

Taboras

DINNER

PRIX FIXE

Two Course 120 | Three Course 135

GETTING STARTED

Pumpkin Gnocchi

Pipet & Coriander Pesto | Pine Nuts | Coconut Cream

Ceviche

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

Local Tuna Tataki

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

Chef's Daily Soup Creation

Ever Changing

Warm Honey Roasted Squash Salad

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

LARGER PLATES

Daily Local Catch

Blackened or Grilled | Local | Seasonal | Inspired

Lemon Herb Roasted Chicken Breast

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

Red Thai Vegetable Curry

Scented Basmati Rice | Garden Vegetables
Local Fruit Salsa | Coriander | Chicken Or Prawns

Tomato & Basil Risotto

Organic Local Spinach | Crisp Parmesan Chips

SWEET TREATS

Warm Banana & Mango Streusel Tart

Rum Toffee Sauce | Tamarind Ice Cream





House Made Trio Sorbet

Fresh Berries | Locally Inspired | Ever Changing

Triple Chocolate Mousse Cake

Flourless Chocolate Sponge Cake | Dark Chocolate Mousse | White Chocolate Crumb

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