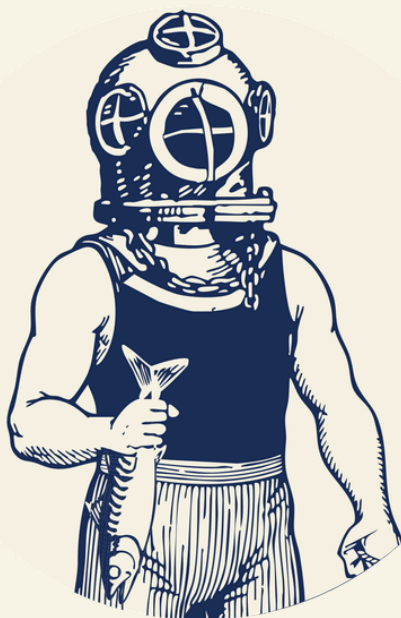


Paname

FRENCH CAFÉ-BRASSERIE



SEAFOOD COUNTER

HUÎTRES

Selection of french oysters on the blackboard

CAVIAR HOUSE OSCIETRA

30G • 2500

KALUGA CAVIAR

30G • 2100

BAKED SHELLS

COUTEAUX

480

Razor shells, butter, garlic

ESCARGOTS

480

Burgundy snails, butter, garlic

SALAD

AVOCAT & CREVETTES

480

Avocado, shrimps, salad / Add cocktail sauce +120

GRECQUE

460

Baby gem lettuce, feta cheese, shallots, cucumber, tomatoes

BURRATA DI BUFALA AUX TOMATES

680

Burrata di bufala, tomatoes, olive oil, lemon, basil, rocket

CRABE & AVOCAT

720

Crab meat, avocado, seafood sauce

GOURMET SELECTION

ŒUFS MIMOSA CLASSIQUE / POUTARGUE

200/320

Eggs mimosa classic, mayonnaise / bottarga

CEVICHE DE CREVETTES

460

Shrimps, coriander, lemongrass, tomatoes, red onion, garlic

ANCHOIS DE CANTABRIE (ESPAGNE)

820

Duo Cantabrian anchovies, cherry tomatoes, bread

CARPACCIO

TRUITE SAUMONÉE SAUVAGE	440
Wild salmon trout, trout eggs, lemon caviar	
THON AKAMI JAPONAIS	580
Akami tuna, dried olives, tomatoes, basil, capers	
SAINT-JACQUES D'HOKKAIDO (JAPON)	820
Japanese Hokkaido scallop, pomegranate, chives, lemon caviar	
BŒUF ANGUS	490
Angus beef, pesto, frisée salad	
TOMATES ANCIENNES (HEIRLOOM)	380
Heirloom tomatoes, olive oil, lemon, garlic	

HOT STARTERS

CALAMARS FRITS	420
Deep-fried baby squid, tartar sauce	
CREVETTES CROUSTILLANTES	420
Crispy shrimps, seafood sauce	
GAMBAS DE MADAGASCAR	880
Madagascar shrimps (Jumbo), pastis, garlic, butter	
SOUPE À L'OIGNON	450
French onion soup, croutons, comté	

RISOTTO

SAUCISSE ITALIENNE AUX HERBES	580
Italian herb sausage, zucchini, chili	
FRUITS DE MER	850
Red carabineros, baby squid, shrimp	

PASTA

SPAGHETTI

VONGOLE STYLE

Garlic, olive oil

MANILA CLAM *Add bottarga +250* 780

RAZOR SHELLS 620

CRAB MEAT 680

POUTARGUE

Bottarga, olive oil, garlic, parsley, trout eggs

850

TRUFFE NOIRE D'HIVER

Winter black truffle

850

CREVETTES CARABINEROS

Red carabineros & camarones

1250

FISH

SAINT-JACQUES D'HOKKAIDO (JAPON)

