CAFE BAZAR

A LA CARTE
MENU

PAN PACIFIC SONARGAON
DHAKA
Starters

Chilled Caponata with Smoked Salmon  Tk.2200
Norwegian smoked salmon fillet served on aubergine and vegetable salad

Beef Carpaccio  Tk.1700
Thinly sliced tenderloin garnished with gorgonzola sauce

Shrimp Cocktail  Tk.1500
Classic mix of prawns served on a bed of lettuce with cocktail sauce

Bruschetta  Tk. 500
Garlic toast topped with tomato and herbs

Insalata Caprese  Tk.1000
Sliced tomatoes and mozzarella cheese flavoured with olive oil, herbs and balsamic vinaigrette

Golden Fried Prawn  Tk.2450
Breaded and deep fried, prawn served with french fries & tartar sauce

Steamed Dim Sum  Tk.1600
Chicken and prawn dim sum, served with chili sauce

Thai Fried Chicken  Tk. 900
Deep fried Thai style chicken served with today’s special sauce

Buffalo Wings  Tk.1000
New York style chicken wings, marinated with lemon juice and black pepper
Served with a hearty barbecue sauce

Assorted Hot Snacks  Tk. 900
Vegetable pakura, chicken pakura, vegetable samosa,
Chicken samosa, vegetable spring roll & fried prawn

Fish Finger  Tk.1150
Finger cut boneless fish deep fried and served with french fries & tartar sauce.

All prices are inclusive of 12.5% service charge and applicable VAT
Caesar Salad
Crispy lettuce, grilled chicken or grilled/smoked prawn, parmesan cheese, fresh croutons, anchovies, turkey bacon & boiled egg served with caesar dressing

Greek Salad
Lettuce, cucumber, tomato, green pepper, onion, and black olive topped with feta cheese

Nicoise Salad
Tuna in oil, diced potato, baby green beans, tomato and hardboiled egg Served on a bed of lettuce with anchovies

Chicken Cashew Nut Salad
Combination of chopped tomatoes, capsicum, green chili, roasted cashew nut and roast chicken tossed with chef’s own dressing

Fresh Soup Kettles Made Daily

-Wonton Noodle Soup
Flavored with diced grilled chicken, shrimp dumplings, shallots, Bok choy, fresh ginger and leek with your choice of either glass noodles or thick wheat noodles

-Singaporean Laksa – World Famous!
Spicy prawn soup prepared with coconut milk, quails egg fresh garlic, bean curd, lemongrass and green chili

Chicken Hot Pot
Served with chicken stock, noodles, mushroom, tofu, cabbage and spring onion

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All prices are inclusive of 12.5% service charge and applicable VAT
Chicken Corn Soup
A hearty soup for productive day!
Served with green chili, vinegar and coriander leaves

Tk. 650

Minestrone Soup
Traditional Italian vegetables and pasta soup

Tk. 650

Classic Cream Soup
Mushroom/chicken

Tk. 600

Tomato & Basil Soup
All-time favorite with mint

Tk. 650

Classic Thai Soup
Traditional spicy Thai soup with a choice of prawn or chicken

Tk. 650

Beef Consommé Royal
With eggs, custard and vegetables

Tk. 700

Pasta & Noodles

Char Koay Teow
A Malaysian delicacy served in the ‘traditional manner’
with seasoned prawns, squid, garlic, chili paste and diced grade ‘a’ eggs
Served with thick, stir fried rice noodles

Tk.1700

Spaghetti Bolognaise
Spaghetti served with meat sauce, diced onion, celery, tomatoes,
Served with garlic bread, garlic and oregano

Tk. 900

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Spaghetti Carbonara
Spaghetti cooked with garlic, onion, egg, cream, turkey bacon and parmesan cheese served with garlic bread

Tk. 900

Spaghetti Napolitano
Spaghetti cooked in rich tomato sauce, served with garlic bread

Tk. 850

Penne Arabiata
Tube shaped pasta cooked with onion, garlic, chili and basil and served with garlic bread

Tk. 850

Cannelloni
Spinach and cheese stuffed flat pasta sheets with tomato sauce

Tk. 800

Lasagna
Ground beef, onion, garlic cloves, tomato paste, shredded mozzarella cheese, parmesan cheese layered with pasta sheets and white sauce

