

STRAITS  KITCHEN

SELECTION MENUS

3 COURSES | £128 PER PERSON

SET MENU

Choose one starter, one main dish and one dessert for all guests to enjoy.

SELECTION MENU

Choose three starters, three main dishes and one dessert to be enjoyed by the entire party - must include one vegetarian or vegan option for the starter and main dish.

Enhance your experience with a curated wine pairing, selected by our Sommelier.



STARTER

Crispy Berkshire Pork Belly

Honey Mustard and Chilli Sauce (D, E, F, M, SD, SE)

Crispy Tiger Prawns

Straits Black Pepper Sauce (C, D, E, G, MO, S, SE)

Straits Aromatic Duck Rolls

Aromatic Duck, Spring Onions, Cucumber, Hoisin Sauce (A, D, G, S, SE, SD)

Hot and Sour Lobster Soup

Infused Lobster Broth, Yuzu, Lemongrass, Chilli, Kaffir Lime (C, D, E, SD)

Steamed Dim Sum Beancurd Rolls

Ground Pork, Shrimps, Homemade Nam Jin Sauce (C, CE, D, E, G, MO, S, SD, SE)

Golden Crispy Truffle Cups (V)

Black Truffle, Morels, Trumpets, Carrots, Radishes (CE, D, E, G)

Straits Summer Rolls (VE)

Rice Paper Rolls with Shredded Pineapple, Mango, Cucumber, Mixed Peppers

Strawberries, Sweet Chilli Sauce (SD)

ALLERGENS

*A - Alcohol, C - Crustaceans, CE - Celery and Celeriac, D - Dairy, E - Egg, F - Fish, G - Gluten,
L - Lupin, M - Mustard, MO - Molluscs, N - Nuts, P - Peanuts, S - Soya Beans, SD - Sulphites, SE - Sesame,
V - Suitable For Vegetarians, VE - Suitable For Vegans*

Please inform us of any allergies or intolerance before placing your order, we are always happy to help.
A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT.

MAIN

Native Lobster Nonya Laksa

1107 kcal | 🌶️🌶️

Thick Rice Vermicelli in Spices, Lobster Broth, Coconut Gravy, Sambal Chilli served with Native Lobster, Fish Cakes, Bean Curd, Egg and Bean Sprouts (C, D, E, F, G, N, S)

Smokey Salai Short Scottish Ribs

667 kcal

Sarawak Mixed Peppercorn Sauce, Crispy Leeks (CE, D, E, G)

Saffron Rack of Yorkshire Lamb

946 kcal

Saffron Cumin Sauce, Roquito Peppers, Mint, Coriander Oil (CE, D, E, G, S, SD)

Asam Chargrilled Red Snapper

705 kcal | 🌶️

Tamarind Reduction, Fresh Tropical Salsa (F, SD)

Umami Black Cod

847 kcal

Marinated Miso Teriyaki Sauce, Edamame, Wasabi, Seaweed, Snow Fungus (A, F, G, S, SD)

Curry Laksa (VE)

815 kcal | 🌶️🌶️

Tofu Puffs, Brown Rice Vermicelli, Coconut Milk, Soy Broth (S)

Vegetarian Mee Goreng (V)

619 kcal | 🌶️🌶️

Fried Yellow Noodles, Beansprouts, Shredded Vegetables, Sambal Onion Ketchup (E, G, S, SD)

DESSERT

Mango (VE)

Mango Panna Cotta, Coconut Sago Pearl Soup, Fortune Cookies (G,SE)

Chocolate

*Pan Pacific London Guanacoa Chocolate Mousse, Brownies,
Crunchy Hazelnut Praline, Soursop Sorbet (D,E,F,G,N,S)*

Coconut

Thai Young Coconut Rice Pudding, Lemongrass, Pineapple, Lime Coconut Sorbet (D,S)





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