

Version 001 21 December 2022



Thanx for your patience, it's been a long voyage to reach your shores. We wanted to shout out and say thank you for the fabulous welcome we have already received from the management and the members.

It's still early days but we felt it was best to start with a soft opening, whilst we build up our strength and align ourselves with you our target market.

To start with we will have three menu sections to make life a little easier for us and to ensure you try more than just your favourites, and dine with us at different times of the day.

Our team is assembled, just like the club membership, from around the world, and our team members bring different expertise, so please enjoy the flavours.

To cope with the challenges of opening a new restaurant, we will be closed every Monday, and weekday mornings, when we'll take our time waking up. This will allow our team to rest and recuperate.

This is a sensational opportunity for us to be friends, serving all of you, the members, your guests and creating bonds with all the many communities, clubs and societies.

To find out what time we wake up and go to bed, follow us on our Instagram @santuari.bn, and your club media newsletters and websites.

Bon voyage.



We believe in creating a space where you can capture positive vibes & memorable moments; from chilling on sunny days, enjoying sensational sunsets & dining at the beach side under the stars. Send us your photo and become a Panaga Star forever, well at least for a while.





EGGS FLORENTINE	6.90
SMOKED SALMON OMELETTE	6.90
CHICKEN & CAPSICUM FRITTATA	6.90
FRIED EGGS WITH CREAMY MUSHROOM	6.90
BLUEBERRY PANCAKES	7.90
Vanilla cream, blueberry and maple syrup.	

Comport is WHENEVER

Im with FOOD



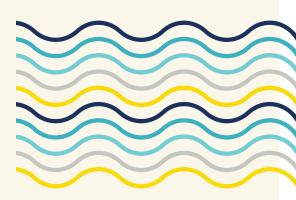
First thing's first...

SEAFOOD CHOWDER	7.90
Chowder lovers, you have arrived. A taste of the sea, local fish, prawns and squid bound in a rich unctuous soup with tomato and a touch of curry and cream.	
TOM SAEP	7.90
Hot and sour soup. A clean and intense flavoured soup, underlined with rich fish broth. Garnished with fish pieces and Thai herbs.	
SANTUARI SOUP DU JOUR	MARKET
Soup of the day: Seasonal and local (Please check today's specials menu)	PRICE
ICEBERG VINAIGRETTE	4.50
Iceberg lettuce torn last minute, piquant dijon mustard and garlic dressing.	
CAESAR SALAD	5.90
Local lettuce, focaccia croutons, shaved parmesan and caesar dressing. Grilled chicken (add on 2) Smoked salmon (add on 4) Poached eggs (add on 2)	
SOM TUM THAI	6.90
Authentic Northern Thai style green papaya salad. A balance of fish sauce, lime juice, and a touch palm sugar muddled together with green papaya, tomato and roasted peanuts. Choose your spice level: 1 2 3.	
SANTUARI SALAD OF THE DAY	MARKET
Fresh varied, seasonal and local (Please check our today's specials menu)	PRICE
SALMON NIÇOISE <i>OUR WAY</i>	13.90

Salmon cured with rock salt, palm sugar, lime zest & star anise. Tangled in a melange of crunchy greens, black olives, boiled egg, red onion and green beans. Served with a side of piquant dijon and anchovy dressing.



VEGETABLE SPRING ROLLS Shaved cabbage, shiitake mushrooms, bean sprouts, tofu and glass noodles enveloped in soft rice paper. Paired with pungent yet balanced chilli and chilli plum dipping sauce.	5.90
NOT JUST ANY OLDE FRIED WINGS Steeped in black pepper, garlic and oyster sauce. Dusted with flour then submerged in hot oil. Served with BBQ and sweet chilli sauces.	8.90
with: Roasted garlic oil Rosemary and chilli oil Cumin and lemon hummus Basil pesto	3.90
FOCACCIA ALL'AGLIO PARMIGIANO Garlic parmesan and chilli flakes pizza bread	5.90
FOCACCIA CACIO E PEPE Pepper parmesan pizza bread	5.90
FOCACCIA AL ROSMARINO E PARMIGIANO Rosemary parmesan pizza bread	5.90
FOCACCIA ALL'OLIO TARTUFATO E PARMIGIANO Truffle, garlic, mozarella and parmesan pizza bread	5.90
PANE AL PESTO CON PARMIGIANO Pesto, parmesan, olive oil and seasoning pizza bread	5.90