Hokkaido scallops, ratatouille, butter, garlic

1,250

FISH & CHIPS

Fish of the day, french fries, salad, tartar sauce

680

DAURADE GRILLÉE

Seabream Brittany, ratatouille

740

CEVICHE DE DAURADE

Seabream, coconut milk, mango, lime, coriander, chili

810

CABILLAUD

Codfish grilled or steamed, ratatouille, salad

980

SOLE SAUVAGE

Dover Sole Brittany, + choose one side

MEUNIÈRE Butter lemon 1,950

GRENOBLOISE Capers 2,150

MEAT

CUISSE DE POULET 650

Spicy baby chicken marinated with onions, chili, garlic, french fries

PARMENTIER DE CANARD 730

French duck confit, mashed potatoes, salad

TARTARE DE BŒUF ANGUS FRITES 720

Italian : Shallots, basil, pine nuts, dried tomatoes, parmesan

French : Capers, shallots, pickles, mustard, ketchup, egg yolk, tabasco sauce

BAVETTE 880

Angus flank steak, french fries, salad

SIDES

RATATOUILLE 220

Mixed vegetables

HARICOTS VERTS EXTRA FIN (KENYA) 320

Extra fine green beans

FRITES MAISON 200

Homemade french fries / Add truffle +150

PURÉE DE POMMES DE TERRE 200

Mashed potatoes / Add truffle +150

SALADE VERTE & HERBES 200

Green salad, herbs

DESSERT

CHOCOLAT VALRHONA NEMS Spring rolls chocolate, sugar, berries	320
RIZ AU LAIT Rice, vanilla, milk, salted caramel	380
CHOUX GLACÉ CARAMEL Choux pastry, caramel ice cream, whipped cream	400
FONDANT AU CHOCOLAT VALRHONA Lava cake Chocolate, vanilla ice cream	450
FRUITS ROUGES & CHANTILLY Mixed berries, whipped cream	580

CRÊPE

LEMON BUTTER	200
CHOCOLATE PRALINE	240

ICE CREAM

BOULE DE GLACE / 1 SCOOP <i>Vanilla / Chocolate / Salted Caramel / Sorbet Yuzu</i>	150
KAD KOKOA ICE CREAM SELECTION <i>Sorbet dark chocolate / Lemon tart / Caramel macadamia</i>	250

PICTURES



SIGNATURE COCKTAILS

PANAME G&T 380

Gin infusion • Herbs Tonic

MIMOSA FRAMBOISE 380

Prosecco • Raspberry • Cream

WHITE BLOSSOM 420

Vodka • St-Germain • Lychee

ROSE PISCINE 440

Gin • Rosé Wine
Grapefruit Grenadine

GIN & GROSEILLE 450

Gin • Aperol • Gooseberry •
Grapefruit

TIPSY THAI TWIST 390

White rum • Lemongrass
Kaffir lime • Chili

COPACABANON 420

Cachaça • Rum • Calamansi

MADAME PANAME 420

Vodka • Raspberry
Hibiscus • Citrus

CAVA ESPRESSO MARTINI 460

Espresso • French Calvados

CLASSIC COCKTAILS

APEROL SPRITZ 350

Aperol • Prosecco
Soda Water

MARGARITA 380

Tequila • Triple Sec • Lime

SOUTH SIDE 380

Gin • Fresh Lime • Mint

WHISKEY SOUR 400

Whiskey • Lemon • Egg white

NEGRONI 420

Gin • Campari • Vermouth

LONG ISLAND ICED TEA 420

Vodka • Gin, Rum
Tequila • Triple Sec

MOJITO 350

White Rum • Fresh Lime
Mint

PIÑA COLADA 350

Rum • Malibu • Pineapple

MIDORI SOUR 380

Midori • Fresh Lemon • Egg
white

BELLINI 380

Prosecco • White
Peach Puree

ESPRESSO MARTINI 400

Vodka • Espresso • Kahlua

OLD FASHIONED 450

Bourbon • Angostura



MOCKTAILS

280

KETO COCONUT MOJITO

Coconut water • Lime • Fresh mint • Soda water

HEALTHY KIWI LIME

Kiwi • Lime • Fresh mint • Soda water

STRAWBERRY POMEGRANATE

Strawberry • Pomegranate juice • Lime • Soda water

BLUEBERRY LIME

Blueberry • Lime • Soda water

COMBAVA LIME

Kaffir lime • Lime • Fresh ginger • Soda water



FRESH SQUEEZED JUICES

240

ORANGE • PINEAPPLE • WATERMELON

YELLOW LEMON • GREEN LEMON

Choose one or mixed fruits !

