

In-Room Restaurant Menu

Welcome to Pan Pacific Perth's newly curated In-Room Restaurant experience.

To place your order, scan the QR code. Alternatively, press the In-Room Dining button on your room phone to speak with our friendly staff.

Press Right ► on your remote to continue to the menu.



Dietary & Origin Guide

V Vegetarian, **VE** Vegan, **VEO** Vegan Option, **NFO** Nut Free Option,
GF Gluten Free, **GFO** Gluten Free Option, **DF** Dairy Free, **DFO** Dairy Free Option
N Contains Nuts **NFO** Nut Free Option, **H** Halal

A Australian Seafood, **I** Imported seafood, **M** Mixed Origin Seafood

We cater for most dietary requirements and allergies. Please inform our staff of any allergies or dietary needs. It is your responsibility to advise our team of any allergies before ordering.

Please note: Our kitchen is not a certified halal kitchen; however, halal products are available upon request.

Breakfast

Available from 6:30am - 11:00am
7:00am - 11:00am (Saturday, Sunday & Public Holidays)

Big Brekkie	38
Choice of eggs, cumberland sausage, cherry tomato on vine, artisan sourdough bread, portobello mushrooms, grilled bacon, crunchy herb potatos, spiced baked beans	
Spiced Eggs Atlantic I, GFO	30
English muffins, smoked salmon, spinach, poached eggs, smoked paprika Hollandaise sauce, fried shallots	
Crispy Polenta with Butternut v	28
Crispy polenta cake, roasted butternut puree, goat cheese, poached egg, sauteed mushroom	
Tiramisu Brioche Toast v	33
Brioche bread, whipped coffee cream, fresh berries, brulee banana, chocolate granola caramel sauce	
Pancakes Lombardy v	28
Fluffy buttermilk pancakes, mascarpone cream, seasonal fruit compote, honeycomb, mango compote	
Croissant Hash Stack vo	25
Croissant, fried egg, grilled bacon, hashbrown, swiss cheese, chipotle mayo, arugula	
Eggs Your Way VOGFO	24
Two farm fresh eggs cooked to your preference, served with your choice of two sides and artisan sourdough.	
3 Egg Omelette GF, VO	24
Egg omelette, ham, capsicum, mushroom, tomato, cheese, onion, rocket tomato salad, balsamic dressing	

Add-ons			
Avocado	8	Mushrooms	8
Egg	3	Sauteed spinach	5
Bacon	9	Cumberland sausage	10
Chicken & thyme sausage	6	Vine ripe tomatoes	9
Hash browns	6	Crunchy herb potatoes	6
		Spiced baked beans	8



Available from 6:30am - 11:00am (Monday - Friday)
Available from 7:00am - 11:00am (Saturday, Sunday & Public Holidays)

Light and Healthy

Toasted Maple Granola ^v	14
Homemade granola with oats, pepitas, walnuts, almonds, macadamias, cranberries, sultanas, and coconut served with natural yoghurt and almond milk.	
Green Goddess Salad ^{VE, GF}	22
Seasonal fresh leafy greens, quinoa, savoury seed & nut granola, cherry tomatoes, cucumber, beetroot, orange segments, green goddess dressing	
Fruit Salad ^v	18
Seasonal local fruits, natural yoghurt, berries, crunchy granola	

The Bakery

Bread & Pastry Basket ^v	20
A selection of house-baked sweet pastries, fruit and nut bread, sourdough and butter	
House Baked Banana Bread ^v	12
Freshly baked banana bread, served with butter and honeycomb	
House Baked Muffin ^v	12
Freshly baked muffins	

Available from 6:30am - 9:00pm (Monday - Friday)
Available from 7:00am - 9:00pm (Saturday, Sunday & Public Holidays)

Beverages

Juice	8
Selection from orange, apple, pineapple, cranberry, tomato, grapefruit	
Cold-Pressed Juice	12
Vitality - Granny Smith, pineapple,grape,lime & strawberry	
Glow Juice - Pink Dragon fruit, pink lady,lime & raspberry	
Green+ Juice - Packham pear, silver beet, lemon, fennel & cucumber	
Barista Coffee	
Regular	6.50
Large	7.50
Pot of Tea	6
English breakfast, earl grey, chamomile, rose with french vanilla, green tea with jasmine, peppermint tea	
Plant-based milk	1
Syrup	0.50
Extra coffee shot	0.50

Caviar

Caviar Kristal 20g GFO, DFO, H, I

Served with classic accompaniments of crème fraîche, finely chopped chives and onions, crumbled hard-boiled egg, and warm blini.