Tk. 1500

Burgers & Sandwiches

Pacific Chicken or Beef Burger
American signature dish
Both topped with thick cheddar cheese, beef bacon
Tomato, gherkin, raw onion rings and french fries
Your choice of either pepper or barbecue sauce

Tk. 1200 / Tk. 1350

The Sonargaon Special
Tender breast of chicken in a herb-parmesan egg batter
Topped with sautéed peppers, onions, tomatoes and mozzarella cheese
Nesting on a garlic bun

Tk. 1200

Our ‘Signature’ Club Sandwich
with chicken, turkey ham, beef bacon, fried egg, tomato and lettuce
White, rye or brown bread (a meal in itself!)

Tk. 1350

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Chicken Salad Sandwich
Served with french fries, shredded chicken, lettuce with mayonnaise

Veggie Sandwich
Served with french fries, layer of lettuces, tomato, cucumber, coleslaw

Grilled/Toasted/Plain Sandwich
Served with french fries, with a choice of cheese, tomato, beef strips, chicken

Chicken Tikka Wrap
with tomato and onions wrapped in paratha accompanied by Bangladeshi salad

Steak Sandwich
Served with french fries, minute steak, topped with gherkins, onion and tomato

Pizza

All our Pizzas are handmade with only the freshest ingredients, served thick and piping hot

Traditional Italian Pizza
Prepared with tomato sauce, beef pepperoni, anchovies, assorted olives and imported mozzarella cheese

Seafood Pizza
Assorted seafood smothered with imported emanthal cheese and fresh herbs

Smoked Chicken Pizza
Prepared with herbed smoked chicken, diced red onions, assorted olives, oregano and imported thick cheddar cheese

Pan Pacific Pizza
Served with anything you desire and topped with thick cheese of your choice

All prices are inclusive of 12.5% service charge and applicable VAT
# MEAT AND FISH

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price (Tk)</th>
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<tbody>
<tr>
<td>Veal Scaloppini with Marsala Wine, Mushroom and Gorgonzola</td>
<td>2500</td>
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<tr>
<td>Served with pasta and vegetables</td>
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<tr>
<td>Chicken Cordon Bleu</td>
<td>2400</td>
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<tr>
<td>Served with vegetables, mashed potato and light red wine sauce</td>
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<tr>
<td>Beef Medallions</td>
<td>1900</td>
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<tr>
<td>Served with mushroom and tarragon sauce buttered fettuccine and seasonal vegetables</td>
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<tr>
<td>Ossobuco Alla Milanese</td>
<td>1400</td>
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<td>Served with vegetables and risotto</td>
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<tr>
<td>Poached Salmon Fillet Steak</td>
<td>2100</td>
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<tr>
<td>Served with basil pesto sauce and fresh vegetables</td>
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<tr>
<td>Lobster Thermidor</td>
<td>6000</td>
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<tr>
<td>Served with steamed vegetable and rice</td>
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<tr>
<td>Stuffed Poached Fish</td>
<td>1500</td>
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<tr>
<td>Served with light saffron sauce, vegetables and steamed rice</td>
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<tr>
<td>Chili Garlic Prawn</td>
<td>2500</td>
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<tr>
<td>Spicy prawn cooked in chili garlic sauce served with fried rice</td>
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<tr>
<td>Chicken Clay Pot</td>
<td>1300</td>
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<tr>
<td>Chinese chicken prepared over charcoal</td>
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<tr>
<td>Cooked together with rice, bok choy and fresh mushrooms</td>
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<tr>
<td><strong>Nasi Goreng</strong></td>
<td>1450</td>
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<tr>
<td>Indonesian traditional fried rice with vegetables, chicken, seafood, Topping with one poached egg with a variety of pickles and chili sauce</td>
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Fish ‘N’ Chips  
Prepared in the “traditional manner”  
Served with tartar sauce and french fries  

Tk.1600

Shish Taouk  
Char grilled chicken kebab on skewer served with oriental fried rice  

Tk.1400

Spicy Half Chicken  
Boneless roasted half chicken marinated with red chili powder, salt and pepper  

Tk.1500

Imported Tenderloin Steak  
Tender beef steak, a flavorful crust rubbed with simple compound butter,  
made with garlic, rosemary and thyme  

