



Restaurant Menu

SOUPS

GRATINATED FRENCH ONION SOUP (Cheese Croutons, Fresh Herbs)	750
CREAM OF BUTTERNUT SQUASH With Pistou, Fresh Bread Rolls	700
TOM KHA GAI SOUP (Thai Chicken, Coconut, Mushroom & Jalapeno Peppers)	800
CLEAR CHINESE CHICKEN, VEGETABLE & NOODLES SOUP (Bok Choy, Chicken, Noodles, Carrots, Mushrooms, Spring Onions, Ginger Strips)	800

STARTERS

CLASSIC PAN PACIFIC COBB SALAD Cajun Grilled Chicken, Avocado, Boiled Egg, Iceberg Lettuce Chives, Crispy Bacon, Blue Cheese	1200
FRESH ORGANIC GARDEN SALAD Mixed lettuce, Cucumber Ribbons, Cherry Tomatoes, Asparagus tips, Apples, Red radishes (Choice of dressings: Honey Orange Mustard, Caesar Dressing, Honey Balsamic, Herb Vinaigrette)	800
OCTOPUS SALAD Mixed Bell Peppers, Cucumber Ribbons, Fresh Coriander, lime Oil dressing, Pesto tapenade	1500
TEMPURA FRIED KING PRAWNS Crispy fried, Curry Lime Aioli, Mixed Organic Leaves, Grilled Garlic Bread	3000
CHICKEN SATAY Peanut Butter Dip, Mixed Leaves & Grilled Garlic Bread	1200
TUNA & AVOCADO SOYAYE Tuna, Avocado, Sesame seeds, Soy Sauce, Wasabi, Scallions & Lettuce	1200
CALIFORNIA ROLLS Nori sheet, dried seaweed lava, Vinaigrette Rice, Avocado, Carrots, Cucumber & Sesame Seeds with Wasabi Soy Sauce-Sushi Ginger	1100

MAIN COURSE

FILLET OF BEEF-200g Grilled to perfection, Grilled Vegetables, Mashed Potatoes, Mushroom Demi	2950
GRILLED PORK CHOPS With Apricot Dijon Mustard Glaze, Creamy Mashed Potatoes, Steamed Market Vegetables, Fresh Herbs	2300
JAPANESE PORK SHOGAYAKI Thinly strips of pork, Ginger, Soy Sauce, Chili pates, Spring Onions, on a Sizzler plate, Steamed Rice, Kimchi, Teriyaki Sauce	2000
GRILLED RIB-EYE STEAK-300g Rosemary Oil, Ugali, Creamed Spinach, Caramelised Onions, Chachandu	2900
CHAPATI CHICKEN WRAP Marinated Chicken flakes, crispy fried in hot and sweet with mixed bell peppers wrapped in chapatti, crispy rosemary French Fries, with fresh Herbs	1400
T. BONE STEAK-330g Grilled to your liking, Ugali/Potato Wedges, Saute Local Vegetables Rosemary Oil, Ugali, Creamed Spinach, Caramelised Onions, Chachandu	3200
GRILLED CHICKEN BREAST Honey-Lemon Dijon Mustard, Cherry tomatoes, Mashed Potatoes, Creamed Spinach	2200
BBQ BEEF SHORT-RIBS-350g Braised to perfection, Pan Pacific inhouse BBQ glaze, Cheesy Onion Rings, Rosemary Fries, Mixed Leaves	2700
RACK OF LAMB Marinated, grilled to perfection, Minted Jus, Sweet Potato Wedges, Steamed Vegetables	3200
MIXED GRILL PLATTER 1- (4 Persons) Grilled Whole Capon, BBQ Beef Short Ribs, Grilled Pork Chops, Choma Sausages, Ugali, Roasted Plantains, Sweet Potato Wedges, Kachumbari, Creamed Spinach	9000
MIXED GRILL PLATTER 2- (2 Persons) Grilled ½ Chicken, BBQ Beef Short Ribs, Choma Sausage, Ugali, Plantain/Sweet Potato Wedges, Kachumbari & Creamed Spinach	4800

SEA FOOD SELECTION

GRILLED KING PRAWNS Garlic, Dill, Lemon, Clarified Butter, Avocado Salsa, Pella Rice (4 pcs)	5,200
LOBSTER TAILS 250 Grams, grilled with Tamarind, garlic Orange Butter Sauce, Creamy Fettuccini Pasta	2800
PAN-SEARED RED SNAPPER FILLET Roasted Garlic, Orange Dill Butter, Paella Rice, Fresh Herbs	2500
NORWEGIAN SALMON Grilled to perfection, Roasted Almond Creamy lemon Sauce, Linguini pasta, Fresh Basil & Parmesan Shavings	4800
WHOLE TILAPIA FISH Crispy Deep Fried with tomato/Coconut turmeric Sauce, Coconut Rice/Ugali, Mchicha and Kachumbari	2800
FAMILY SEA FOOD PLATTER- (4 Persons) Lobster, King Prawns, Baby Calamari, Crab Claws, Red Snapper Skewers, Vegetable Rice, Potato Wedges, Grilled Vegetables	17000

