



Palm TERRACE

WINE PAIRING DINNER

\$295 BBD++, inclusive of food & wine
Price is inclusive of VAT; a 10% Service Charge and
2.5% Product Levy will be added to your bill.

APPETIZER

Shaved Tenderloin Fennel Crostini

Wine: Pinot Noir, Matua, New Zealand

SOUP

Coconut and Beetroot

Wine: Sauvignon Blanc, Grove Mill, New Zealand

MAIN

King Prawn, Crusted Bajan Flying Fish
Whipped Sweet Potato, Asparagus Baby Carrots

Wine: Chardonnay, De Loach, California, USA

PALATE CLEANSER

Basil Lemon Sorbet

DESSERT


Dark Chocolate Hazelnut Gateaux
White Chocolate Ganache

Wine: Cabernet Sauvignon, Jordan Winery, South Africa



Fairmont

ROYAL PAVILION



*Prices are in Barbados Dollars, inclusive of applicable VAT.
A 2.5% Government Product Levy & 10% Service will be added to your bill.
Please note that available vintages may occasionally be different from those listed.*