Tk.4850

Imported Lamb Chops  
Tender juicy lamb meat best served slightly pink  

Tk.2500

Imported Sirloin Steak  
Marinated steak in a tasty chimichurri sauce made with garlic, cilantro, parsley  
and lemon juice  

Tk.3300

Grilled Jumbo Prawns  
Giant king prawn prepared with lemon butter sauce  

Tk.3100

Salmon Fillet  
Grilled pink salmon fillet prepared with lemon garlic butter sauce  

Tk.2100

All grilled dishes are served with sautéed vegetable or baked potato & choice of peppercorn  
sauce, mushroom sauce or B.B.Q sauce  

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Oriental Dishes

Butter Chicken
Marinated chicken in garlic, ginger, kashmiri red chili powder, methi leafs and cream Tk.1200

Mutton Shish Kebab
Marinated in garlic, ginger, turmeric and coriander, yogurt and spices Tk.1350

Beef Kalo Bhuna
Bone and meat cooked with special herbs Tk.1350

Biryani – Chicken/ Lamb
A bengali classic with kalijira flavored rice, seasoned with cardamom and green chilies Tk.1300 / Tk.1400

Bangladeshi Platter (Veg/ Non-veg)
You can ask our waiter for today’s selection, bharta (2 types) deshi salad, rice, dal, sobji curry and today’s meat or fish of the day Tk.1100/ Tk. 1500

Pungash/ Vetki Fish
A traditional boneless fillet of pangash vetki fish prepared with local spices, shallots and tomatoes Tk.2250

Silver Pomfret
Bhaja, curry, dopiaza or bhuna any style Tk.2350

Hilsha Fish
Chandpur hilsa fish marinated with local spices Tk.2200

Vegetable Curry
Sautéed with mushroom, green peas, capsicum, carrots and local spicy herbs Tk. 600

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Side Delights

Rice
Steamed, fried or biryani  Tk.300

Bhoona Khichuri  Tk.700

Naan or Chapati  Tk.300

Vegetable Bhaji  Tk.300

Dal (Lentil)  Tk.300

USA French Fries  Tk.400

Desserts

Tiramisu Cake
Coffee drenched sponge cake with mascarpone cream cheese and cocoa  Tk.550

Cassata Napolitana
Ice cream garnished with whipped cream, chocolate shavings and raspberry sauce  Tk.550

Baked Cheese Cake  Tk.550

Black Forest Cake  Tk.600

Cheese Platter  Tk.1050

Selection of Homemade Ice Cream  Tk.300

Butter Scotch Sundae  Tk.350

All prices are inclusive of 12.5% service charge and applicable VAT
Fresh Fruit Salad with Ice Cream  Tk. 350
Sizzling Choco Brownie with Ice Cream  Tk. 550
Cream Caramel  Tk. 300
Seasonal Fresh Fruit Platter  Tk. 350
Assorted Bengali Sweets  Tk. 650

**Refreshing Beverages**

Hot Herbal Teas, Pacific Coffee Blend  TK.300
Iced Lemon Tea  TK.300
Espresso, Cappuccino, Rich Hot Chocolate  TK.550
Fruit Smoothies with Yoghurt  TK.550
Variety of Fresh Fruit Juices  TK.400

All prices are inclusive of 12.5% service charge and applicable VAT
Low Fat or Whole Milk                                TK.300
Traditional Masala Tea (A True Bangladeshi Delight) TK.300
Sweet or Salted Lassi                                TK.350
Thick Vanilla, Banana, Strawberry and Chocolate Milkshakes TK.350

**Soft Drinks (Imported)**

Coke, Sprite, Diet Coke, Ginger Ale, Club Soda and Tonic Water TK.300
Evian Water (50 Cl)                                     TK.300
Perrier Sparkling Water (33 Cl)                         TK.330

You can also enjoy a wide unique selection of delicious, elegant array of freshly prepared and carved items from our Lunch & Dinner Buffet..

Also available on request, is a vast selection of imported wines, beer and cocktails which can be found on a separate beverage menu. Please ask for the alcohol menu for any of our serving staff and we would be delighted to serve you from our finest collection of alcoholic beverages.

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