

A LA CARTE MENU

APPETISERS, SALADS AND SOUPS

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| | | | PARMA HAM | 350 |
| | | | Burrata, truffle honey, aged balsamico, caramelised walnuts | |
| | | | SALMON CEVICHE | 290 |
| | | | Passion fruit, roasted corn, spicy sauce | |
| | | | GREEK SALAD | 280 |
| | | | Caramelised goat cheese, heirloom cherry tomatoes, olives, pickled red onions, cucumbers | |
| | | | COLOURFUL LEAFY SALAD | 190 |
| | | | Honey mustard dressing | |
| | | | PEARL COUSCOUS SALAD | 300 |
| | | | Shrimps, avocado, pomegranate, leafy greens, apple cider vinaigrette | |
| | | | MUSHROOM AND POTATO SOUP | 220 |
| | | | Truffle sour cream | |

SANDWICHES AND BURGERS

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| | | | PANORAMA'S CLUB SANDWICH | 290 |
| | | | Sourdough, grilled chicken, bacon, egg, avocado, tomato, French fries and coleslaw | |
| | | | LOBSTER ROLL | 750 |
| | | | Maine lobster, celery, apples, curried mayo | |
| | | | RED QUINOA AND BLACK BEAN VEGGIE BURGER | 280 |
| | | | Sriracha mayo, French fries and coleslaw | |
| | | | WAGYU BURGER | 460 |
| | | | Cheddar cheese, sautéed mushrooms, crispy bacon, onion marmalade, chilli mayo, French fries and coleslaw | |

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Vegan
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MAIN COURSES

| | |
|--|-----|
|  SPINACH FETTUCINE | 260 |
| Clams, garlic, chilli, dried tomatoes, fresh basil, white wine | |
|  DUCK LEG CONFIT | 340 |
| White risotto, green asparagus, truffles, yuzu white wine glaze | |
|  CRISPY PORK BELLY | 320 |
| Pumpkin mousseline, lentils | |
|  COD FILET | 480 |
|  Clam broth with guava cider, chorizo, sautéed kale | |
|  BEEF TENDERLOIN | 720 |
| Stroganoff sauce, fondant potato, baby carrot, smoked paprika | |
|  CORNMEAL BREADED CAULIFLOWER | 220 |
| Pumpkin puree, herb and chilli chimichurri | |
| CAJUN SPICED CHICKEN BREAST | 320 |
| Couscous, raisins, black beans, corn, green tomato concasse | |

GRILL STATION

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|--|--------------|
|  BEEF TOMAHAWK STEAK (good for sharing) | 320 / 100 gm |
| <i>Five Founders, British Shorthorn Cross Breed MB 2+</i> | |
|  BEEF TENDERLOIN (200 gm) | 1,100 |
|  MAINE LOBSTER | 295 / 100 gm |
|  GIANT RIVER PRAWN | 240 / 100 gm |
|  WHOLE SEA BASS (good for sharing) | 750 |

Your choice of sauce:

- Red wine-rosemary glaze
- Green pepper corn
- BBQ sauce
-   • Béarnaise
- Herb chimichurri
- Thai Nam Jim Jew
- Thai spicy seafood sauce

Sides:

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|  • French fries, truffle mayonnaise | 150 |
|  • Crispy spiced potato wedges | 130 |
|  • Garlic fried rice | 120 |
|  • Grilled asparagus | 180 |
|  • Mixed mushrooms | 120 |
|  • Glazed baby carrots | 120 |

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THAI SECTION

| | |
|---|-----|
|   YAM SOM O Pomelo salad with giant river prawn | 420 |
|   YAM NUA YANG Marinated beef salad with cucumber and celery | 420 |
|  SOM TAM Spicy green papaya salad, crispy pork belly | 280 |
|  TOM YAM GOONG Spicy and sour lemongrass soup with river prawn | 350 |
|   TOM KHA GAI Galangal flavoured coconut broth with chicken and mushrooms | 250 |
|   PAD THAI GOONG River prawn, rice noodles wok-fried with tamarind glaze, tofu and beansprouts | 380 |
|   KHAO PAD POO Fried rice with crabmeat lumps, crunchy soft shell crab | 320 |
| KHAO PAD KRA PAO Spicy stir-fry with chillies and hot basil, fried egg | |
|   o Beef or Shrimp | 320 |
|  o Chicken or pork | 280 |
|   LEMONGRASS FRIED CHICKEN (LFC) Chicken, lemongrass, herbs, chilli, garlic, peanut, fried shallots, fish sauce, sugar, lime | 280 |
|  TOFU CURRY Wok-fried morning glory, kaffir lime, rich red curry sauce | 270 |

JAPANESE COUNTER

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|---|-----|
|   TWO FISH ON SEAWEED Salmon, tuna, avocado, sesame oil, shoyu, sesame, fried seaweed | 370 |
|    TUNA TATAKI Miso mayo, pickled red shallots, ponzu, micro greens | 390 |
|  ZARU SOBA Cold buckwheat noodles, tsuyu dipping sauce | 280 |
|  SUSHI MORIAWASE | 480 |
|  SUSHI AND SASHIMI MORIAWASE | 650 |
|   BEEF DONBURI | 450 |
|  JAPANESE SCALLOPS Pan-seared, angel hair pasta, cream sauce with ebiko | 450 |
|  SALMON TERIYAKI Wasabi mash, shimeji mushrooms, edamame, crunchy lotus root chips | 380 |
|  ODEN Japanese stew | 380 |

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DESSERT

| | |
|--|-----|
| ✓ JAPANESE RICE PUDDING Coconut and fresh mango | 190 |
| 🥛 STRAWBERRY CHEESE CAKE Lime cream cheese frosting, strawberry salad | 240 |
| 🍫🥛 CHOCOLATE PROFITEROLE Milk chocolate mousse, salted caramel | 240 |
| 🍫🥛 WHITE CHOCOLATE CRÈME BRÛLÉE Mixed fruit salad | 260 |
| ✓ SEASONAL FRUITS | 200 |

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