

CAVIAR Selection

Caviar House “Prunier Finest Oscietra” 30g	96
Prunier “Oscietra Supérieur” 30g	144
Caviar House “Finest Beluga” 30g	198

TASTY BUT HEALTHY

Açaí bowl 18
Fresh banana, pomegranate, kiwi and toasted coconut flakes

Exotic chia pudding 18
Coconut milk

Gluten free cake of the moment 7

Homemade granola 18
Greek yoghurt, honey and berries

Yoghurt selection 8
Choice of flavours

Cheese platter 22
Sustainable harvest green salad

Chickpea hummus 14
Red pepper and coriander oil, puffed pita bread

Mixed berries 22
Strawberries, raspberries, blueberries, blackberries

Fruit plate 22
Seasonal selection

Porridge 11
Silky, Slow cooked oats



SWEETS

Waffles 19
Chocolate-hazelnut spread

Crêpes 19
Salted butter, Demerara sugar

Our ultimate French toast 22
Caramelised hazelnut, whipped cream

Homemade Viennoiserie 8
Croissant Or Pain au chocolat

EGGS

Eggs Benedict 26
Bacon, Hollandaise sauce

Eggs Royale 28
Whisky and soy-glazed smoked salmon, Hollandaise sauce
(Add Caviar 25)

Eggs Florentine 26
Spinach, Comté cheese extraction

Arabic Omelette 30
Labneh, fresh herbs, sumac, spicy sauce

Two eggs of your choice 22
Poached, boiled, fried, scrambled
(Additional egg 6)

Omelette / Egg White 26
With fillings of your choice
(Additional egg 6)

Additional selection of bread £7
Toast and baguettes

SIDE DISHES

Sautéed mushrooms	8
Confit tomato	8
Sautéed spinach	8
Baked beans	8
Halloumi	8
Modern pommes Anna	8
Crispy bacon	10
Chicken sausages	10
Italian pork sausages	12
Whisky and soy-glazed smoked salmon	14

PAVYLLON'S MUST HAVE

The Mayfair Muffin 28
Cumberland sausage, Cheddar and runny egg yolk

Avocado “Croast” or Toast 28
Guacamole, poached egg, Rocket salad, Parmesan
(Add smoked Scottish salmon 14)

Lobster & Tzatziki Flatbread 45
Roasted pumpkin, sage butter and fresh herb salad

Frenglish platter 32
Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast

Salted maple pancake 19
Brown butter

Weekly chef's special MP

OUR BREAKFAST SETS

CONTINENTAL
34

Hot beverage of your choice

Juice of your choice

Yoghurt or fresh fruits platter

Croissant or Pain au chocolat

Add two eggs of your choice - 11
Poached, boiled, fried, scrambled

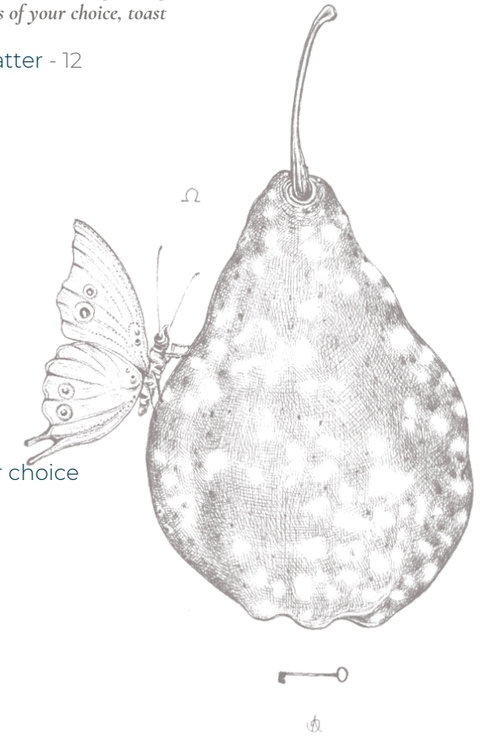
FULL FRENGLISH
45

Hot beverage of your choice

Juice of your choice

Frenglish platter
Pommes Anna, pork sausage, bacon black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast

Add seasonal fruit platter - 12



HEALTHY
42

Hot beverage of your choice

Green Juice

Exotic chia pudding
Coconut milk

Yoghurt selection
Assorted flavours

Cake of the moment

Please scan for detailed allergens and source of our ingredients

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. All prices are in Pounds Sterling and are inclusive of VAT.
Pavyllon London at Four Seasons Hotel London at Park Lane proudly supports local suppliers, sourcing the finest British and European ingredients to create dishes rich in flavor. Committed to sustainable cuisine, we ensure only the highest quality ingredients are used.