

THE SUNSET
LAWN

THE LAWN REFRESHMENT

Available from 3:00 pm to 6:00 pm

BITES

London Cured Smoked Eel	\$148
 Salt-baked Beetroot and Tomato	\$158
Wagyu Hand-cut Beef Tartare	\$198

FROM THE SEA

Scallop Ceviche <i>Fried Oyster, Apple & Lemon</i>	\$188
Dressed Crab <i>Crab Meat, Basil & Apple, Lemon Mayonnaise</i>	\$228
Lobster cocktail <i>Homemade Cocktail Sauce, Shredded Lettuce & Toast</i>	\$258
Oysters & Caviar <i>Fine de Claire Oyster N°3, KAVIARI "Transmontanus" Caviar</i>	\$1,288

Accor Plus discount 10% only. Accor 2.0 discount does not apply to the Lawn series menu.

All prices are subject to a 10% service charge.

This offer cannot be used in conjunction with other discounts, vouchers or coupons.

Availability is weather-dependent and subject to table availability. In case of adverse weather, the booking can be rescheduled, or guests can enjoy the experience indoors at The Pavilion.



THE LAWN VOYAGE BEVERAGE

Available from 6:00 pm to 9:45 pm

Premium Wine by the Glass (served via Coravin)

RED

Torbreck The Struie Shiraz 2022 | *Barossa Valley, Australia* \$228

Casisano Brunello di Montalcino 2017 | *Tuscany, Italy* \$298

WHITE

Justin Girardin Santenay 2021 | *Burgundy, France* \$158

CHAMPAGNE

Louis Roederer Collection 244 | *Champagne, France* \$218

*For additional drink selections, please contact our staff for the full beverage menu.

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THE LAWN VOYAGE

(SET DINNER)

Available from 6:00 pm – 8:30 pm

\$1,998
(for 2 guests)

LE VOYAGE DE LA VIE*

to open your senses at the beginning of the dinner

Our talented mixologist conveys the cycle of life through one drink, let yourself be transported through its story and purpose

*As you take part in this journey, we used a clarification method on the drink to give it a distinct purpose, it will be layered with a floating spicy dark rum. The dark rum represents the hardships in life. After finishing, the sweetness of the drink will overcome what was introduced. The sweetness portrays all the things we get to enjoy after all the hardships. Enjoy the rest of this journey with a lingering mouthfeel of the overall journey. –
The Pavilion Team.

THE FIRST VOYAGE

French Oyster Platter
Fine de Claire Oysters N°2 & N°3

Boston Lobster Cocktail
Homemade Cocktail Sauce & Toasts

Pan-Fried Foie Gras
French Duck Foie Gras with Homemade Brioche

BE READY FOR THE VOYAGE

A refreshing sorbet intermezzo to cleanse the palate before the main voyage

VOYAGE ON THE OPEN SEA

Baked Whole Seabass
Light Lemon Buttery Sauce & Roasted Vegetables

VOYAGE TO THE AUSTRALIAN VALLEY

Australian Tomahawk Steak M4+
Served with Bone Marrow & Mashed Potatoes

VOYAGE TO "GOURMANDISE"

A decadent shared cake (Chocolate or Fruit) concludes your meal on a sweet, refreshing note

Suitable for a minimum of 2 guests, up to 6 guests maximum.

Price includes 1 drink per person (cocktail experience)

Whole table participation is required for the Lawn Voyage menu

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IN VINO SANITAS - By the Glass

CHAMPAGNE & SPARKLING

ITALY | VENETO

NV Casa Gheller Brut Prosecco DOC | Veneto | Italy | *Glera* \$78

FRANCE | CHAMPAGNE

NV Louis Roederer 'Collection 244' | *Chardonnay, Pinot Noir, Pinot Meunier* \$218

WHITE

NEW ZEALAND | MARLBOROUGH

2023 Dog Point | *Sauvignon Blanc* \$108

FRANCE | RHONE VALLEY

2021 Cotes du Rhone Artesis Ogier | *Grenache blanc, Roussanne & Viognier* \$108

ITALY | LUGANA BY CORAVIN

2022 Tommasi Le Fornaci DOCG | *Turbiana* \$118

FRANCE | BURGUNDY BY CORAVIN

2021 Justin Girardin "Santenay" Les Terrasses de Bievaux | *Chardonnay* \$158

CHINA | XINJIANG BY CORAVIN

2020 Puchang Vineyard | *Rkatsiteli* \$158

RED

FRANCE | RHONE VALLEY

2023 Cotes du Rhone Artesis Ogier | *Grenache, Syrah & Mourvedre* \$108

FRANCE | BURGUNDY

2022 Louis Latour Bourgogne | *Pinot Noir* \$148

FRANCE | BORDEAUX BY CORAVIN

2019 Ch. Magnan la Gaffeliere St. Emilion Grand Cru | *Merlot, Cabernet Franc* \$168

AUSTRALIA | BAROSSA VALLEY BY CORAVIN

2022 Torbreck 'The Struie' | *Shiraz* \$228

ITALY | TUSCANY BY CORAVIN

2017 Casisano Brunello Di Montalcino | *Sangiovese* \$298

ROSE

FRANCE | PROVENCE

2022 Domaines Ott 'By.Ott' Rose | *Grenache, Syrah, Cinsault* \$108

DESSERT

FRANCE | SOUTHWEST

2021 Domaine Cauhape, Jurancon 'Ballet d'Octobre' | *Petit Manseng (9cl)* \$98



Please scan for the
master wine list