







COCKTAILS INNOVATORS


Our experienced bartenders were inspired by the most current global trends and prepared for you a selection of truly innovative flavors. Each cocktail contains either an unusual brand of alcohol, imported exclusively for Panorama, or home-made infusions made in our laboratory on the 40th floor.

BERGAMO  51
TANQUERAY NO. TEN GIN INFUSED WITH ROSE PEPPER, LILLET BLANC, SAVIGNON BLANC, ST. GERMAIN ELDERFLOWER LIQUEUR, HOME-MADE GRAPEFRUIT OLIVE OIL & BERGAMOT FRAGRANCE


CANDY SKY  43
WILD TURKEY BOURBON WHISKEY INFUSED WITH COCOA NIBS, MARTINI RISERVA SPECIALE RUBINO VERMOUTH, FRANGELICO HAZELNUT LIQUEUR, CHERRY BALSAMICO


HEAVEN  45
ŻUBRÓWKA BISON GRASS VODKA INFUSED WITH CAMOMILE TEA, POLISH APPLES PRESSED JUICE, LEMON, GINGER, PEPPER MINT, GALANGAL

BOTANICAL GARDEN  50
WYBOROWA VODKA INFUSED WITH JUNIPER, ANGELICA, CORIANDER AND CAMOMILE, PASSION FRUIT, PINEAPPLE, LIME, THAI BASIL, HERBAL 19:05 TONIC WATER

SILKY  45
WYBOROWA VODKA INFUSED WITH MADAGASKAR CINNAMON & CEYLON VANILLA, PASSION FRUIT, LIME, EGG WHITE, HOME-MADE RASPBERRY POWDER

PRIMAVERA  47
BELVEDERE PINK GRAPEFRUIT, APEROL, LEMON, GINGER, EGG WHITE, ELDERFLOWER FRAGRANCE

BEAUTIFUL TO SEE  49
BELVEDERE CITRUS POLISH VODKA, SUZE GENTIANE APERITIF, LILLET BLANC, RASPBERRIES, LEMON, EGG WHITE, ORANGE BLOSSOM FRAGRANCE

KICKER  45
WYBOROWA VODKA INFUSED WITH CEYLON VANILLA, CRÈME DE CACAO BLANC, CHAMBORD BLACK RASPBERRY LIQUEUR, ESPRESSO, POLISH TRADITIONAL MEAD AND SOYA MILK FOAM

ROYAL  69
G.H.MUMM CORDON ROUGE BLANC CHAMPAGNE, CHAMBORD BLACK RASPBERRY LIQUEUR, LEMON, HOME-MADE CITRUS BITTERS

CLASSICS

Some cocktails, created by bartenders worldwide for years now, are so universal they need no improvement. You can find a selection of our favorite classics cocktails below, but feel free to order any international cocktail- we'll make it for you.


MAI TAI  46
PLANTATION ORIGINAL DARK RUM, COINTREAU ORANGE LIQUEUR, HOME-MADE ALMOND CORDIAL, LIME

CLOVER CLUB  38
BEEFEATER GIN, RASPBERRIES, LEMON, EGG WHITE


MOSCOW MULE  45
WYBOROWA VODKA, LIME, GINGER, SPARKLING WATER

COSMOPOLITAN  49
BELVEDERE CITRUS, COINTREAU ORANGE LIQUEUR, LIME, CRANBERRY JUICE

WHISKEY SOUR  46
WILD TURKEY BOURBON WHISKEY, LIME, LEMON, CANE SUGAR, EGG WHITE, BITTERS

PIÑA COLADA  43
BACARDI CARTA BLANCA, PLANTATION ORIGINAL DARK RUM, COCONUT, PINEAPPLE, MILK

MOJITO  48
BACARDI CARTA BLANCA, LIME, MINT, CANE SUGAR, SPARKLING WATER

BLOODY MARY  42
WYBOROWA VODKA, TOMATO JUICE, CELERY SALT, SARAWAK PEPPER, TABASCO, WORCESTERSHIRE SAUCE, LEMON

MARTINI COCKTAIL  54
BELVEDERE POLISH VODKA OR TANQUERAY NO. TEN GIN, NOILLY PRAT DRY VERMOUTH, OLIVES OR LEMON ZEST

MOCKTAILS

Meaning cocktails without alcohol. If tonight you don't feel like consuming liquor, these will be perfect for you. Below you can find some of the most innovative mixtures of non-alcoholic beverages created so that our non-drinking Guests can enjoy their evening just as everyone else.

VANILLA SKY  36
RASPBERRIES, BLACKBERRIES, CRANBERRY JUICE, LIME, MADAGASKAR VANILLA, GINGER BEER

GINGER SPARKLER  36
COCONUT, PINEAPPLE, APPLE, GINGER, LEMONGRASS, GINGER BEER

PASSION FRUIT EMOTIONS  34
PASSION FRUIT, PINEAPPLE, LIME, THAI BASIL, EGG WHITE

MR. TONICOFF  32
COLD-BREWED COFFEE, PREMIUM INDIAN TONIC, CHERRY BALSAMICO





FOOD

Everything tastes delicious on the 40th floor. Below you can find our selection of dishes, each prepared in a way to get the maximum flavor and aroma out of every ingredient. Each category reflects the temperatures in which the dishes have been cooked.

7 °C

- SALMON CEVICHE / YUZU / VODKA / SHISO 38
GRILLED TUNA / PONZU / LOTUS CHIPS / KATSUOBUSHI / EGG WHITE MAYO 39
VENISON TARTAR / POLISH CAVIAR / ŻUBRÓWKA MAYO / CONDIMENTS 42
BLACK ANGUS BEEF CARPACCIO / SANSHO PEPPER / PICKLES / VADOUVAN CRÈME 38
TOM YAM FOAM / CRISPY VEGETABLES (V) 29

52 °C

- CODFISH / MISO / PUMPKIN / EGG CRÈME / MICRO HERBS 34
BLACK ANGUS BEEF FILET / BEETROOT / WASABI / SESAME 45
SALMON TERIYAKI / CUCUMBER / DAIKON / WAKAME 39

72 °C

- FOIE GRAS / PANCETTA POWDER / APPLE-GINGER JAM / MICRO HERBS 39
DUCK WONTON / RED CABBAGE / SHITAKE / EGGPLANT / DASHI 39
YAKITORI CHICKEN / SESAME / BOK CHOY / SPRING ONIONS 34

173°C

- TEMPURA / VEGETABLES / SHRIMPS (V) 44

8 °C

- PANDAN SPONGE / RED BERRIES / BALSAMIC SAUCE 27
PAVLOVA / LIME CREAM / EXOTIC FRUITS 28

-12 °C

- WASABI ICE CREAM / GINGER / YUZU / CHOCOLATE TART 27

(V) – vegetarian dishes (or can be prepared vegetarian way)