SIDE DISHES

BROWN/WHITE-CHAPATTI	350
CREAMY MASHED POTATOES	350
BROWN/WHITE UGALI	350
HOMEMADE FRIES	400
SAUTE TRADITIONAL KENYAN GREENS	400
MIXED STEAMED VEGETABLES	350

ASIAN FUSION & VEGAN

BUTTER CHICKEN Boneless Cubes of Chicken Breast, cooked in Creamy Indian Cashewnut curry paste, flavored with fresh Coriander leaves, served with butter Naan & Condiments	2200
LAMB VINDALOO Tender Succulent of Lamb Cubes, in medium spicy indian curry paste, infused tamarind, lemon and jaggery, Served with Steamed lemon & Turmeric Rice, Traditional Condiments	2100
CHICKEN BIRIYANI Flavorful & colorful Rice with Chicken, a taste blend of Arabic Spices, infused with natural Yoghurt	2200
KADAI PANEER Cottage Cheese in spicy Indian Masala, with freshly ground spices, mixed bell peppers, Methi Paratha & Condiments	2000
ADRARI ALOO GHOBI Potato & Cauliflower, stir-fried with fresh ginger strips, Onion, Tomato Masala, Tandoori Roti, with traditional Condiments	1500
VEGETABLE FAJITA Corn Tortilla, assorted vegetables, Avocado Mango Salsa, Hand Cut Fries, Traditional Condiments	1750
BAKED STUFFED PEPPERS Sauteed Vegetables, Cheese, Fresh Herbs, Masala Chips, Mixed Lettuce, Reduced Tomato Jus	1600
MILE-FUELLE OF WHITE POLENTA Mozzarella Cheese, pesto eggplant, Bell Peppers, Zucchini, Tomato Concasse, Fresh Herbs	1200
PENNE ARRABIATA With fresh basil, pesto, tomatoes, Sundried tomatoes, Parmesan Cheese	1300

DESSERT

WARM CHOCOLATE BROWNIES, CARAMEL SAUCE	600
FLOURLESS CHOCOLATE SLICE WITH CHOCOLATE SAUCE	550
APPLE PIE WITH SCOOP OF VANILLA ICE-CREAM	850
FRUIT PLATE/FRUIT SALAD WITH NATURAL YOGHURT, ROASTED CASHEWNUIT & HONEY	750
ASSORTED ICE-CREAM (3 Scoops)	750



PAN PACIFIC

SERVICED SUITES NAIROBI

Drinks Menu

SOFT DRINKS

LIME CORDIAL TOT	100
SODA WATER	300
SPRITE	300
FANTA ORANGE	300
FANTA B CURRENT	300
BITTER LEMON	300
COKE ZERO	300
STONEY	300
COCA COLA (300ml)	300
TONIC WATER	300
GINGER ALE	300
MINERAL WATER (Still: 500ml)	300
MINERAL WATER (Still: 1L)	400
MINERAL WATER (Sparkling: 500ml)	400
MINERAL WATER (Sparkling: 1L)	500

GLASS	
APPLE JUICE	500
MANGO JUICE	500
PASSION JUICE	500
ORANGE JUICE	500
TROPICAL JUICE	500
FRESH JUICE	800

LOCAL BEERS

BOTTLE	
SMIRNOFF GUARANA	700
BEER GUINNESS	600
BEER PILSNER	600
TUSKER CIDER	600
TUSKER LAGER	600
TUSKER LITE	600
TUSKER MALT	600
BEER WHITE CAP	600

INTERNATIONAL BEERS

BOTTLE	
HEINEKEN ZERO	700
HEINEKEN	700
SAVANNAH DRY	700

RUM

	SHOT	BOTTLE
BARCADI GOLD	400	9,000
CAPTAIN MORGAN SPICED	400	9,000
CAPTAIN MORGAN BLACK	450	10,000
MALIBU	500	11,000
MYERS	500	11,000
RUM RON ZACAPA 23	1,400	32,000

VODKA

	SHOT	BOTTLE
ABSOLUTE	450	10,000
CIROC	650	14,500
GREY GOOSE	600	14,000
BELUGA NOBLE VODKA 750ML	800	18,500
BELVERDERE VODKA 750ML	1,100	32,500
KETEL ONE	650	14,500
SMIRNOFF RED	450	10,000

APERITIFS /DIGESTIFS

	SHOT	BOTTLE
CAMPARI	450	10,000
MARTINI DRY	400	9,000
JAGERMEISTER	450	10,000
APEROL	300	6,500
MARTINI ROSSO	400	9,000
MARTINI BIANCO	400	9,000
MARTINI EXTRA DRY	400	9,000
FERNET-BRANCA	450	10,000