270

Caviar Baeri 30g GFO, DFO, H, I

Refined and delicate, presented with crème fraîche, fresh herbs, finely chopped onions, crumbled hard-boiled egg, and warm blini.

220

Appetisers

1 dozen Freshly Shucked Oysters GF, DF, H ,A

Coffin Bay Oysters, renowned for their pristine ocean flavour, served with lemon wedges and Tabasco sauce

68

1/2 dozen Freshly Shucked Oysters GF, DF, H ,A

A selection of six Coffin Bay Oysters, elegantly served with lemon wedge and Tabasco sauce

36

Shark Bay Scallops GF, N, H, A

Oven-baked Shark Bay scallops finished with pistachio and garlic butter

33

Beef Carpaccio GF, H

Angus Pure beef tenderloin, Manjimup fresh truffle, aji amarillo, Parmesano, radicchio, arugula.

33

Baked Brie v

Brie cheese, ciabatta, Postcode honeycomb, local garlic.

35

Cheese Plate

Triple Brie cheese, Local Blue Jindi, Brunswick River Cheddar, muscat grapes, quince paste, Postcode honeycomb.

39

Charcuterie Board

Eurostyle Champagne ham, Jamón Serrano, truffle Felino salami, pitted Kalamata olives, guindillas.

39



Mains

Available from 11:00am - 11:00pm

Filet Mignon GF , H 200g Angus Pure tenderloin, served with sautéed oyster mushrooms, shallot, truffle mushroom butter, garlic potato purée, red wine jus or black pepper jus	75
Barramundi GF, H, A Grilled barramundi, turmeric cauliflower, zucchini, cherry tomato, lemon, and Israeli couscous	42
Pan-Seared Duck Breast GF DFO Duck breast, pea glaze, raspberry jus, plum, peach, fennel, sweet potato mash	45
Hainanese Chicken Rice GF DF H Chicken thigh, jasmine rice, chilli sauce, sweet soy, soft egg	33
Spaghetti Calabrese DF Del Basso Italian chorizo, 'Nduja, spaghetti, olio di peperoncino	33
Spaghetti Alla Norma V H Eggplant, napoletana sauce, La Delizia burrata, pesto, parmesan	33
Fish & Chips DF, A WA reef fish, beer battered chips, lemon wedge	36
Wagyu Smash Burger H 220gms Wagyu beef MBS 6+ from Lake Preston, milk bun, double cheddar, caramelised onion, Hill Street Bar burger sauce, pickles & pickled jalapeno, truffle parmesan chips	33
Club Sandwich HO Grilled chicken, egg, tomato, crisp lettuce and bacon layered with house-made aioli on toasted bread.	30



Filet Mignon

Available from 11:00am - 11:00pm

Salads

Rocket & Pear Salad NFO, VO

Rocket, radicchio, pear, candied walnuts, parmesan, jamón, balsamic dressing.

30

Caesar Salad GFO, HO

Cos lettuce, parmesan cheese,garlic croutons, boiled egg, house-made caesar dressing, prosciutto

27

Add chicken +6

Sides

Grilled Broccolini GF VE DF N H

Char-grilled broccolini served with romesco sauce, creamy cashew nut cheese, toasted almond flakes, and grilled lemon

18

Garden Salad VE GF DF H

Seasonal vegetables, light dressing.

12

Garlic Butter Seasonal Vegetables GF V DFO H

Fresh Seasonal Vegetables sauteed in garlic buttter, finished with fresh herbs & lemon

15

Truffle Parmesan Mash Potato GF V H

Mashed potato infused with Australian truffle olive oil and parmesan

15

Truffle Parmesan Chips V

Beer-battered chips, Australian truffle olive oil, parmesan.