SMOOTHIES

260

VERT MONTMARTRE

Pineapple • Green Apple • Ginger

BERRY SIAM

Raspberries • Watermelon • Basil

LITCHE GARDEN

Lychee • Mint • Citrus

CHAO PHRAYA SUNRISE

Mango • Passion Fruit • Grenadine

LUMPHINI EXOTIC

Strawberry • Pineapple • Passion fruit

SOFT DRINKS

120

COKE

COKE ZERO

SPRITE

GINGER ALE

WATER

EIRA NORWEGIAN NATURAL
MINERAL WATER

400 ml

120

700 ml

170

EIRA NORWEGIAN SPARKLING
MINERAL WATER

400 ml

120

700 ml

170

COFFEE • ILLY

ESPRESSO

120

MACCHIATO

130

AMERICANO

140

CAPPUCCINO

140

MOCHA

140

LATTE

140

CHOCOLATE

140

+ 10 for Ice

TEA

140

INFUSION TEA

- Earl Grey
- Jasmin
- Green Tea

ICED TEA

260

- Peach Mint
- Lemon Ginger
- Hibiscus Berry

BEERS

SINGHA DRAUGHT

220 • 320

250 ml • 500 ml

STELLA ARTOIS DRAUGHT

260 • 400

250 ml • 500 ml

BEERLAO DARK

280

330 ml Bottle

SAN MIGUEL LIGHT

240

330 ml Bottle



@panamerestaurantbkk

WINES

BY GLASS • BOTTLE

BUBBLES

ANNA SPINATO VALDOBBIADENE

350 • 1800

PROSECCO

Italy

ROSE

BY OTT PROVENCE

380 • 1900

France

WHITE WINE

MONTGRAS DAY ONE • CHARDONNAY

Chile 350 • 1600

TRACY & CIE LES MARNES • SAUVIGNON

France 380 • 1900

ATA RANGI 'TE WA' • SAUVIGNON

New Zealand 400 • 2000

DOMAINE DU PRE SEMELE • SANCERRE

France 450 • 2200

RED WINE

LA CHAPELLE • PINOT NOIR

France 350 • 1600

ATA RANGI CRIMSON • PINOT NOIR

New Zealand 380 • 1900

MONTGRAS INTRIGA • CABERNET SAUVIGNON

Chile 400 • 2000

CHATEAU TEYSSIER • SAINT-EMILION

France 450 • 2200



WINE LIST

CHAMPAGNE FRANCE

Louis Roederer

½ Collection 245	2,300
Collection 245	4,000
Blanc de Blancs, 2016	6,500
Rosé Vintage, 2017	6,500
Cristal Brut, 2016	20,000

WHITE WINE FRANCE

BURGUNDY- CHARDONNAY

Chablis

William Fèvre, 2023	3,200
William Fèvre 1er Cru, 2020	5,400

Pouilly-Fuissé 1er Cru

Domaine Verget, 2023	4,400
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Vougeot 1er Cru

Domaine de la Vougeraie, 2021	12,500
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BURGUNDY - SAUVIGNON

Saint-Bris

William Fèvre, 2021	2,500
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LOIRE VALLEY - SAUVIGNON

Sancerre

Domaine de Vacheron, 2023	3,500
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Pouilly Fumé

Château de Tracy, 2023	3,200
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ALSACE

Zind-Humbrecht

Pinot Blanc, 2023	2,500
Pinot Gris, 2017	3,300
Riesling, 2021	3,600

NEW ZEALAND

Chardonnay

Main Divide, 2023	2,000
Felton Road, 2023	3,600

RED WINE FRANCE

BURGUNDY

Pinot Noir

Les Parcellaires, 2023 4,500

Marsannay

Jean-Claude Boisset, 2021 4,500

Geantet-Pansiot, 2022 4,700

Corton

Domaine Larue, 2022 5,900

Pommard 1er Cru

Jean Monnier Fils, 2021 6,000

Savigny-lès-Beaune 1er Cru

D. Bouchard Père & Fils, 2022 5,200

Monthélie 1er Cru

Les Parcellaires, 2022 5,500

Beaune 1er Cru

D. Bouchard Père & Fils, 2018 5,900

Morey-Saint-Denis

Les Parcellaires de Saulx, 2020 6,800

BORDEAUX

Saint-Emilion

Château Gros Caillou, 2016 3,100

Petit Figeac, 2019 6,300

Saint-Julien

Château Talbot, 2017 6,200

Margaux

Château Kirwan, 2021 5,000

Saint-Estephe

Château Cos Labory, 2013 3,700

Pauillac

Château Pedesclaux, 2014 4,700

Pomerol

Château Bel-Air, 2019 4,200

RHÔNE

Saint-Joseph

Domaine André Perret, 2022 3,900

If you have any allergies, please let our team know.
All prices are subject to a 10% service charge and 7% VAT.

SPIRITS BY THE GLASS

VODKA

Belvedere • 450
Grey Goose • 450
Cîroc • 500

GIN

Bombay Sapphire • 300
Roku • 340
Hendrick's • 420
Christian Drouin • 420
Harahorn • 600
Gin Mare • 600

RUM

Chalong Bay Rum • 300
Captain Morgan • 300
Havana Club 7 years • 420
Ron Zacapa 23 • 650

TEQUILA

Olmeca Tequila • 300
Patrón Silver • 480
Don Julio Reposado • 650

WHISKEY / BOURBON

Bulleit Bourbon • 300
Johnnie Walker Black Label • 350
Monkey Shoulder • 400
Maker's Mark • 400
Woodford Reserve Rye • 550

SINGLE MALT

Hibiki Japanese Harmony • 750
Macallan 12 Years Sherry Cask • 850
Glenturret 12 Years • 1000

COGNAC / CALVADOS

C.Drouin Selection Calvados • 380
C.Drouin XO Calvados • 450
Martell VSOP • 480

LIQUEURS

Malibu / Kahlúa / Baileys • 300
Amaretto • 300
Grand Marnier • 350
Nardini Grappa • 400

Complimentary mixers are available with all spirits except :

*Red Bull Silver Imported +180
Fever-Tree Premium Indian Tonic +150
Fever-Tree Mediterranean Tonic +150*