




Palm
TERRACE
DINNER

TO START



Coconut Conch Stew 39

Braised Conch | "Mirepoix"
Sweet Corn Puree | Coconut Velouté




Local Tuna Crudo 58

Grapefruit | Pickled Scotch Bonnet
Wild Sea Purslane | Cucumber | Sofrito


Jerk Spiced Pork Belly Chop 49

Pickled Local Watermelon Rind | Red Cabbage Puree
Watermelon Gastrique | Plantain Tostone



Charcoal Grilled Belize Prawns 55

Chadon Beni Emulsion | Mango Slaw



Tomato & Avocado Salad 43

Charred Bread | Sofrito | Torn Herbs

Stuffed Chicken Wings 46

House Made Scotch Bonnet Salt
Fresh Lime | Pineapple Chow

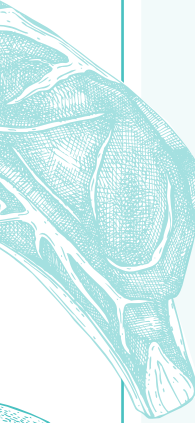
Crunch Salad 39

Sweet & bitter Greens | Roasted Seeds
Garden Vegetables | Pickled Local Melon
Fresh from our Garden Herb Vinaigrette
Micro Shoots



WOOD FIRE GRILL

Celebrate live-fired meats & local fish expertly prepared in our Jospier Oven



Charcoal Grilled CAB Striploin 125

Sweet Potato & Cassava Fries
Chadon Beni Aioli | Caramelized Pumpkin Puree
House Made Scotch Bonnet Salt
Green Peppercorn Sauce

Jerk Spiced Young Chicken 94

Roasted Breast | "Jambonett" Leg
Yam Bone | Crunchy Bits
Jerk Chicken Glaze

Banana Leaf Roasted Snapper 92

Peas & Rice | Sauté "Jardinière" Vegetables
Coconut Curry Sauce

Reimagined "Pudding & Sous" 86

Steamed Pudding | Brined Pork Belly Roulade
Cucumber & Scotch Bonnet Pickle
Caramelized Bread Fruit | Fresh Lime

Charcoal Roasted Octopus 98

Breadfruit Cou Cou | Fried Okra
Smoked Romesco Sauce

Wood Fire Grilled Caribbean Lobster 160

Mango & Christophine Salad | Passion Fruit
Butter Sauce | Flying Fish Roe | Fried Plantain

Chefs Local Catch 89

Local | Seasonal | Ever Changing

Smoked Cauliflower Steak 78

Roasted Seeds | Pumpkin Puree
Coconut Curry Sauce | Wild Sea Purslane



Fairmont
ROYAL PAVILION

