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 VO GFO 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
Egg	3
Bacon	9
Chicken & thyme sausage	6
Hash browns	6
Mushrooms	8
Sauteed spinach	5
Cumberland sausage	10
Vine ripe tomatoes	9
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

Available from 11:00am - 11:00pm

Caviar

Caviar Kristal 20g GFO, DFO, H, I — 270
Served with classic accompaniments of crème fraîche, finely chopped chives and onions, crumbled hard-boiled egg, and warm blini.

Caviar Baeri 30g GFO, DFO, H, I — 220
Refined and delicate, presented with crème fraîche, fresh herbs, finely chopped onions, crumbled hard-boiled egg, and warm blini.

Appetisers

1 dozen Freshly Shucked Oysters GF, DF, H ,A — 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, H ,A — 36
A selection of six Coffin Bay Oysters, elegantly served with lemon wedge and Tabasco sauce

Shark Bay Scallops GF, N, H, A — 33
Oven-baked Shark Bay scallops finished with pistachio and garlic butter

Beef Carpaccio GF, H — 33
Angus Pure beef tenderloin, Manjimup fresh truffle, aji amarillo, Parmesano, radicchio, arugula.

Baked Brie V — 35
Brie cheese, ciabatta, Postcode honeycomb, local garlic.

Cheese Plate — 39
Triple Brie cheese, Local Blue Jindi, Brunswick River Cheddar, muscat grapes, quince paste, Postcode honeycomb.

Charcuterie Board — 39
Eurostyle Champagne ham, Jamón Serrano, truffle Felino salami, pitted Kalamata olives, guindillas.



Mains

Available from 11:00am - 11:00pm

Filet Mignon GF , H — 75
200g Angus Pure tenderloin, served with sautéed oyster mushrooms, shallot, truffle mushroom butter, garlic potato purée, red wine jus or black pepper jus

Barramundi GF, H. A — 42
Grilled barramundi, turmeric cauliflower, zucchini, cherry tomato, lemon, and Israeli couscous

Pan-Seared Duck Breast GF DFO — 45
Duck breast, pea glaze, raspberry jus, plum, peach, fennel, sweet potato mash

Hainanese Chicken Rice GF DF H — 33
Chicken thigh, jasmine rice, chilli sauce, sweet soy, soft egg

Spaghetti Calabrese DF — 33
Del Basso Italian chorizo, 'Nduja, spaghetti, olio di peperoncino

Spaghetti Alla Norma V H — 33
Eggplant, napoletana sauce, La Delizia burrata, pesto, parmesan

Fish & Chips DF, A — 36
WA reef fish, beer battered chips, lemon wedge

Wagyu Smash Burger H — 33
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

Club Sandwich HO — 30
Grilled chicken, egg, tomato, crisp lettuce and bacon layered with house-made aioli on toasted bread.



Filet Mignon

Available from 11:00am - 11:00pm

Salads

Rocket & Pear Salad NFO, VO — 30
Rocket, radicchio, pear, candied walnuts, parmesan, jamón, balsamic dressing.

Caesar Salad GFO, HO — 27
Cos lettuce, parmesan cheese,garlic croutons, boiled egg, house-made caesar dressing, prosciutto

Add chicken +6

Sides

Grilled Broccolini GF VE DF N H — 18
Char-grilled broccolini served with romesco sauce, creamy cashew nut cheese, toasted almond flakes, and grilled lemon

Garden Salad VE GF DF H — 12
Seasonal vegetables, light dressing.

Garlic Butter Seasonal Vegetables GF V DFO H — 15
Fresh Seasonal Vegetables sauteed in garlic buttter, finished with fresh herbs & lemon

Truffle Parmesan Mash Potato GF V H — 15
Mashed potato infused with Australian truffle olive oil and parmesan

Truffle Parmesan Chips V — 15
Beer-battered chips, Australian truffle olive oil, parmesan.

Coffee Baked Potato GF V H — 12
Coffee baked potato, sour cream and sweet chilli sauce

Steamed Rice GF, VE, DF, H — 6
Fragrant basmati or brown rice


Rocket & Pear Salad

Kids

Available from 11:00am - 11:00pm

Petit Grazing Platter GFO — 18
Eurostyle champagne ham, Edam cheese, apple sticks, boiled egg, lettuce, mango chutney, Jatz crackers

Petit Chicken Schnitzel H — 16
Crispy chicken schnitzel and chips

Petit Fish & Chips DF, H , A — 19
Crispy WA fish and chips with tomato sauce

Spaghetti Napolitana V H — 15
Spaghetti, tomato sauce, parmesan cheese

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 fruit sorbet, 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			
Cloak & Dagger Prosecco King Valley, VIC	13		58
Veuve Ambal Cremant Burgundy, FR	18		62
Pommery Brut Royal Reims Reims, FR			135
White			
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
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 7
Select from Coca Cola, Sugar Free Coke, Ginger Ale, Soda Water, Sprite, Tonic

Juice 8
Selection from orange, apple, pineapple, cranberry, tomato and grapefruit

Water 7
Mount Franklin sparkling water

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

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 12
Beetroot, apple, carrot, lemon and ginger

Glow Juice 12
Red dragon fruit, pink lady apple, lime, raspberry

Green+ Juice 12
Pear, sliverbeet, lemon, fennel, cucumber

Tumeric Chai Latte 9
Tumeric, ginger, clove, milk

Chia and Coconut Pudding 18
Chia and coconut pudding, berries, maple granola

Cookies 12
Raisin and oatmeal cookies

Fruit Bowl 18
Seasonallocal fruit selection, natural yoghurt, berries and crunchy granola

Poke Bowl 29
Brown rice, cucumber, edamame, charred corn, avocado, asian slaw, cured salmon, sesame dressing, harissa aioli

Sleep Menu

Available from 9:00pm - 10:30pm

Native Sleep Tea 12
Pan Pacific Perth's Tea made from Native Australian ingredients

Tumeric Chai Latte 9
Tumeric, ginger, clove, milk

Warm Milk 5
Choose from full cream, skim milk, oat milk, almond milk, lactose free, soy

Chia and Coconut Pudding 18
Chia and coconut pudding, berries and maple granola

Cookies 12
Homemade oatmeal and raisin cookies

Fruit Bowl 18
Seasonal local fruit selection, natural yoghurt, berries and crunchy granola

Chicken Pita Wrap 30
Grilled chicken, lettuce, tatziki, tomatoes, avocado and dhukka





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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.

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