

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.

[Click right to explore our new menu.](#)



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

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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.

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

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

Choice of eggs, cumberland sausage, cherry tomatos on vine, artisan sourdough bread, portobello mushrooms, full rasher bacon, crunchy herb potatos, spiced baked beans

38

Pancake Lombardy ^v

Fluffy buttermilk pancakes, mascarpone cream, seasonal fruit compote, honeycomb, mango compote

28

Brioche Toast ^v

Brioche bread, whipped maple cream, fresh berries, berry compote, poached seasonal fruit

25

Spiced Eggs Atlantic ^{VOGFO}

Soft English muffins topped with smoked Tasmanian salmon, wilted spinach, poached eggs, smoked paprika hollandaise and crisp fried shallots.

30

Mushroom Bruschetta ^v

Artisan sourdough bread, truffle hummus, assorted mushroom, gremolata, pine nuts

28

Eggs Your Way ^{VOGFO}

Two farm fresh eggs cooked to your preference, served with your choice of two sides and artisan sourdough.

24

Shakshouka ^{VGFO}

Eggs gently simmered in a rich spiced tomato and capsicum sauce, served with labneh and warm Turkish bread.

30

Add-ons

Avocado	8	Mushrooms	8
Bacon	9	Sauteed spinach	5
Chicken & thyme sausage	6	Cumberland sausage	10
Hash browns	6	Cherry tomatoes	9
Spiced baked beans	8	Crunchy herb potatoes	6





Green Goddess Salad

Light and Healthy

Available from 6:30am - 11:00am

7:00am - 11:00am (Saturday, Sunday & Public Holidays)

- | | |
|---|----|
| Toasted Maple Granola ^{VG N} | 14 |
| Home made granola with oats, pepitas, walnuts, almonds, macadamia nuts, cranberry, sultanas, coconut, natural yoghurt & almond milk | |
| Green Goddess Salad ^{VG GF} | 22 |
| Seasonal fresh leafy greens, quinoa, seed & nuts savuory granola, cherry tomato, cucumber, beetroot, orange segments, green godddess dressing | |
| Fruit Salad ^{VG} | 18 |
| Seasonal local fruits, natural yoghurt, berries, chia seeds and coconut flakes | |

The Bakery

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



Beverages

Available from 6:30am - 9:00pm (Monday - Friday)

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

Juice Orange Juice, Green Apple Juice, Pineapple Juice, Tomato Juice	9
Restore Juice Beetroot, apple, carrot, lemon & ginger	12
Glow Juice Pink Dragon fruit, pink lady, lime & raspberry	12
Green+ Juice Packham pear, silver beet, lemon, fennel & cucumber	12
Coffee Barista Coffee Regular	6
Barista Coffee Large	7
Pot of Tea English breakfast, earl grey, chamomile, rose with french vanilla, green tea with jasmine, peppermint tea	6
Plant-based milk, monin syrup, extra shot	0.70

Caviar

Available from 11:00am - 11:00pm

Caviar Kristal 20g GFO DFO H

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

270

Caviar Transmontanus 30g GFO DFO H

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

220



Appetisers

Available from 11:00am - 11:00pm

- 1 dozen Freshly Shucked Oysters** GF DF 68
Coffin Bay Oysters, renowned for their pristine ocean flavour, served with lemon wedges and Tabasco sauce
- 1/2 dozen Freshly Shucked Oysters** GF DF 36
A selection of six Coffin Bay Oysters, elegantly served with lemon wedge and Tabasco sauce
- Shark Bay Scallops** GF N 33
Oven-baked Shark Bay scallops finished with pistachio and garlic butter
- Tuna Tataki** GF DF 36
Seared Big Eye tuna served in a delicate mushroom broth with shiso leaf, alfalfa sprouts, kiwi ponzu, finger lime pearls, and a touch of sesame oil.



Shark Bay Scallops



Shares

Available from 11:00am - 11:00pm

Baked Brie ^v 35

A decadent wheel of warm baked brie cheese, paired with herbed ciabatta bread, golden Postcode honeycomb, and confit local garlic for a rich, velvety finish.

