



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 <i>Fresh banana, pomegranate, kiwi and toasted coconut flakes</i>	18
Exotic chia pudding <i>Coconut milk</i>	18
Gluten free cake of the moment	7
Homemade granola <i>Greek yoghurt, honey and berries</i>	18
Yoghurt selection <i>Choice of flavours</i>	7
Cheese platter <i>Sustainable harvest green salad</i>	22
Chickpea hummus <i>Red pepper and coriander oil, puffed pita bread</i>	14
Mixed berries <i>Strawberries, raspberries, blueberries, blackberries</i>	22
Fruit plate <i>Seasonal selection</i>	22
Porridge <i>Silky, Slow cooked oats</i>	11

SWEETS

Waffles <i>Chocolate-hazelnut spread</i>	19
Crêpes <i>Salted butter, Demerara sugar</i>	19
Our ultimate French toast <i>Caramelised hazelnut, whipped cream</i>	22
Homemade Viennoiserie <i>Croissant Or Pain au chocolat</i>	8



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
Smoked Scottish salmon	14

EGGS

Eggs Benedict <i>Bacon, Hollandaise sauce</i>	26
Eggs Royale <i>Smoked salmon, Hollandaise sauce (Add Caviar 25)</i>	28
Eggs Florentine <i>Spinach, Comté cheese extraction</i>	26
Arabic Omelette <i>Labneh, fresh herbs, sumac, spicy sauce</i>	30
Two eggs of your choice <i>Poached, boiled, fried, scrambled (Additional egg 6)</i>	22
Omelette / Egg White <i>With fillings of your choice (Additional egg 6)</i>	26

Additional selection of bread £7
Toast and baguettes

PAVYLLON’S MUST HAVE

The Mayfair Muffin <i>Cumberland sausage, Cheddar and runny egg yolk</i>	28
Avocado “Croast” or Toast <i>Guacamole, poached egg, Rocket salad, Parmesan (Add smoked Scottish salmon 14)</i>	28
Tzatziki flatbread <i>Hard-boiled egg with marinated heritage tomatoes, green chermoula and micro cress salad</i>	26
FrenGLISH platter <i>Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast</i>	32
Salted maple pancake <i>Brown butter</i>	19
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 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.
Pavillon 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.