



pacifico

ISLAND SEAFOOD

C U I S I N E



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Discover Pacifico at Pipa Hotel Bangkok, an island-inspired haven dedicated to Coastal Seafood Cuisine. Located on the 5th floor, our restaurant offers a refreshing retreat from the energy of Sukhumvit Soi 11, blending the warmth of Polynesia with a sophisticated, breezy ambiance. Indulge in a menu rich with maritime treasures and exotic preparations, perfect for any time of day. Whether you're here for a comforting breakfast or a leisurely seafood feast, Pacifico's natural textures and sun-kissed atmosphere turn every meal into a serene coastal getaway.



**MOLOKAI
SOFT SHELL CRABS**

Stir-fried soft shell crabs in a creamy pink sauce with vegetables and crispy basil

300

**POLYNESIAN SNOW FISH
AND SCALLOP**

Oven-baked snow fish and imported scallops in a rich yellow curry infused with truffle paste and coconut cream

450

DRUMS OF HEAVEN 280

Crispy deep-fried chicken wings
glazed with flavorful teriyaki sauce

**MANGO
BARBECUE RIBS**

350

Tender pork short ribs baked
and glazed with a tangy mango
barbecue sauce,
served with kimchi salad



CHO CHO

Beef skewers glazed in teriyaki sauce and grilled over a hibachi flame

550

All prices are in Thai Baht and subject to applicable government tax and service charge.

**HAOLE SHRIMP
TEMPURA**

300

Crispy jumbo shrimp tempura served with sweet chili sauce and tartar sauce

SEAFOOD RANGOON

230

Crispy wontons filled with crab meat, shrimp, and cream cheese, deep-fried to golden perfection, served with a berry and plum sauce

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POKE SALAD

Island-style salad with fresh salmon and tuna dices, avocado, cucumber, tomato, onion, seaweed, and roasted sesame, dressed in ginger soy sauce

350

TAHITIAN PRAWN SALAD

Sake-poached prawns served with guava, pomelo, and a refreshing passion fruit dressing

370



HAWAIIAN CHICKEN SALAD

Poached chicken breast served with papaya, pineapple, melon, and mixed greens with honey dressing

320



RAINBOW FRUIT MEDLEY PIPA SALAD

Mixed greens with assorted berries, tropical fruits, and a zesty lemon dressing

300

ISLAND SALAD

Fresh garden greens tossed in a miso-avocado vinaigrette

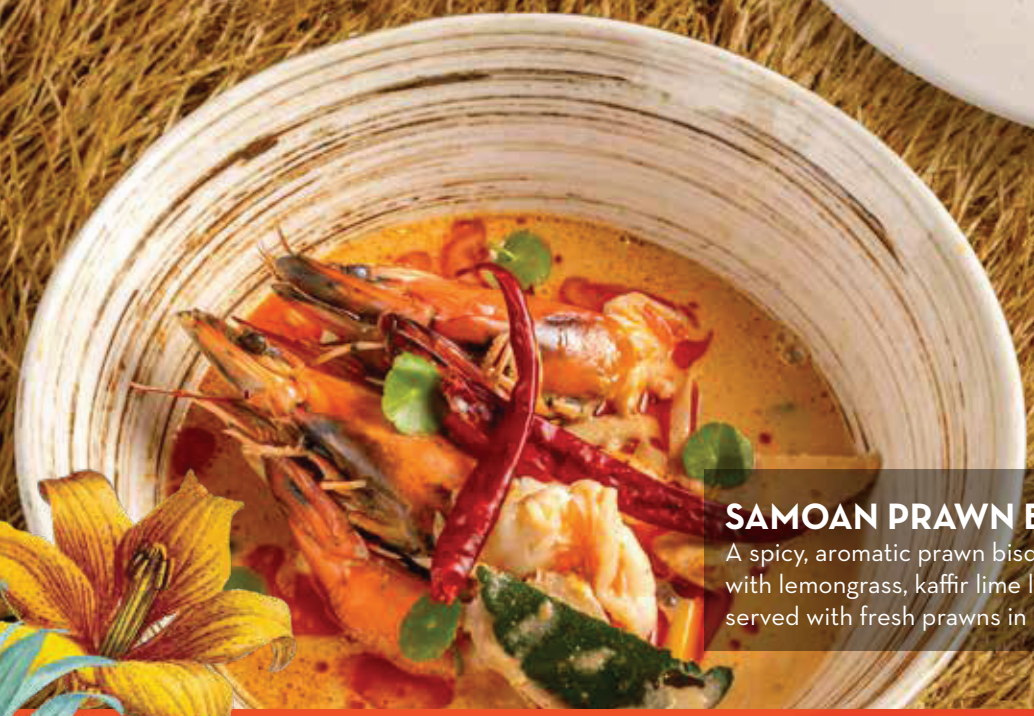
300



TRUFFLE SOUP

Creamy blended champignon mushroom soup infused with truffle paste, Parmesan cheese, and whipped cream. Served with crispy garlic bread.

300



SAMOAN PRAWN BISQUE

A spicy, aromatic prawn bisque infused with lemongrass, kaffir lime leaves, and galangal, served with fresh prawns in a bold hot and sour broth

390



ISLAND SOUP OF THE DAY

Please ask our staff for today's special island-inspired soup

280

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LANAI BEEF CURRY

A specialty from Lanai — the island of pineapples. Grilled sirloin steak simmered in rich curry paste and coconut cream, with peanuts, potatoes, and onions.

680



TONGA TONGA PRAWNS

Sautéed prawns in a delicate five-citrus sauce, finished with juicy mandarin segments

420





CHICKEN PARADISE 270

Sautéed chicken with mixed vegetables, cashew nuts, and kingo nuts



HUALALAI PORK 300

Tender pork strips marinated in cumin, scallion, garlic, and spices, stir-fried with bell peppers



NEPTUNE'S TALOFA 350

Crispy deep-fried grouper topped with a vibrant sweet and sour tropical fruit sauce



GAMBAS

Shrimp stir-fried and topped with olive oil, butter, black olives, and caper sauce.

370



GRILLED SEABASS WITH LEMON BUTTER SAUCE

390

Grilled seabass served with lemon butter sauce and seasonal vegetables.

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DEEP-FRIED SEABASS 420
WITH HERBS

Fried seabass with herbs, ginger, lemongrass, kaffir lime, onion, cashew nuts, peanuts, and seafood peanut sauce.

**SEAFOOD CHOWDER
CREAM SOUP**

300

Creamy seafood chowder with
shrimp, squid, mussels, scallops,
shrimp roe, and buttered bread.

**PACIFICO REEF FEAST
(SMALL)**

Blue crab and sweet crab claws,
served chilled with Pacifico's signature seafood
beetroot sauce.

499



**PACIFICO OCEAN FEAST
(MEDIUM)**

699

Prawns, squid, mussels, blue crab, and snow crab
claws, served chilled with Pacifico's signature
seafood beetroot sauce.



FRESH OYSTERS

359

Ocean-fresh oysters, served chilled
with Pacifico's signature mignonette sauce.

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