



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

RPV Signature Chicken Croquette

Pairing: 2022 Sauvignon Blanc 'Vistana', Santa Carolina (Chile)

SOUP

Spinach and Goat Cheese Velouté

Pairing: 2020 Chardonnay 'Heritage Reserve', De Loach (California)

MAIN

Cashew Herb Crusted Lamb Loin
Roasted Garlic Jus | Dauphinoise Potatoes | Crab Avocado Roulade

Pairing: 2020 Cabernet Sauvignon, Jordan Winery (South Africa)

PALATE CLEANSER

Orange Melon Sorbet

Pairing: N.V. Prosecco 'Extra Dry', Bervini (Italy)


DESSERT

Spiced Chocolate Mousse
Shaved Coconut Bark

Pairing: 2020 Moscato, Beni di Batasiolo (Italy)



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.*