



PANO
ASIAN FRENCH

Tasting Vegetarian Menu

Amuse Bouche

Seasonal Vegetables

Apple Wood Smoked Tomatoes, Burrata

with Herbs Ice-cream

Pouilly-Fuissé, Louis Latour, France (Wine Pairing)

Black Truffle, Cauliflower Bisque

Poached Egg

with Shallot Purée

Sauvignon Blanc, Tahuna, New Zealand (Wine Pairing)

Organic Green Asparagus Royale

with Fresh Black Truffle

Spaghetti with 24 Months Parmesan Cheese

with 5g Fresh Black Truffle

Chianti Classico, Mazzei, Italy (Wine Pairing)

Handcraft Seasonal Fruit Sorbet

Pithivier Vegetables

with Wild Mushrooms

Villa Antinori, Toscana, Italy (Wine Pairing)

Purple Glutinous Rice, Coconut

\$888 /person

Wine Pairing +\$398 / person

• Vegetarian Menu •

Subject to 10% service charge / Cake cutting fee \$58/pax

Tasting Menu

Amuse Bouche

Seasonal Vegetables

Sea Urchin, Hamachi, Abalone, Apple, Tomato Jelly

Prosecco, Corte Giasra, Allegrini, Italy (Wine Pairing)

Black Truffle, Cauliflower Bisque

Apple Wood Smoked Crab Royale

with Shitake Mushroom Dashi

Viognier, Delas, France (Wine Pairing)

Sautéed Razor Clam

with Salmon Roe & Saffron Foam

Stir Fried Spicy Spaghetti
with Fish Maw and Dried Scallop

In Sichuan Style

Riesling, Wittmann, Germany (Wine Pairing)

or

Scallop Tartare Linguini

in Garlic Lemon Sauce

Sauvignon Blanc, Tahuana, New Zealand (Wine Pairing)

Handcraft Seasonal Fruit Sorbet

Slow Cooked Lobster

with Butternut Squash

Pouilly-Fuissé, Louis Latour, France (Wine Pairing)

or

Charcoal Grilled Wagyu Beef

Short Ribs in Morel Sauce

(Supplement 138)

Villa Antinori, Toscana, Italy (Wine Pairing)

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

Purple Glutinous Rice, Coconut

\$1,088 / person

Wine Pairing +\$398 / person

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