



## Pavillon Restaurant



### Pavillon Restaurant - Breakfast Menu

*Full breakfast is included for all our hotel guests.*

*All meals and non alcoholic beverages are included on our Jungle Spa Adventure Package*

#### **Continental**

Selection of Fresh Tropical Juices, Sliced Seasonal Fresh Fruits, Assorted Mini Pastries

#### **Sunrise**

Two eggs any style with whole wheat toast

#### **Create your own omelette**

Begin with a fluffy two Egg Omelette with cheddar cheese and add any of your favourite ingredients: organic tomatoes – peppers – onions – spinach – smoked fish

#### **Pancakes and Classic French Toast**

Stacked Pancake or Classic French Toast topped with fresh fruits, local bush honey or maple syrup

### **The Lighter side**

*Light alternatives that will satisfy you without slowing you down.*

#### **Hot Oatmeal or Cream of Wheat**

Added flavours raisins, grated coconut, brown sugar & honey

#### **Cold Cereal**

Raisin Bran, Honey and Nut Flakes or Corn flakes with Regular, Soy or Skimmed Milk

#### **Muesli Mi**

Toasted oats, local honey, raisins and fresh fruits

*All Breakfast served with Fresh Fruit Juices, Pure Dominican Mountain Grown Coffee, Local Cocoa and Herbal Teas, and Local Jam*



## Pavilion Restaurant - Lunch Menu

*All meals and non alcoholic beverages are included on our  
Jungle Spa Adventure Package*

### Salads

#### Salad of the day

Ask your waiter for the salad of the day.

#### Jungle Salads

Lettuce, tomatoes, cucumbers, peppers, green onions, raisins, olives and toasted coconut, tossed in honey-thyme vinaigrette

With Marinated Grilled Chicken **or** with Spicy Grilled Shrimp **or** with Spicy Grilled Tofu

### Sandwiches (Burgers, Rotis)

#### Veggie Burger

Lentils and carrot seasoned with fresh herbs and breadcrumbs, formed into patties and baked until golden brown. Served on homemade burger bread with tomatoes, lettuce, cucumbers, mayonnaise, ketchup, mustard; served with a side of fried plantains or salad.

#### Jungle Bay Burger (with grilled fish or chicken)

Served on homemade burger bread with tomatoes, lettuce, cucumbers, mayonnaise, ketchup and mustard; served with a side of fried plantains or salad.

#### Curry Roti Wraps

Savoury curry stew consisting of carrots, potatoes, celery, chick peas, Caribbean seasonings and add your choice of: ● chicken ● fish ● shrimp ● tofu

#### Tuna Melt Sandwich

Tuna Salad on whole wheat/or white bread with tomato, lettuce, cucumber and melted cheese; served with salad on the side.

#### Green Goddess & Tomato Sandwich

Toasted homemade whole wheat/or white bread with roasted garlic mayonnaise topped with lettuce, tomatoes and cucumbers; served with salad on the side.

#### Marinated Grilled Chicken Sandwich

Seasoned butterfly style breast of chicken on homemade whole wheat/or white bread with mustard, mayonnaise and ketchup; served with salad on the side.

### Sandwiches (Wraps & Rolls)

#### Hummus and Roasted Pepper Wrap

Hummus (chick peas, sesame seeds, garlic, salt, lime juice & water), accented with tomato, lettuce, and cucumber wrapped in a chick pea shell.

#### Ginger Chicken Wrap

Shredded chicken breast seasoned in a ginger sauce with onions, carrots, lettuce and wrapped in a chick pea shell.

#### Jungle Roll

Tofu, beans, caramelized onions, lettuce and cucumbers wrapped in chick pea shell.



## **Main Course**

### **Chicken Strips** (a lighter meal)

Perfectly marinated grilled chicken breast strips, served with salad on the side and our own Jungle honey mustard.

### **Dominica Delight (grilled fish or chicken)**

Served with lentils, fried plantains, brown rice, provisions and salad.

### **Veggie Deluxe**

Fresh vegetable/bean patty with a coconut curry dip, served with brown rice, fried plantain & salad.

### **Tofu Mix**

Mixture of tofu, sautéed beans, onions, garlic and celery slowly stewed in a Creole sauce and served with brown rice, fried plantain and salad.

### **Tofu Delight**

Marinated grilled tofu steaks, served with lentils, fried plantains, brown rice and salad.

