



PANO
ASIAN FRENCH



Potato Chips
with Ratatouille

Turnips with Spinach

Seaweed Roll Leek Terrine

Jerusalem Artichoke Bisque

Handcraft Seasonal Fruit Sorbet

Roasted Celeriac
with Morel Both

Baked Apple Roll
with First Brewed Soy Sauce Caramel Ice-cream

\$888 /person

• Vegetarian Menu •
subject to 10% service charge



Potato Chips
with Ratatouille

Turnips with Spinach

Seaweed Roll Leek Terrine
Champagne, Louis Roederer France N.V

Jerusalem Artichoke Bisque

Apple Wood Smoked Tomatoes
with Herbs Ice-cream
Soave La Brola, Rocolo Grassi, DOC, Italy

Organic Cauliflower Royale
with Fresh Black Truffle

Miso Butter Spicy Spaghetti
Riesling Donnhoff Germany

Handcraft Seasonal Fruit Sorbet

Roasted Celeriac with Morel Broth
Pouilly Fuissé 1er Cru Domaine Pierre Vessigaud France

Baked Apple Roll
with First Brewed Soy Sauce Caramel Ice-cream

\$1,188 /person

Wine Pairing +\$568 / person

• Vegetarian Menu •

subject to 10% service charge

Amuse Bouche

Seasonal Vegetables

Botan Shrimp, Seafood Jelly, Tomato Foam

Jerusalem Artichoke Bisque

with Hokkaido Scallop

Handcraft Seasonal Fruit Sorbet

Roasted Iberico Presa

with Guanciale & Sweet Potatoes

Or

Charcoal Grilled Miyazaki Wagyu Beef Tenderloin

(supplement \$268)

- Additional Black Truffle 4g with Main Course \$128 -

Baked Apple Roll

with First Brewed Soy Sauce Caramel Ice-cream

\$988/person

subject to 10% service charge

Amuse Bouche

Seasonal Vegetables

Botan Shrimp, Seafood Jelly, Tomato Foam

Champagne, Louis Roederer France N.V

Jerusalem Artichoke Bisque

with Hokkaido Scallop

Apple Wood Smoked Razor Clam Royale

Soave La Brola, Roccolo Grassi, DOC, Italy

Roasted Japanese Mackerel

with Buckwheat Blinis

Tomato Spaghetti with Oyster

Rosé, Les Charmes de Mistral France

Or

Homemade Linguine
with Sea Urchin & Seaweed

(supplement \$198)

Pouilly Fuissé 1er Cru Domaine Pierre Vessigaud France

Handcraft Seasonal Fruit Sorbet

Roasted Iberico Presa

with Guanciale & Sweet Potatoes

Cabernet Merlot, Enate, Somontano Spain

Or

Charcoal Grilled Miyazaki Wagyu Beef Tenderloin

(supplement \$268)

Cabernet Sauvignon Decoy, California

- Additional Black Truffle 4g with Main Course \$128 -

Baked Apple Roll

with First Brewed Soy Sauce Caramel Ice-cream

\$1288 / person

Wine Pairing +\$568 / person

subject to 10% service charge



Signature Cocktails

\$158/each



Grapefruit / Acidity

- Tanqueray 10
- Yuzu
- Carbonate
- Pamplemousse Rosé



Papaya / Sweeten

- Baigur
- Malibu
- Earl grey
- Papaya milk washed



Pandan / Exotic

- Plantation 3 Stars
- Coconut Water
- Malibu
- Pandan Oil
- Pandan Milk Foam



Signature Cocktails

\$158/each



Camomile / Local Style

- Hendrick's
- Camomile Tea
- Black Tea
- Camomile Syrup



Lychee / Fruity

- Hendrick's
- Kwai Feh Liqueur
- Lychee Purée
- Calpis Carbonate



Coffee / Complex

- Sailor Jerry
- Pale Ink
- Cold Brew Coffee
- Milk Washed

subject to 10% service charge



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