GLAZED PORK CHOP | 68 

TAMARIND CHARRED EGGPLANT | 62  

ISLAND BROWN STEW CHICKEN | 59 

PAN SEARED CAB
*10oz Rib Eye | 85 - 8oz Tenderloin | 96
Herb Compound Butter*

JUMBO SHRIMP PASTA | 83

LOBSTER TAIL TRIO | 125
Thermidor | Garlic Butter | Bajan Spiced

CHOICE OF TWO SIDES

SIDES

Bajan Rice & Peas

Jamaican Festival

Local Cou-Cou

Bajan Mac & Cheese

POTATOES 

Sweet Potato Gratin

Buttered Cassava

Garlic Mash

GARDEN

Wilted Spinach

Coconut Confit Carrots

Garlic Broccoli

Plantains (Seasonal)

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

Fairmont
ROYAL PAVILION

Vegetarian



Vegan



Gluten Free



Sustainable Sea Food