***All Lunch menus are served with Seasonal Root Vegetable Chips & Aioli-Dip  
(roasted garlic blended with mayonnaise and pepper)***

## **Desserts**

Assortment of locally-made ice-creams, home-made sorbets and fruit salad; please ask your server for our today's dessert selection

*Our culinary team and your hosts Glenda & Sam Raphael  
welcome you to our Pavilion Restaurant at Jungle Bay, Dominica*

*Our chef Joanne Hilaire and her team work closely with local farmers and fishermen  
to select the best ingredients for you.*

*Enjoy freshly caught fish, organically grown tropical fruits, and seasonal vegetables filled with  
the aromas of herbs and spices from our lovely Nature Island of Dominica.*

*If you have any special diet requests or you wish a kid's menu,  
please don't hesitate to ask your server.*

*Allow us to make your dining experience enjoyable!*



## **Pavilion Restaurant - Dinner Menu**

*This is a sample of our dinner menu, which changes every night*

*All meals and non alcoholic beverages are included  
on our Jungle Spa Adventure Package*

### **Appetizer**

#### **Dominican Heritage Sampler**

A taste of many cultural dishes from the villages of the Nature Island

#### **Teriyaki Marinated Tofu Kebabs**

### **Soups**

#### **Pumpkin-Ginger Soup**

#### **Tomato & Black Beans Soup**

### **Salads**

#### **Jungle Bay House Salad**

With honey thyme vinaigrette and a mélange of seasonal fruit

#### **Organic Tomato and Goat Cheese Salad**

Served on Organic Romaine Lettuce with Balsamic Dressing

#### **Toasted Coconut & Water Cress Salad**

With Lime Dressing

### **Main Courses**

#### **Chive Stuffed Breast of Chicken**

Poached in bouillon with lemon grass coconut cream

#### **Breaded Breast of Chicken**

Drizzled with Pineapple Ginger Soy Sauce

#### **Blackened "Catch of the Day" / fish with Mango Salsa**

Served with Herbed Yam & Vegetable

#### **Roasted Vegetables over Tender Spinach Leaves**

Drizzled with a Honey soy reduction

#### **Jungle Bay Pizza**

Please ask your server about tonight's toppings

### **Desserts**

Assortment of locally-made ice-creams, home-made sorbets & tarts & cakes

Please ask your server for our tonight's Specials



## Pavilion Restaurant - Wine & Bar List

*Alcoholic beverages are NOT included in the Jungle Spa Adventure Package*

### Champagne & Sparkling Wines

<b>Grandin “Méthode traditionnelle” Brut ~ France</b> .....	\$36 US	\$95 EC
<b>Montaudon Brut (extra dry) ~ France</b> .....	\$75 US	\$200 EC
<b>Champagne Möet &amp; Chandon Brut Imperial ~ France</b> .....	\$102 US	\$270 EC

### Rosé Wine

<b>Rosé, Fontera ~ Chile</b> .....	\$21 US	\$55 EC
<i>Packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure</i>		
<b>Gris des Plages, Vin de Pays de Méditerranée ~ France</b> .....	\$23 US	\$60 EC
<i>Dry, fruity and refreshing Rosé</i>		
<b>Rose d’une nuit, Château La Coste ~ France</b> .....	\$36 US	\$95 EC
<i>Normally dry and fruity, perfect wine as an aperitif or with salads, Mediterranean meals or seafood</i>		

### Red Wine

<b>Merlot, Sunrise ~ Chile</b> .....	by glass \$4 US \$11 EC .....	\$19 US	\$50 EC
<i>Aromas of cherry, pepper and a soft touch of cacao</i>			
<b>Merlot, Esprit de Serame ~ France</b> .....	by glass \$4 US \$11 EC.....	\$19 US	\$50 EC
<i>A fruity, elegant &amp; soft wine with aromas of ripe berry fruits &amp; a long, silky finish</i>			
<b>Cabernet-Sauvignon, Sunrise ~ Chile</b> .....	by glass \$4 US \$11 EC.....	\$19 US	\$50 EC
<i>Full of fresh plum aromas</i>			
<b>Cabernet-Sauvignon, MAPU ~ Chile</b> .....		\$26 US	\$70 EC
<i>Fruity and round with black berry flowers and subtle touches of spice</i>			
<b>Cabernet-Sauvignon Reserve Esprit de Serame ~ France</b> by glass \$4 US/\$11 EC		\$28 US	\$75 EC
<i>Aged in Oak barrel, this cabernet has ripe blackcurrant aromas. It is rich with silky tannins</i>			
<b>Malbec, Donna Paula ~ Argentina</b> .....		\$28 US	\$75 EC
<i>Deep red violet red colour with mature dry plums &amp; black cherries &amp; herbs. A smooth &amp; round wine in mouth.</i>			
<b>Merlot, Santa Rita ~ Chile</b> .....		\$30 US	\$80 EC
<i>Smooth, aromas of strawberry, plum &amp; vanilla. Flavours of berry &amp; notes of spicy oak built into a stylish finish.</i>			
<b>Château Les Belles Murailles, Bordeaux ~ France</b> .....		\$34 US	\$90 EC
<i>Made with a high percentage of Cabernet Sauvignon which is enhanced by skilful yet minimal oak integration.</i>			



