



PANO
ASIAN FRENCH



Potato Chips
with Camembert Cheese

Seasonal Vegetables

White Asparagus
with Morel Mushroom Jus

Watercress Bisque

Homemade Seasonal Fruit Sorbet

Spaghetti with Wild Vegetables
Black Beans Soy Sauce

Mango Coconut Milk with Sago

\$888 /person

• Vegetarian Menu •
subject to 10% service charge



Potato Chips
with Camembert Cheese

Seasonal Vegetables

White Asparagus
with Morel Mushroom Jus

Watercress Bisque

Apple Wood Smoked Vegetables Salad
with Herbs Ice-cream

Scrambled Eggs
with Fresh Black Truffle

Sautéed Wild Mushroom & Onion

Homemade Seasonal Fruit Sorbet

Spaghetti with Wild Vegetables
Black Beans Soy Sauce

Mango Coconut Milk with Sago

\$1,188 /person

• Vegetarian Menu •
subject to 10% service charge

Amuse Bouche

Seasonal Vegetables

Pan-seared Razor Clam
with Caviar & Shallot Foam

Young Ginger Crab Bisque

Homemade Seasonal Fruit Sorbet

Slow Cooked Lobster
Served with Saffron Lobster Sauce

Or

Charcoal Grilled Miyazaki Wagyu Beef Tenderloin
(supplement \$268)

Mango Coconut milk with Sago

\$988/person

subject to 10% service charge

Amuse Bouche

Seasonal Vegetables

Pan-seared Razor Clam

with Caviar & Shallot Foam

Prosecco, Corte Giara, Allegrini Italy (Wine Pairing)

Young Ginger Crab Bisque

Apple Wood Smoked Hamachi

with Hokkaido Sea Urchin

Sauvignon Blanc, Forrest Estate New Zealand (Wine Pairing)

Pan-fried Hokkaido Scallop

with Salmon roe and Beurre Blanc Sauce

Stir Fried Spicy Spaghetti with Fish Maw & Dried Scallop

In Sichuan Style

Riesling, Qualitätswein Trocken, Schloss Vollrads Germany (Wine Pairing)

Or

Spaghetti with 24 Months Parmesan Cheese with 5g Fresh Black Truffle

(supplement \$198)

Pinot Noir, Domaine de Rochebin France (Wine Pairing)

Homemade Seasonal Fruit Sorbet

Slow Cooked Lobster

Served with Saffron Lobster Sauce

Rose, Les Charmes de Mistral France (Wine Pairing)

Or

Charcoal Grilled Miyazaki Wagyu Beef Tenderloin

(supplement \$268)

Chianti Classico, Le Miccine Italy (Wine Pairing)

Mango Coconut milk with Sago

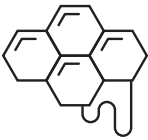
\$1288/person

Wine Pairing +\$398/person

subject to 10% service charge



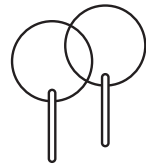
Signature Cocktails



Honey

is a sweet, viscous food substance made by honey bees. Possibly the world's oldest fermented beverage, from 9,000 years ago: Mead ["honey wine"].

\$148



Caramel

a medium to dark-orange confectionery product made by heating a variety of sugars. It can be used as a flavoring. However, it is also the only additive allowed in the whisky industry.

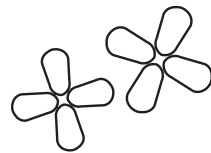
\$148



Lemongrass

This plant grows in many tropical climates, most notably in Southeast Asia. Lemongrass lends its citrus-like aroma and zing to many Thai dishes. It is also used in herbal teas and has become a popular element in cocktails.

\$148



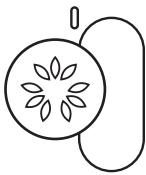
Osmanthus

Most of the species are native to eastern Asia. The flowers are produced in spring, summer or autumn, and in several species have a strong fragrance.

\$148



Signature Cocktails

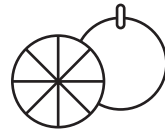


Cucumber

Cucumber is originally from South Asia, but now grows on most continents.

There are three main varieties of cucumber: slicing, pickling, and seedless. Also the best ingredients for summer cocktails.

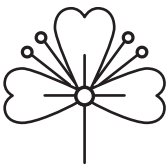
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Calamansi

Also known as calamondin or Philippine lime, is an economically important citrus hybrid predominantly cultivated in the Philippines. Calamansi is a hybrid between kumquat and another species of Citrus.

\$148



CAPER

The plant is best known for the edible flower buds [capers], often used as a seasoning, and the fruit [caper berries], both of which are usually consumed pickled.

\$148



Jalapeño

The jalapeño, a really famous chili in Mexico. Jalapeño heat level varies from mild to hot depending on cultivation and preparation and can have from a few thousand to over 10,000 Scoville heat units.

\$148



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