Melanzane e Burrata ^{v H GFO} 33

Sicilian-style eggplant gently baked in napoletana sauce, adorned with La Delizia burrata and delicate Parmesan snow, served alongside rustic charred bread.

Cheese Plate ^{GFO} 39

A curated selection of Halls Family Dairy cheese, Gindi Blue cheese, and Brunswick River Cheddar, artfully presented with house-dried local muscat grapes, seasonal fruits, quince paste, Postcode honeycomb, and compressed apple.

Charcuterie Plate 39

An elegant assortment of Eurostyle Champagne ham, Jamón Serrano, and Montecatini Truffle salami, complemented by Sicilian olives, guindillas, crushed tomatoes, compressed apple, and toasted ciabatta bread

Charcuterie Plate & Baked Brie

Mains

Available from 11:00am - 11:00pm

- Filet Mignon** ^{GF} 70
200g Angus Pure pasture-fed tenderloin with portobello mushroom sauce, truffle mushroom butter and fondant potato
- Grilled Snapper** ^{GF H} 42
Delicately grilled tropical snapper accompanied by fondant potatoes and a bright, flavourful Antiboise salsa.
- Pan-Seared Duck Breast** ^{GF DFO} 40
Grilled duck breast paired with crispy hash cake, confit fennel, and finished with a rich fig jus.
- Hainanese Chicken Rice** ^{GF DF H} 33
Tender chicken thigh, chilli sauce, house-made sweet soy, soft egg, cucumber
- Spaghetti Alla Vongole** ^{DF H} 33
Shark Bay Clams, spaghetti, olio di peperoncino
- Spaghetti Alla Norma** ^{V H DFO} 33
Sicilian-style eggplant simmered in napoletana sauce, topped with La Delizia burrata and finished with delicate Parmesan snow.
- Fish & Chips** ^{DF} 36
WA reef fish, beer battered chips, lemon wedge



Spaghetti Alla Vongole



Sides

Available from 11:00am - 11:00pm

- Grilled Broccolini** GF VE DF N H **16.50**
Char-grilled broccolini served with romesco sauce, creamy cashew nut cheese, toasted almond flakes, and grilled lemon
- Garden Salad** VE GF DF H **9.50**
Garden vegetables
- Garlic Butter Seasonal Vegetables** GF V DFO H **12**
Fresh Seasonal Vegetables sauteed in garlic butter, finished with fresh herbs & lemon
- Truffle Parmesan Mash Potato** GF V H **12**
Velvety mashed potato infused with Australian truffle olive oil and parmesan snow.
- Truffle Parmesan Chips** v **15**
Crispy beer-battered chips tossed with Australian truffle olive oil and a dusting of Parmesan snow
- Coffee Baked Potato** GF V H **12**
Coffee-baked potatoes served with sour cream and sweet chilli sauce
- Steamed Rice** DF VEG DF **6**
Fragrant basmati rice and brown rice

Salads

Available from 11:00am - 11:00pm

Rocket & Pear Salad NFO VO

A delicate medley of peppery rocket, radicchio, and sweet pear, complemented by candied walnuts, shaved Parmesan, and shards of crispy Jamón finished with a silky balsamic dressing for perfect balance and depth.

30

Caesar Salad GFO HO

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

27

Add chicken +6



Rocket & Pear Salad



Sandwiches & Burgers

Available from 11:00am - 11:00pm

Wagyu Smash Burger

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

Grilled chicken, egg, tomato, crisp lettuce and bacon layered with house-made aioli on toasted bread.