## White Wine

<b>Chardonnay, Sunrise ~ Chile</b> .....	by glass \$4 US \$11 EC.....	\$19 US	\$50 EC
<i>Crisp and bright yellow Chardonnay possessed rich aromas of green apples &amp; tropical fruits.</i>			
<b>Sauvignon Blanc, Sunrise ~ Chile</b> .....	by glass \$4 US \$11 EC.....	\$19 US	\$50 EC
<i>A bright yellow-greenish colour, presenting good acidity. Aromas: elegant, delicate with fruity &amp; citric notes.</i>			
<b>Chardonnay, Esprit de Serame ~ France</b> .....	by glass \$4 US \$11 EC .....	\$21 US	\$55 EC
<i>Light &amp; tasty, a well balanced French Chardonnay. Fresh fruit aromas with tropical &amp; citrus fruit notes.</i>			
<b>Sauvignon Blanc, Trapiche ~ Argentina</b> .....		\$23 US	\$60 EC
<i>Brilliant aromas of grapefruit and subtle notes with pleasant acidity</i>			
<b>Sauvignon Blanc, Beau Mayne, Bordeaux ~ France</b> .....		\$26 US	\$70 EC
<i>Careful selection of finest Sauvignon delicate bouquet of fruit and flower aromas with lively finish</i>			
<b>Chenin Blanc, Fortress Hill Chenin Blanc ~ South Africa</b> .....		\$28 US	\$75 EC
<i>From sweeping vineyards a fruity white wine well balanced with a touch of wood aromas</i>			
<b>Albola Pinot Grigio Friuli ~ Italy</b> .....		\$34 US	\$90 EC
<i>Fresh crisp character.</i>			

## Beers

Kubuli (local beer) .....		\$3 US	\$ 7 EC
Heineken (imported) .....		\$3 US	\$ 7 EC
Shandy (Ginger or Lime) .....		\$3 US	\$ 7 EC

## Rum

Appleton / Malibu / Bacardi (white or gold) .....		\$5 US	\$13 EC
Disarono / Grand Marnier .....		\$6 US	\$15 EC
Campari / Coconut Rum.....		\$5 US	\$13 EC

## Whiskey, Vodka and Specialty Drinks

Baileys .....		\$5 US	\$13 EC
Johnnie Walker – Black .....		\$7 US	\$18 EC
Johnnie Walker – Red .....		\$6 US	\$15 EC
Courvoisier / Hennessy .....		\$7 US	\$18 EC
Jose Cuervol .....		\$6 US	\$15 EC
Absolute Vodka .....		\$5 US	\$13 EC



### Gin

Tanquery .....	\$6 US	\$15 EC
Gordon's .....	\$5 US	\$13 EC
Beefeater .....	\$5 US	\$13 EC
Bombay .....	\$6 US	\$15 EC

### Local Drinks

Jungle Punch.....	\$5 US	\$13 EC
Rum Punch.....	\$3 US	\$ 8 EC
Pina Colada.....	\$5 US	\$13 EC

\*\*\* All prices are subject to 15% Government Taxes \*\*\*

***Non-alcoholic beverages are included in the Jungle Spa Adventure Package***

### Non-alcoholic beverages

- Freshly Brewed Coffee
- Local Cocoa Tea
- Local Herbal Tea (Basilic, Ginger, Peppermint)
- Lipton Tea/Red Rose Tea
- Local Iced Teas (Ginger & Lime, Cinnamon)
- Assortment of Fresh Fruit Juices
- Coconut Water
- Sodas (Sprite, Coke, Tonic & Soda Water)