15

Coffee Baked Potato GF V H

Coffee baked potato, sour cream and sweet chilli sauce

12

Steamed Rice GF, VE, DF, H

Fragrant basmati or brown rice

6



Rocket & Pear Salad

Kids

Available from 11:00am - 11:00pm

Petit Grazing Platter GFO

Eurostyle champagne ham, Edam cheese, apple sticks, boiled egg, lettuce, mango chutney, Jatz crackers

18

Petit Chicken Schnitzel H

Crispy chicken schnitzel and chips

16

Petit Fish & Chips DF, H, A

Crispy WA fish and chips with tomato sauce

19

Spaghetti Napolitana V H

Spaghetti, tomato sauce, parmesan cheese

15

Add chicken +6



Spaghetti Napolitana



Banana Split

Desserts

Available from 11:00am - 11:00pm

Chestnut Mousse GF, N	24
Chestnut mousse, coffee cremeux, Bailey anglaise, candied chestnut, dark chocolate crumb, chestnut paste.	
Baked Hazelnut Chocolate cheesecake V, H, N	20
Hazelnut and chocolate cheesecake, hazelnut crumb, mandarin gel	
Sticky Date Pudding V, H	21
Sticky date pudding, vanilla ice cream, toffee sauce, poached apricot, oat crumb	
Banana Split GF, H	19
Madagascar vanilla bean gelato, chocolate gelato, passion fruitsorbet, banana, chocolate sauce, praline	
Gelato V, H	12
Vanilla, chocolate, salted caramel gelato, passionfruit sorbet, fruit forest sorbet.	



Cheese Plate

Late Night Menu

Available from 11:00pm - 6:00am

Cheese Plate GFO	39
Halls Family Dairy cheese, Gindi Blue cheese, vintage cheddar, house-dried local muscat, fruits, quince paste, postcode honeycomb, compressed apple	
Charcuterie Plate GFO DF	39
Eurostyle champagne ham, Jamón Serrano, Montecatini truffle salami, Sicilian olives, guindillas, crushed tomatoes, compressed apple	
Caesar Salad GFO	27
Crisp cos lettuce with parmesan cheese, garlic croutons and boiled egg, tossed in house-made Caesar dressing and finished with crispy prosciutto	
Rocket & Pear Salad N H	30
Rocket, radicchio, pear, candied walnuts, parmesan, Jamón, balsamic dressing	
Audren's Curry Special GFO	33
Ask your server for this week's curry, served with steamed rice, papadums and pickle	
Fruit Salad v	18
Seasonal local fruit with natural yoghurt a refreshing light option for a late-night treat	

Add Chicken + \$6

Beverages

Available All Day

Sparkling & Champagne

	150ml	250ml	BTL
Cloak & Dagger Prosecco King Valley, VIC	13		58

Veuve Ambal Cremant Burgundy, FR	18		62
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Pommery Brut Royal Reims Reims, FR			135
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White

Plantagenet ‘Three Lions’ Sauvignon Blanc Mount Barker, WA	16	25	56
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Altus Rise Chardonnay Margaret River, WA	15	21	52
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Credaro, Pinot Gris Yallingup, WA	12	19	52
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Red

Plantagenet ‘Three Lions’ Pinot Noir Mount Barker, WA	16	22	56
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Bruno Shiraz Barossa Valley, SA	16	22	56
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Credaro, Cabernet Sauvignon Great Southern, WA	12	19	51
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Beer

Emu Export	10
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XXXX Gold	11
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Single Fin Summer Ale	13
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Little Creatures Pale Ale, WA	12
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Heineken	11
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Cascade Light	9
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Pinky Sunset Cider	12
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Matso Ginger Beer	14
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Jacks & Cola Stubs	16
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Yeah Buoy <0.5%	10
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Non-Alcoholic

Soft Drinks Select from Coca Cola, Sugar Free Coke, Ginger Ale, Soda Water, Sprite, Tonic	7
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Juice Selection from orange, apple, pineapple, cranberry, tomato and grapefruit	8
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Water Mount Franklin sparkling water	7
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Cold-Pressed Juice Restore Juice - Beetroot, apple, carrot, lemon & ginger Glow Juice - Pink Dragon fruit, pink lady, lime & raspberry Green+ Juice - Packham pear, silver beet, lemon, fennel & cucumber	12
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Your In-Room Restaurant

A welcome from Executive Chef Xerxes Bodhanwala on In-Room Dining at Pan Pacific Perth.

In-room dining should never be an afterthought. At Pan Pacific Perth, we consider it an extension of our culinary philosophy, crafted with the same care and creativity as our signature dining experiences.

Our menu brings restaurant-quality cuisine to the comfort of your room, showcasing the finest seasonal ingredients. From wholesome modern dishes and comforting classics to indulgent favourites, every plate is prepared with thoughtfulness, balance and flavour at its heart.