30

Kids

Available from 11:00am - 11:00pm

Petit Grazing Platter GFO

Eurostyle champagne ham, edam cheese cubes, apple stick, boiled egg, lettuce, mango chutney, Jatz

18

Petit Chicken Schnitzel H

Crispy chicken schnitzel and chips

16

Petit Fish & Chips DF H

Crispy WA fish & chips with tomato sauce

19

Spaghetti Napolitana V H

Spaghetti, tomato sauce, parmesan cheese

15

Add chicken +6



Spaghetti Napolitana



Desserts

Available from 11:00am - 11:00pm

- | | |
|---|-----------|
| Wine Poached Pear Almond Tart <small>v</small> | 20 |
| Wine poached pear, almond tart, pear gel, lemon mascarpone cream | |
| Baked Hazelnut Chocolate cheesecake <small>v, H</small> | 20 |
| Hazelnut and chocolate baked cheesecake, hazelnut crumb, mandarin gel | |
| Vanilla Panna Cotta <small>GF, NFO</small> | 19 |
| Silky vanilla panna cotta paired with cherry coulis, pistachio sponge, and crisp meringue plum shards | |
| Banana Split <small>GF, H</small> | 19 |
| Madagascar vanilla bean gelato, chocolate gelato, passion fruit sorbet, banana, chocolate sauce, praline | |
| Ice cream <small>H, V</small> | 12 |
| Flavour of the day with toppings (vanilla, chocolate, salted caramel gelato, passionfruit sorbet, fruit of the forest sorbet) | |



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	16
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





14 Cheese Plate

Late Night Menu

Available from 11:00pm - 11:00am

Cheese Plate GFO 39

Halls family dairy cheese, gindi blue cheese, vintage cheddar, house dried local muscat, fruits, quince paste, and postcode honeycomb, compressed apple

Charcuterie Plate GFO DF 39

Eurostyle champagne ham, jamon serano, montecatini salami truffle, 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 36

A delicate medley of peppery rocket, radicchio, and sweet pear, complemented by candied walnuts, shaved Parmesan, and shards of crispy Jamón finished with a silky balsamic dressing for perfect balance and depth.

Audren's Curry Special GFO 33

Ask Server for this week's curry, served with steamed rice, papadums and pickle

Fruit Salad VE 18

Seasonal local fruit with natural yoghurt a refreshing light option for a late-night treat.

Add Chicken + \$6

Beverages | Wine

Available All Day

Sparkling & Champagne

Ferngrove, Cuvée Brut
Great Southern, WA

150ml **250ml** **BTL**
12 **18** **46**

Cloak & Dagger Prosecco
King Valley, VIC

13 **19** **58**

Veuve Ambal Cremant
Burgundy, FR

18 **27** **62**

Pommery Brut Royale Reime
France

28 **42** **135**

White

Ferngrove, Sauvignon Semillon
Great Southern, WA

12 **18** **46**

Plantagenet 'Three Lions', Sauvignon Blanc
Mount Barker, WA

16 **25** **56**

Altus Rise Chardonnay
Margaret River, WA

15 **21** **52**

Credaro, Pinot Gris
Yallingup, WA

12 **19** **52**

Red

Plantagenet 'Three Lions', Pinot Noir
Mount Barker, WA

150ml **250ml** **BTL**
16 **22** **56**

Bruno Shiraz
Barossa Valley, SA

16 **22** **56**

Ferngrove, Cabernet Merlot
Great Southern, WA

12 **18** **46**

Credaro, Cabernet Sauvignon
Great Southern, WA

12 **19** **51**

Dessert

Azahara, Moscato
Murray Darling, VIC

40



Beverages

Available All Day

Emu Export	10
XXXXGold	11
Single Fin Summer Ale	13
Little Creatures Pale Ale, WA	12
Heineken	11
Cascade Light	9
Pinky Sunset Cider	12
Matso Ginger Beer	14
Jacks& Cola Stubs	16
Yeah Buoy <0.5%	10
Curatif Cocktails	
Negroni	25
Mai Tai	25

Beverages | Non-Alcoholic

Available All Day

Soft Drinks

Select from Coca Cola, Sugar Free Coke, Ginger Ale, Soda Water, Sprite, Tonic

7

Juice

Select from orange, apple, pineapple, cranberry, tomato, grapefruit

8

Water

Mount Franklin sparkling water

7



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.



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.