LIQUEURS/OTHERS

	SHOT	BOTTLE
SHERIDAN 1LTR	500	15,000
AMARETTO DISARONNO	500	11,250
AMARULA CREAM	450	11,000
BAILEYS CREAM	500	11,250
BLUE CARACOA	300	7,000
CONTRIEAU	500	11,000
DRAMBUIE	700	16,000
GRANDMANIER	450	10,000
PIMMS NO 1	500	10,500
SOUTHERN COMFORT	400	9,000
TIA MARIA	450	9,300
TRIPLE SEC	400	8,250
SAMBUCA BLUE	300	7,000
SAMBUCA MOLINARI	350	9,000
SAMBUCA RED	400	9,000
LIQUOR SAMBUCA WHITE 750ML	300	7,000
KAHLUA LIQUERS	500	11,200
ARCHERS PEACH SCHNAPPS	450	11,000

BLENDED

	SHOT	BOTTLE
CHIVAS REGAL 750ML	650	14,500
BALLATINES 750 ML	400	9,000
J N B RARE 750ML	400	9,200
JW RED LEBEL 750ML	350	7,800
JW BLACK LABEL 750ML	450	10,200
JW BLUE LABEL 750ML	3800	90,000
JW DOUBLE BLACK 750ML	800	18,000
JW GOLD LABEL 750ML	1100	25,000
JW GOLD LABEL RESERVE 18YRS	1400	30,000
JW KING GEORGE V 700ML	8500	190,000
FAMOUS GROUSE 750ML	750	9,000

GIN

	SHOT	BOTTLE
BOMBAY SAPHIRE	500	11,200
BULLDOG GIN 750ML	500	11,000
GORDONS	450	10,200
TANQUERAY 10YRS	650	14,500
TANQUERAY SEVILLA	450	9,000
TANQUERAY DRY	450	10,200
BEEFEATER	400	10,000
BEEFEATER PINK	450	10,500
HENDRICKS GIN	1200	25,000

TEQUILA

	SHOT	BOTTLE
OLMECA GOLD	400	9,200
CAMINO	300	9,000
DONJULIO BLANCO	900	22,500
DON JULIO REPOSADO	1200	28,000
JOSE CUERVO REPOSADO	500	11,250
JOSE CUERVO BLANCO	500	11,250
PATRON ANEJO	1300	29,500
PATRON GOLD	1400	32,000
TEQUILLA PATRON SILVER	1200	28,000
TEQUILLA PATRON XO	1600	36,000

BRANDY AND COGNAC

	SHOT	BOTTLE
VICEROY	300	6,500
CAMUS	750	18,000
COURVOISIER V.S. 700ML	750	18,000
COURVOISIER V.S.O.P	1200	25,000
HENNESY XO	6000	149,000
HENNESY VS	750	18,000
HENNESY VSOP	2,300	52,000
MARTEL V.S.O.P	1800	25,000
MARTEL VS	800	19,000
REMY MARTINI XO	5000	110,000
MARTEL XO	6000	149,000
REMY MARTINI VSOP	1400	34,000

WHISKY

	SHOT	BOTTLE
JACK DANIELS 700ML	600	12,400
BULLEIT BOURBON	750	18,000
JIM BEAM	500	11,400
JACK DANIELS GENTLEMANS	800	18,000
JAMESON IRISH WHISKEY	500	12,500

SINGLE MALTS

	SHOT	BOTTLE
CARDHU 12 YRS 700ML	1200	27,500
MACALLAN 12YRS	2400	54,000
LAGAVULIN 16 YRS	1800	38,500
TALISKER 10YRS	950	21,500
GLENMORANGIE 18YRS 700ML	4500	100,000
CLYNELISH 14 YRS 700ML	1800	37,500
CRAGGANMORE 12 YRS 750ML	1200	27,500
DALWHINNIE 12 YRS 700ML	1400	32,000
CAOLILA	1250	27,500
SINGLETON 12YRS	600	14,500
SINGLETON 15YRS	2800	24,000
SINGLETON 18YRS	1500	34,000
TALISKER STORM	2000	22,000
GLENFIDDICH 12 YRS 750ML	850	19,500
GLENFIDDICH 15YRS 750ML	1250	28,000
GLENFIDDICH 18 YRS 750ML	1700	39,500
GLENFIDDICH 21YRS	8000	190,000
GLENKINCHIE 12 YRS	1300	29,000
GLENLIVET 12YRS	950	21,500
GLENLIVET FOUNDER RESERVE	2200	51,500
GLENMORANGIE 10YRS	1250	33,750
GLENMORANGIE LASANTA	1400	34,500

ALL COSTS ARE IN KENYAN SHILLINGS