

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
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	
Barista Coffee	
Regular	6.50
Large	7.20
Pot of Tea	6
English breakfast, earl grey, chamomile, rose with french vanilla, green tea with jasmine, peppermint tea	
Plant-based milk, monin syrup, extra shot	0.70

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 Transmontanus 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



Wagyu Smash Burger

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



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

	150ml	250ml	BTL
Sparkling & Champagne			
Ferngrove, Cuvée Brut Great Southern, WA	12		46
Cloak & Dagger Prosecco King Valley, VIC	13		58
Veuve Ambal Cremant Burgundy, FR	18		62
Pommery Brut Royal Reims Reims, FR	28		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	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

Beer

Emu Export	10
XXXX Gold	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

Non-Alcoholic

Soft Drinks Select from Coca Cola, Sugar Free Coke, Ginger Ale, Soda Water, Sprite, Tonic	7
Juice Selection from orange, apple, pineapple, cranberry, tomato and grapefruit	8
Water Mount Franklin sparkling water	7
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

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.

