



PAVÃO [pav-ow] Portuguese for peacock



TIRED OF THE *Same Old, Same Old?*

Discover Pavão, Barbados' most distinctive dining experience at Sweetfield Manor Boutique Hotel.

Pavão features a fusion of Caribbean and International cuisines expertly delivered by award-winning Executive Chef Trevon Stoute and his culinary team.



PAVÃO MENU

[pav-ow] Portuguese for peacock



the courtship [Appetizers]

Soupe Chaude \$20

Steaming garden soup made with all local vegetables and chef's special touch served with a slice of homemade flame grilled bread and finished with fresh micro greens and cracked black pepper.

Sopa De Creme De Amêijoas \$34.50

Our house mussels/clams and lobster chowder made with white wine, shallots, heavy cream and saffron oil. Served with chive tea biscuit and churned butter.

Dutch East Indies Sashimi \$39.50

Indonesian mango, coconut and sweet snowpea coleslaw with citrus vinaigrette, Saku tuna sashimi and wasabi cube.

Sweetfield Ceviche \$29

Fresh, local market fish ceviche served with brunoise cucumber, citrus, diced sweet potato, chargrilled toast and finished with fresh dill and cilantro leaves.

Jumbo Coconut Prawn Cocktail \$39.50

Served with our spicy pineapple salsa and parsley yogurt.



Sopa De Creme De Amêijoas



Sweetfield Ceviche



Jumbo Coconut Prawn Cocktail

JOIN US TUESDAY-SATURDAY
FOR DINNER 6PM-10PM • BAR OPEN UNTIL 12AM
FOR RESERVATIONS 📞 CALL 429.8356

the courtship [Appetizers]

The Pavão Caesar \$27.50

Fresh sliced romaine leaves served with local avocado slices, cherry tomatoes, homemade thyme scented croutons, Sweetfield's signature Caesar dressing and accented with a soft poached egg.

Salad Verde \$30

Medley of fresh spinach, kale and baby arugula with snow peas, cucumber ribbons and shaved green cauliflower & green apples. Drizzled with lemon and herb vinaigrette, topped with chai seeds and micro greens.

Under Pressure \$24

Compressed spice-infused cantaloupe carpaccio with crispy prosciutto crumble, gorgonzola cream and baby arugula.

Saigon Duck Pudding \$32

Handmade Asian style rice paper dumpling stuffed with shredded five spice duck confit, sautéed carrot, red cabbage, ginger and hoisin drizzled with crunchy chili garlic rum compote and fresh curled scallion.

Mahārājan Crêpe \$30

Frizzled handmade lemongrass crêpe stuffed with curried chicken, topped with mango raisin chutney and savoury coconut reduction.

Correct Éclair \$30

Hauté Bajan pickled pork souse served in a scotch bonnet and parsley choux pastry puff, with herbed sweet potato mousse.

Manor Charcuterie Platter \$42

A selection of our finest housemade meats including chef's smoke-scented liver paté, dry aged Italian prosciutto, Portuguese chorizo and house black pepper bresaola. Charcuterie platter is served with crusty house baked bread, churned butter and cornichons.



Under Pressure



Saigon Duck Pudding



Mahārājan Crêpe



Correct Éclair

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the dance [Mains]

Bajan Confit \$55

Green salt crispy duck leg confit with potato shoestring frites, aromatic bokchoy saute, lemon oil and orange lvy sauce.

Festa de Gaúcho \$99

12oz dry-aged Black Angus prime Ribeye steak served with forked tarragon potato, crispy parmesan onion strings, poached asparagus and red wine rosemary jus.

Pasta Di Mare \$64

Seared mammoth scallops, two jumbo prawns and Caribbean seacat served on Italian egg pappardelle with San Marzano tomato ragout, grilled lemon, basil chiffonade and a side of peperoncini arrabbiata.

Bacalhau Bouillabaisse \$45

Salt cod, scallops, mussels/clams in a smokey tomato bouillabaisse served with breadfruit spheres, field carrots, and house baked herb bread.

Low & Slow Pork Ribs \$70

Savoury and sweet 12-hour sous vide bone-in pork back ribs served on candied garlic risotto with Port thyme brown sugar sauce and blackened baby field peppers.

Agneau Arabe \$65

Moroccan spice infused lamb rack served with Casablanca couscous, mint oil, cherry tomato confit and ground provisions.

Twisted Fish \$70

Savoury rice flour-battered seasonal catch served with sweet potato and yam croquettes, house tartar sauce, spicy pineapple relish and tropical coleslaw.

A Satisfied Vegetarian \$65

Olive oil confit portobello mushroom stuffed with lemon spinach, sun-dried tomato julienne, caramelized onion, yellow squash and pine-nut crumb on turmeric infused potato puree, served with braised red radish and Port balsamic reduction.

Chargrilled Catch Of The Day \$55

Sweet potato pont neuf, petite salad verde, coconut crusted plantain served with our special Manor tartar sauce.



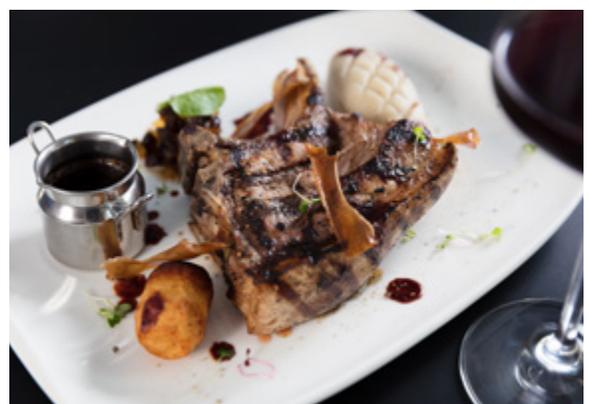
Bajan Confit



Pasta Di Mare



Bacalhau Bouillabaisse



Low & Slow Pork Ribs

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sweet endings [Desserts]

Apple Tart Trifle \$22

Our apple trifle tart with granola crumble, spiced mauby cream in a sweet potato shortcrust.

Manor Mousse \$24

Our dark Belgian chocolate mousse layered above rum soaked honey cake vanilla crème brulee. This signature dessert is finished with a peacock biscuit.

Seasonal Sorbets \$16

2 spheres of the different sweet kitchen's pure fruit ices with fresh fruit and biscuit.

Correct Lava Cake \$24

A traditional chocolate volcano cake served with coconut ice and chocolate ganache.

Rum Raisin Carrot Cheese Cake \$22

Rich layers of our carrot cake and cheese cake with a salted caramel.

Warm Citrus & Dark Chocolate Bread Pudding \$20

Served with manor made rum and raisin ice-cream.

Cheese Platter For Two \$32

A selection of Manor cheeses for two people including fresh fruit, berries and crackers.



Apple Tart Trifle



Correct Lava Cake



Rum Raisin Carrot Cheese Cake



Warm Citrus & Dark Chocolate Bread Pudding

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