

PAVYLLON

Saturday, 2nd of May 2026

BREAKFAST TASTING

70 PER PERSON
DRINKS PAIRING - 25



SEASONAL VIENNOISERIE

LOBSTER FLATBREAD | AMUSE JUICE

EXOTIC CHIA PUDDING | TROPICAL EXPRESSION

Coconut milk

or

HOMEMADE GRANOLA | BERRY MORNING

Greek yoghurt, honey and berries

CHEF'S WEEKLY SPECIAL | SANS ALCOOL

or

EGGS & MUFFINS COLLECTION | BUBBLE ELIXIR *or* SANS ALCOOL

Benedict, Florentine or Royale (add caviar 5g - 25)

OUR ULTIMATE FRENCH TOAST | SMOKED APPLE

Caramelised hazelnut, whipped cream

Vegetarian option available upon request.

All menu items are subject to change according to seasonality and availability.

Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.

A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.

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