Major munchies

SANTUARI FISH BURGER Local fish, crispy herb batter, focaccia bun, citrus slaw and wasabi mayo, served with shoestring fries.	12.50
SMOKED SALMON TORTILLA WRAP Beetroot relish, cucumber, romaine hearts, pickled onion and smoked salmon. Cocooned within a flour tortilla, embellished with avocado mayonnaise and balsamic tar.	11.90
SANTUARI QUARTER POUNDER Handcrafted beef, melted cheese, lettuce, tomato and pickle. Served with a hand full of shoestring fries.	13.50
FISH N' CHIPS Local fish, crispy dill batter, wasabi caper mayonnaise, served with shoestring fries and kitchen mixed salad and lemon.	MARKET PRICE
SANTUARI FISH DU JOUR Fish of the day: Seasonal and local (Please check today's specials menu)	MARKET PRICE
GRILLED SALMON WITH SALAD & POACHED EGGS Various greens, toasted almonds, beetroot relish, pickled onion, tomato and cucumber. House dressing and soft poached eggs.	16.90
MINUTE STEAK FRITT Sirloin minute steak, mixed green salad or citrus slaw with mayogrette dressing. Served with shoestring fries and a choice of garlic herb butter or Au jus.	18.90
CRISPY CHICKEN CONFIT Unctious soft chicken leg, sauteed potatoes, roast chicken gravy and garlic truffle long beans.	13.90



SIMPLY PAD THAI Shallots, dried shrimp, tofu, roasted peanuts and prawns. Seasoned with a sweet and sour tamarind sauce and stir fried with thin rice noodles.	9.90
PAD SEE EW A Thai classic. Smokey wok tossed flat rice noodles, garlic and oyster sauce, topped with a crispy omelette and Thai herbs. Choice of seafood or chicken.	10.90
TOM YUM FRIED RICE Sour, spicy and fragrant spin on classic egg fried rice, pickled radish and roasted cashews. Choice of seafood, chicken or tofu.	8.90
SINGAPORE NOODLES WITH SEAFOOD A Cantonese favourite. A tangle of Vermicelli noodles, carrots, peppers and bean sprouts, flicked through a smoking hot wok, seasoned with a touch of curry and a splash of soy.	13.50
SPAGHETTI AI FRUITTI DI MARE Calamari, shrimp, fish and salmon tossed with a little tomato sauce, fresh basil and olive oil. Rich and satisfying.	13.90
PENNE AL PESTO E POLLO Our signature fresh pesto, blended with garlic, extra virgin olive oil, parmesan cheese and shredded chicken. Penne pasta to coat.	13.90
FETTUCCINE AL RAGÙ DI AGNELLO Fettuccine with braised lamb shoulder, capers, olives and lamb jus and herbs.	19.90
PENNE AL TONNO, PEPERONI E CAPPERI Penne with tuna, capsicums, capers and olive oil.	12.90
SPAGHETTI ALLA BOLOGNESE Rich beef sauce, tossed through al dente spaghetti noodles, sprinkled with parmesan cheese.	11.90
FARFALLE AL PESTO CON POMODORI SECCHI Bowtie pasta enveloped in our umami tomato pesto sauce.	10.90

Comport is WHENEVER I'm with FOOD

PENNE ALL'ARRABBIATA Classic spicy Italian tomato sauce, tossed with penne pasta, finished with olives and parmesan.	10.90
PENNE CON POLLO, TIMO, FUNGHI E CARCIOFI Penne pasta with roasted chicken, thyme, mushroom and artichokes.	13.90
WALNUT & LENTIL BOLOGNESE Penne pasta with roasted chicken, thyme, mushroom and artichokes. ————	11.90
CAVOLFIORE, ZUCCHINE MARINATE E FETA Roasted cauliflower, zucchini marinated feta cheese, shaved parmesan and white truffle oil risotto.	11.90
POLLO ARROSTO CON FUNGHI Roasted chicken sautéed mushrooms and chives risotto.	14.90
MARGHERITA Classic cheese, tomato and basil pizza.	9.90
VEGETARIANA CON MELANZANE E ZUCCHINE Tomato sauce, smoked eggplant, zucchini, caramelised onions, feta cheese and garlic.	12.90
PIZZA POLLO E BASILICO Roasted chicken, basil cream sauce and mozzarella.	14.50
TONNO CON CAPPERI E CIPOLLE Tuna, capers, sliced onion, tomato sauce and mozzarella cheese.	13.90
BIANCA CON ZUCCHINE E ACCIUGHE Zucchini, garlic cream sauce, studded anchovies and white truffle oil.	13.90
PIZZA CON SALMONE White pizza base, mozzarella. Studded with fresh salmon and cream cheese, capers and spring onion.	14.90