Whether you are easing into the day with breakfast in bed, pausing for a working lunch, or winding down with a private dinner, we invite you to savour each moment, at your pace, in your space.

This is in-room dining, designed with intention and delivered with distinction.



Sai Jetty
Head Pastry Chef

Xerxes Bodhanwala
Executive Chef

Christabel
Junior Sous Chef

Han Moon
Head Chef

Sustainability

At Pan Pacific Perth, our commitment to sustainability and local community shines through every aspect of your dining experience. We are proud to be accredited by Buy West Eat Best, with over 70% of the ingredients in our main and entrée dishes sourced from Western Australian farmers, fishers, and producers.

In addition, Pan Pacific Perth holds the prestigious Global Sustainable Tourism Council (GSTC) certification, a globally recognised standard of excellence in sustainable hospitality. This certification reflects our ongoing dedication to responsible tourism, from thoughtful planning and community engagement to the preservation of cultural heritage and environmental care.

Together, these recognitions represent our promise to provide exceptional experiences that are both locally rooted and globally responsible.





Mini Bar

Available All Day

Minibar Soft Drink	6
Minibar Beer	9
Minibar Cider	9
Minibar Picco Wine White	10
Minibar Picco Wine Red	10
Minibar Prosecco	10
Minibar Sparkling Water	5
Minibar Mars Bar	5
Minibar Snickers Bar	5
Minibar Chips	5
Minibar Nuts	6

To restock your minibar, simply contact Service One via the button on your in-room phone.

Our Bars and Restaurants



UMA Restaurant

Embark on a culinary journey to Peru at UMA, where the menu showcases bold flavours influenced by the Incas, Europeans, Africans, and Asians, crafted using the finest Western Australian produce. The vibrant décor reflects Peru's rich culture, creating an immersive dining atmosphere.



Monty's Restaurant

Start your day with a nutritious buffet breakfast at Monty's, prepared with the best locally sourced Western Australian ingredients. The relaxed setting and diverse breakfast options cater to a variety of preferences, ensuring a satisfying start to the morning.



Más Vino Wine Bar

Nestled within the hotel, Más Vino offers a sophisticated yet relaxed setting to explore an extensive selection of Australian and international wines. The bar's tasteful décor and curated wine list make it an ideal spot for unwinding after a day in Perth.



Hill Street Bar

A laid-back venue with friendly service and familiar flavours, Hill Street Bar provides a welcoming atmosphere for guests. Whether you're stopping by for a quick lunch, catching up over drinks, the bar offers the perfect setting to unwind.



Wellness Menu

Available from 6:30am - 10:00pm

Restore Juice Beetroot, apple, carrot, lemon and ginger	12
Glow Juice Red dragon fruit, pink lady apple, lime, raspberry	12
Green+ Juice Pear, sliverbeet, lemon, fennel, cucumber	12
Tumeric Chai Latte Tumeric, ginger, clove, milk	9
Chia and Coconut Pudding Chia and coconut pudding, berries, maple granola	18
Cookies Raisin and oatmeal cookies	12
Fruit Bowl Seasonal local fruit selection, natural yoghurt, berries and crunchy granola	18
Poke Bowl Brown rice, cucumber, edamame, charred corn, avocado, asian slaw, cured salmon, sesame dressing, harissa aioli	29

Sleep Menu

Available from 9:00pm - 10:30pm

Native Sleep Tea Pan Pacific Perth's Tea made from Native Australian ingredients	12
Tumeric Chai Latte Tumeric, ginger, clove, milk	9
Warm Milk Choose from full cream, skim milk, oat milk, almond milk, lactose free, soy	5
Chia and Coconut Pudding Chia and coconut pudding, berries and maple granola	18
Cookies Homemade oatmeal and raisin cookies	12
Fruit Bowl Seasonal local fruit selection, natural yoghurt, berries and crunchy granola	18
Chicken Pita Wrap Grilled chicken, lettuce, tatziki, tomatoes, avocado and dhukka	30





Contents

Menus

Breakfast	1
Appetisers	4
Shares	5
Mains	6
Sides	7
Salads	8
Sandwiches & Burgers	9
Kids	10
Desserts	11
Wellness Menu	12
Sleep Menu	13
Late Night	14
Beverages	15

About Us

Sustainability	18
Our Restaurants	19

Explore our in-room menu and place your order via the QR code or call Room Service.

A service fee of \$6 is applicable per order.

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