



# CAVIAR Selection

Caviar Prunier "Selection" 30g	79
Caviar Prunier "Osciètre Noir" 30g	130
Beluga Caviar 30g	470
Caviar Prunier "Selection" 15g	42

# EGGS

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

*Additional selection of bread £7*  
*Toast and baguettes*

# PAVYLLON'S MUST HAVE

The Mayfair Muffin <i>Cumberland sausage, Cheddar</i> <i>and runny egg yolk</i>	28
Avocado "Croast" or Toast <i>Guacamole, poached egg, Rocket salad,</i> <i>Parmesan</i> <i>(Add smoked Scottish salmon 14)</i>	28
Turkish egg <i>Flatbread, pickled red onions, herb salad</i>	26
FrenGLISH platter <i>Pommes Anna, pork sausage,</i> <i>bacon, black pudding, roasted tomatoes,</i> <i>mushroom, baked beans, eggs of your</i> <i>choice, toast</i>	32
Salted maple pancake <i>Brown butter</i>	19
Crispy Flatbread <i>Tartufata, black truffle</i> <i>(Add extra black truffle 8)</i>	59
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

# TASTY BUT HEALTHY

Açaí bowl <i>Fresh banana, pomegranate, kiwi and toasted</i> <i>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
Fresh fruit platter <i>Seasonal selection</i>	22
Porridge <i>Silky, Slow cooked oats</i>	11



# SIDE DISHES

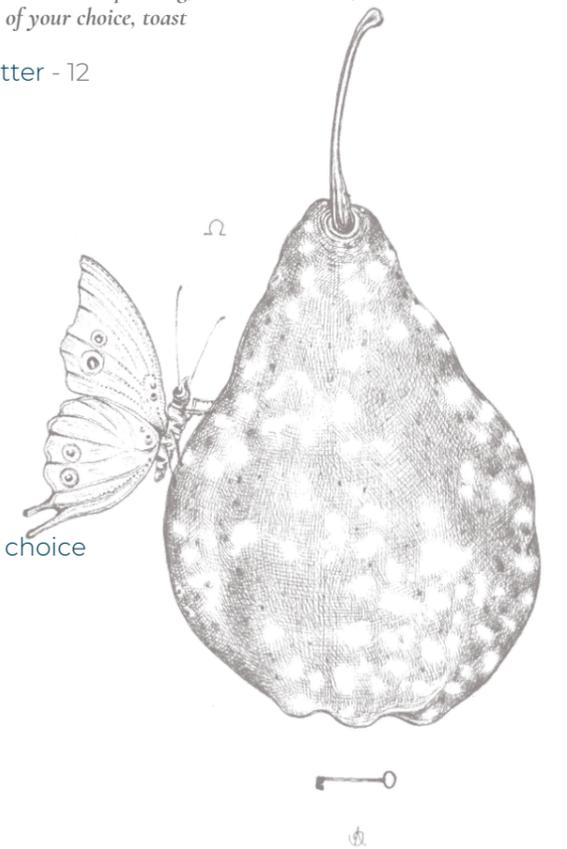
Sautéed mushrooms	8
Confit tomato	8
Sautéed spinach	8
Baked beans	8
Halloumi	8
Modern pommes Anna	8
Crispy bacon	10
Chicken sausages	10
Italian pork sausages	12
Smoked Scottish salmon	14

# 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

# 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.