

Taboras

DINNER

GETTING STARTED

Artisan Pan Bread 18

Onion Jam | Chili Butter

Crab Cake Trio 59

Pineapple Chili Chutney | Gogujang Aioli | Lime Zest

Pumpkin Gnocchi 49

Pipet & Coriander Pesto | Pine Nuts | Coconut Cream

Ceviche 45

Local Catch | Coconut Milk | Pickled Red Onion | Crisp Plantain Preserved Chilies

King Prawns 69

Chargrilled | Coriander Salsa Verde | Lemon Oil

Local Tuna Tataki 51

Fresh Ginger & Soy Marinated Tuna Loin | Pickled Ginger | Wakame
House Preserved Chilies | Toasted Sesame Seeds | Smoked Chili Oil

Chef's Daily Soup Creation 29

Ever Changing

FRESH FROM THE GARDEN

Warm Honey Roasted Squash Salad 41

Honey Roasted Butternut Squash | Toasted Pumpkin Seeds | Local Mixed Leaves
Goat Cheese Snow | Maple Cider Vinaigrette

RPV Caesar Salad 46

Torn Bread Garlic Crouton | Shaved Grana Padano | Smoked Bacon
Classic Caesar Dressing | Preserved Tomato | Crisp Romaine

Mozzarella Fior Di Latte 49

Panzanella Salad | Torn Herbs | Crostinis | House Made Sea Salt

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.

Vegetarian  | Vegan  | Gluten Free  | Sustainable Sea Food 

Fairmont
ROYAL PAVILION

Taboras

DINNER

LARGER PLATES

Daily Local Catch 71

Blackened or Grilled | Local | Seasonal | Inspired

Grilled Scottish Salmon 77

Broccoli | Spinach | Squash | Tarragon & Dill Cream
Tomato Fondue

Grilled Wagyu Skirt Steak 110

Charred Asparagus & Cherry Tomatoes
Crispy Onion Frites | Mushroom Ragout

Lemon Herb Roasted

Chicken Breast 80

Lemon & Thyme Marinated Chicken Breast
Sweet Potato & Plantain Crush | Wilted Kale
Rosemary Jus

WOOD STONE PIZZA

Classic Margherita 47

Fresh Mozzarella | Local Cherry Tomato
Basil from Our Garden | Classic Tomato Sauce | EVOO

Supreme 53

Salami | Spicy Pepperoni | Chorizo Sausage
Pepper Jack Cheese | Classic Tomato Sauce | EVOO

Bajan Pride 49

Local Smoked Ham | Minced Beef | Green Sweet Peppers
Red Onions | Corn | Classic Tomato Sauce

BBQ Chicken Pizza 49

Smoked Bacon | Mount Gay BBQ Sauce
Pepper Jack + Mozzarella Cheese
Classic Tomato Sauce | Pickled Jalapeños

Tomato & Basil Risotto 52

Organic Local Spinach | Crisp Parmesan Chips

Red Thai Vegetable Curry 59

Scented Basmati Rice | Garden Vegetables
Local Fruit Salsa | Coriander

Add: Chicken 24 Prawns 26

Belizean Shrimp Tagliatelle

Appetizer 63 Entrée 98
Fennel Prawn Cream | Blistered Cherry Tomatoes
Green Peas | Hand Cut Fresh Tagliatelle

FOR THE TABLE

Grilled Asparagus 26

Sherry Vinaigrette

Rocket Salad 19

Sherry Vingerette | Cherry Tomato's
Shaved Grana Padano

Scented Basmati Rice 16

Hand Cut Sweet Potato Fries 17

House Made Sea Salt

Charred Vegetable Skewers 20

Bell Peppers | Fresh Pineapple | Red Onion
Mushrooms | Chimichurri

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