

# RESTAURANT PACAI

The flavor profiles of different world cuisines are often crafted from a variety of local ingredients. Yet each of these ingredients, on its own, can find a new home in the recipes of other cultures. Through openness and curiosity, we explore boundaries and seek balance — believing that, ultimately, there are more similarities between us than differences.

We create approachable dishes using ingredients familiar to our international guests. A classic ratatouille is paired with a tzatziki sorbet, or a beef tartare is enriched with kimchi (Korea), tamari (Japan), and cured bacon (Lithuania).

One thing we promise: we use only the freshest seasonal ingredients, most of which we source from local farms that have become our close partners and friends.

All the effort we pour into our craft culminates in a single bite, a sip, a fleeting moment of joy that inevitably fades away. This is the beauty of culinary art, and it is why each of these moments is so precious to us.

Truly yours,  
Restaurant PACAI team

# TASTING

## LITHUANIAN CHEESE TARTLET

with compressed cucumbers, fresh fennel,  
and local honey

## HAMACHI TACO

marinated fish in a homemade tomato flatbread with  
rhubarb and kimchi emulsion sauce

## BREAD AND CHIMICHURRI BUTTER

## BLUEFIN TUNA TARTARE

with cucumber and apple relish, fresh Japanese  
radish, topped with yuzu ponzu sauce

## WAFFLE

served with beef tartare, smoked egg yolk,  
and wild garlic

## VEGETABLE RATATOULLIE

roasted vegetables on a homemade tomato and bell  
pepper sauce, served with tzatziki sorbet

## HALIBUT

flavored with pumpkin and orange purée, served with  
lemon quinoa, segments of orange and kumquat, and  
almond sauce

## RASPBERRIES MOUSSE

with elderflower ice cream and rhubarb

## PETIT FOUR