

# TASTING

APPLE & BACON

PÂTÉ & ÉCLAIR

BREAD & BUTTER

CRUDO & CUCUMBER

DUMPLINGS & BROTH

SEA BASS & GNOCCHI

LAMB & LABNEH

BARBERRY, CURRANTS & ROSEMARY

RHUBARB, HONEY & BUCKWHEAT

PETIT FOUR

110  
wine pairing 65

# RESTAURANT PACAI

Good food doesn't have to be complicated. We believe in dishes that feel familiar — just a little better.

The finest plates often begin with the simplest things: fresh seasonal vegetables, a local farmer's cheese, a handful of herbs picked by our chefs. The same care guides our choice of meat and fish. Sourced from those who raise and catch responsibly, and with a genuine love for their craft.

Our job is to listen to what each ingredient wants to become. A little curiosity and the gifts of the season: that's all it takes for a simple bite to become something worth remembering.

Truly yours,  
Restaurant PACAI team

## BITES

CHICKEN LIVER PÂTÉ ÉCLAIRS	8
choux pastry, blackcurrant & port jelly, raspberry gel	
EEL TARTLETS	8
apple, cream cheese, eel & charcoal jelly	
DUCK & PLUM TARTLETS	8
plums, pickled mustard seeds, crispy shallots	
LITHUANIAN CHEESE CROQUETTES	7
labneh, dill mayo	
TROUT TARTLETS	7
burnt lemon cream, marinated zucchini	
(M) GOAT'S CHEESE & RASPBERRY WAFFLES	7
raspberries, basil	
(M) MINT, CUCUMBER & KEFIR TARTLETS	6
kefir gel, pea & cucumber, mint oil	
LA JOSÉPHINE OYSTER BY GILLARDEAU	8
rhubarb & shallots mignonette, lemon	

(M) - Vegetarian, (Ve) - Vegan

Please inform your server of any allergies or dietary requirements. Our team will be happy to accommodate you.

# SOUPS

# SALADS

(Ve) CHILLED RASPBERRY GAZPACHO	14
basil & asparagus sorbet, fresh raspberries, blanched tomato	
MUSHROOM CONSOMMÉ	15
duck dumplings, compressed rhubarb	
CAESAR SALAD	16
romaine hearts, anchovies, parmesan, croutons	
+ Tiger prawns	10
+ Corn fed chicken	12
(M) GARDEN SALAD	16
seasonal vegetables, honey mustard dressing	
+ Tiger prawns	10
+ Corn fed chicken	12
(M) BEETROOT & COTTAGE CHEESE SALAD	16
caramelised beets, berries, honey glaze, bee pollen	

## STARTERS

<b>KATAIFI TIGER PRAWNS</b>	18
yogurt & buttermilk, mint gremolata	
<b>BEEF TARTARE</b>	28
marinated mustard seeds, pickled cucumbers, confit garlic, potato crisp	
<b>SEA BASS CRUDO</b>	18
cucumber & apple tartare, cucumber consomme, mint oil, dill	
<b>TUNA TARTARE</b>	28
tomato & rhubarb, tomato water, ramson oil	
<b>TROUT CEVICHE</b>	18
jalapeño-coriander sauce, radish, buttermilk	
<b>BEEF TATAKI</b>	28
plums, garlic cream, furikake, yuzu, ponzu	
<b>(M) SLOW ROASTED ONION</b>	16
pecorino romano cream, pickled onions, nuts	
<b>(M) ASPARAGUS</b>	16
mushrooms, morels, pickled onion, black garlic	

## MAIN COURSES

<b>SEAFOOD PASTA</b>	24
prawns, clams, scallops, garlic-chilli oil, fresh herbs, buttered chicken broth	
<b>CHICKEN SCHNITZEL</b>	25
celeriac-apple remoulade, anchovy butter, toasted hazelnuts	
<b>WAGYU BEEF BURGER</b>	30
aged cheddar cheese, pickled onions, pancetta, arugula, kimchi mayo, fries	
<b>LAMB</b>	37
asparagus, peas, baby zucchini, labneh, fermented turnip, chimichurri, rye bread crumbs	
<b>SEA BASS</b>	34
potato gnocchi, blanched cherry tomatoes, tomato water	
<b>TROUT</b>	33
baby zucchini, asparagus beans, broccoli, edamame, fennel, sorrel pesto, white wine sauce	
<b>(V) POTATO GNOCCHI</b>	20
wild mushrooms, mushroom broth, quark cream, pickled rhubarb	
<b>BEEF</b>	
<b>Argentina sirloin</b>	45
<b>Uruguay tenderloin</b>	65
seasonal garden salad, grilled vegetables, red wine sauce	
<b>SIDES (to choose from)</b>	
<b>GARDEN SALAD   GRILLED VEGETABLES   PARMESAN FRIES</b>	6

## DESSERTS

<b>RHUBARB, HONEY &amp; BUCKWHEAT</b>	13
cheesecake mousse, poached rhubarb jelly, honey crisp, buckwheat honey ice cream	
<b>RASPBERRY, YOGURT &amp; HIBISCUS</b>	13
raspberry hibiscus mousse, yogurt ice cream, lemon cremeux, pollen meringue, orange blossom	
<b>CHERRY &amp; THYME MILLE-FEUILLE</b>	13
thyme & almond diplomat cream, maraschino cherry jelly, almond sorbet	
<b>(Ve) STRAWBERRY, PEA &amp; BASIL</b>	13
amatika chocolate cream, strawberry-pea compote, basil-lime sorbet	
<b>CHOCOLATE SOUFFLE TART</b>	13
almond & cacao sable, chocolate frangipane, Manjari chocolate souffle, almond sorbet	
<b>HOMEMADE ICE CREAM AND SORBETS</b>	6