

CELEBRATION MENU



PANAM
RESTAURANT AND BAR



Welcome glass of prosecco

TO START

Panam celebration sharing platter;

Montego Bay fishcakes

Marinated olives

Chicken Pate, red onion relish

Crispy chicken goujons, chilli dip

Spring rolls, hoi sin

Garlic bread

MAIN COURSE

Featherblade Steak

Also known as the Flat Iron, has a reputation for flavour and tenderness.

(We are unable to cook this steak intensely due to its structure and recommend medium rare to medium)

Served with hand cut chips, herb butter, green salad with oil & vinegar dressing

“Paper Bag” Salmon

Jerked cream sauce, rice & beans, stir-fried vegetables

Penne Al Funghi

Wild mushrooms, cream sauce, rocket, truffle oil

Bajan Shank

Braised lamb, coconut cream, sweet potato, bonnets, coriander, rice & beans

President's chicken

Pan-fried breast, sun dried tomato & basil sauce, mashed potato, vegetable medley

Jambalaya

Cajun rice, chicken, chorizo, shellfish, tomato crostini

DESSERTS

Panam mini desserts to share;

Boston chocolate brownie

Belgian waffle

Sticky toffee pudding

Cheesecake tartlet

Berries and whipped cream