Comport is WHENEVER Im with FOOD

A little bit more	
SHOESTRING FRIES	4.90
JULIENNE FRIES	3.50
MASHED POTATOES	2.50
STEAMED SEASONAL GREENS	4.90
Something sweet	
LEMON TART AU CITRON Zesty and fresh, toffee glaze, chantilly cream.	5.90
TIRAMISU TRADIZIONALE You guessed it! Tiramisu.	7.90
MANGO CREAM CHEESE MOUSSE Light and rich, coconut sable biscuit.	7.90
CHOCOLATE MARQUISE A serious chocolate fix, blueberry compote, coffee creme.	5.90

Dinner FIXES EVERYTHING



Starters

CRISPY CHICKEN & LEMONGRASS DUMPLINGS A light and umami rich combination of tastes and textures - house made kin pickled radish and yakitori sauce and succulent sesame and herb chicken of the combination of tastes and textures - house made kin pickled radish and yakitori sauce and succulent sesame and herb chicken of the combination of tastes.	
DEEP FRIED SHRIMPS WITH TAMARIND SAUCE Fresh local shrimps flash fried. Served over cucumber and coriander salad then glazed with our sweet sour tamarind sauce.	7.90
Mains	
KHAO SOI NOODLE CURRY A kind of Northern Thai Laksa. Red coconut curry broth, egg noodles, pickle mustard greens, shallots and coriander. Choice of chicken or salmon.	13.50 ed
GRILLED SESAME CRUSTED SALMON FILLET Miso and spring onion aroma, black and white sesame crust, ponzu soba noodles, wok tossed Asian greens and pickled ginger dressitng.	21.90
STICKY BRAISED LAMB SHANK Falling off the bone, star anise glaze, garlic and parsley mash, stir-fried seasoned vegetables.	28.90
GRILLED SIRLOIN Garlic butter and anchovy stuffing, Julienne fries, citrus slaw, mushroom with dijon gravy.	23.90
SANTUARI SURF N' TURF DU JOUR Surf N Turf of the day: (Please check today's specials menu)	MARKET PRICE

Handwafted LITTLE BITES



MAC N' CHEESE	4.90	
PULLED CHICKEN BURGER Roasted shredded chicken, lettuce, tomato, mozarella bun and handful of fries.	6.90	
SLOPPY JOE Kid's size savoury beef minced, soft bun, handful of fries.	5.90	6
EGG FRIED RICE Approved by Uncle Roger.	3.90	
TUNA MELT Focaccia toast, mozarella, iceberg lettuce.	5.90	
SPAGHETTI WITH FRESH TOMATO SAUCE	4.90	
Mozarella cheese and fresh tomato sauce.		
SHOESTRING FRIES	4.90	
JULIENNE FRIES	3.50	



JULIENNE FRIES

BANANA SPLIT WITH

CHOCOLATE &
STRAWBERRY SAUCE

WARM PINEAPPLE
FRITTERS WITH CARAMEL
SAUCE & VANILLA
ICE CREAM

NUTELLA & STRAWBERRY
PANCAKE

3.50

6.90

6.90

6.90

4.90



THIRSTY?

HOT DRINKS CAFFE Single Espresso Double Espresso Flat White Cappuccino Caffe Latte Macchiato Caffe Americano Long Black	3.00 4.00 4.50 4.50 4.50 3.50 4.00 4.00
COLD DRINKS CAFFE Espresso Freddo Cappuccino Freddo Espresso Shakerato Cappuccino Shakerato	4.00 3.50 3.00 4.50
TO COOL YOU DOWN Crodo Mojito Soda, Orange Soda, Lemon Soda (sugar-free), Lemon Soda Schweppes Soda Water San Pellegrino Sparkling Water Selection of regular soft drinks	4.00 3.50 4.80 2.00
TO WARM YOU UP Peppermint Tea Jasmine Green Tea Earl Grey Tea English Breakfast Tea Hot Milo	4.00 4.00 4.00 4.00 3.50
KOMBUCHA Selection of kombucha of the day	6.50

UpgradesOat/soy milk + \$1.00