

PAŃSKA 85

RESTAURANT & BAR

八十五号院

The perfect place for your event!

Yajia Lin – restaurateur, owner

Yajia Lin has over 30 years of experience in creating exceptional restaurants. Her vision combines a dedication to authentic cuisine, using high-quality local ingredients, with a unique ambiance in each establishment. As an ambassador of Chinese culture in Poland, she skillfully integrates cultural elements into both her culinary creations and restaurant decor. She upholds the “3D sensory principle” — engaging the taste, sight and hearing of her guests. Her venues have hosted people from around the world, including musicians, actors, celebrities, politicians, presidents and ambassadors. She warmly and attentively welcomes each guest with her team together



Chef “Michael” Xiang Shyiong

The quality of flavors is overseen by Chef Xiang Shyiong.

Hailing from Sichuan, he gained his experience in top 5-star restaurants, mastering art of spicy, classic dishes prepared in the traditional style of his home region. His mission is uncompromising quality. Thanks to this dedication, every visit to Pańska 85 and each catering dish is guaranteed to taste exceptional.

Event spaces

We invite you to discover our restaurant, where design and comfort create an incredible atmosphere. From the spacious winter garden to the elegant main hall, where the sounds of a grand piano fill the air - each room has been designed with the specific needs of our guests. Our interiors, full of warmth and character, are ideal for organizing various events. Whether it is a grand banquet, a romantic wedding or a professional conference, Pańska85 will adapt its spaces to meet and exceed your expectations.



We organize seated parties for up to 120 people. Cocktail or buffet parties for 150 people. In the summer season, we have a garden for an additional 50 people. In the winter, we can expand the garden space with an additional 25m2 tent with heating and flooring.



Diamond Package

Aperitif

- Glass of champagne

Appetizers

- Fresh French Fine de Claire No.2 oysters served with Ponzu sauce
- St. mussels Jakuba steamed, served with soy noodles and garlic
- A selection of seasonal DIM SUM steamed dumplings
- Thin slices of slow-cooked beef cheek, spicy chili and dried soy sauce
- Soy bamboo with green cucumber, sesame oil, garlic
- Chinese Spring Rolls stuffed with vegetables, served with sweet chili sauce
- Salad of young mun mushrooms with coriander and shallots
- Marinated seaweed salad, homemade teriyaki sauce
- Wok roasted beans with bacon, garlic and ginger
- Tiger prawns in potato crispbread, mint dressing

Main dish

- Peking duck - the signature dish of Pańska85, served by our head chef. Carefully prepared for 72 hours following a legendary recipe. The duck is organic, antibiotic-free and 100% halal. Served with wheat pancakes, green lettuce, scallions and cucumber, all complemented by a rich plum Hoisin sauce
- Spicy Gong Bao chicken with roasted cashews, dried chili peppers, garlic and ginger flakes
- Leg veal with vegetables and mushrooms in oyster sauce
- Shrimps and crayfish meat in a light garlic sauce, peppers, sugar snap peas
- Stewed zander with celery and garlic cloves, spicy sauce
- Eggplant braised in oyster sauce with garlic and shallots

Side dishes

- Steamed jasmine rice
- Peking fried rice with egg and sprouts

Desserts to choose from

- Chocolate fondant with liquid chocolate and vanilla ice cream, Matcha powder
- Ice cream selection

Drinks (4h)

- Homemade lemonades (classic, mango & passion fruit, cucumber with mint)
- Sparkling and still water
- Selection of teas and coffee

Selection of 3 glasses of wine

All our dishes are perfect for sharing.

PLN 460 / person



Platinum package

Aperitif

- Welcome drink

Appetizers

- Fresh French Fine de Claire No.2 oysters served with Ponzu sauce
- St. mussels Jakuba steamed, served with soy noodles and garlic
- A selection of seasonal DIM SUM steamed dumplings
- Chinese spring pancakes stuffed with vegetables
- Soy bamboo with green cucumber, sesame oil, garlic
- Thin slices of slow-cooked beef cheek, spicy chili and dried soy sauce
- Salad of young mun mushrooms with coriander and shallots
- Marinated seaweed salad, homemade teriyaki sauce
- Wok roasted beans with bacon, garlic and ginger
- Tiger prawns in potato crispbread, mint dressing

Main dish

- Peking duck - the signature dish of Pańska85, served by our head chef. Carefully prepared for 72 hours following a legendary recipe. The duck is organic, antibiotic-free and 100% halal. Served with wheat pancakes, green lettuce, scallions and cucumber, all complemented by a rich plum Hoisin sauce
- Spicy Gong Bao chicken with roasted cashews, dried chili peppers, garlic and ginger flakes
- Leg veal with vegetables and mushrooms in oyster sauce
- Shrimps and crayfish meat in a light garlic sauce, peppers, sugar snap peas
- Stewed zander with celery and garlic cloves, spicy sauce
- Eggplant in oyster sauce stewed with garlic and shallot

Side dishes:

- Steamed jasmine rice
- Peking fried rice with egg and sprouts

Desserts to choose from:

- Chocolate fondant with liquid chocolate and vanilla ice cream, Matcha powder
- Ice cream selection

Drinks (4h)

- Homemade lemonades (classic, mango & passion fruit, cucumber with mint)
- Sparkling and still water
- Selection of teas and coffee

All our dishes are perfect for sharing.

PLN 360 / person



Gold package

Appetizers

- A selection of seasonal DIM SUM steamed dumplings
- Chinese spring pancakes stuffed with vegetables
- Soy bamboo with green cucumber, sesame oil, garlic
- Thin slices of slow-cooked beef cheek, spicy chili and dried soy sauce
- Salad of young mun mushrooms with coriander and shallots
- Marinated seaweed salad, homemade teriyaki sauce
- Wok roasted beans with bacon, garlic and ginger
- Tiger prawns in potato crispbread, mint dressing

Main dish

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- Spicy Gong Bao chicken with roasted cashews, dried chili peppers, garlic and ginger flakes
- Leg veal with vegetables and mushrooms in oyster sauce
- Shrimps and crayfish meat in a light garlic sauce, peppers, sugar snap peas
- Stewed zander with celery and garlic cloves, spicy sauce
- Eggplant in oyster sauce stewed with garlic and shallot

Side dishes:

- Steamed jasmine rice
- Peking fried rice with egg and sprouts

Desserts to choose from:

- Chocolate fondant with liquid chocolate and vanilla ice cream, Matcha powder
- Ice cream selection

All our dishes are perfect for sharing.

PLN 270 / person



Silver package

Appetizers

- A selection of seasonal DIM SUM steamed dumplings
- Chinese spring pancakes stuffed with vegetables
- Soy bamboo with green cucumber, sesame oil, garlic
- Thin slices of slow-cooked beef cheek, spicy chili and dried soy sauce
- Salad of young mun mushrooms with coriander and shallots
- Marinated seaweed salad, homemade teriyaki sauce
- Wok roasted beans with bacon, garlic and ginger
- Tiger prawns in potato crispbread, mint dressing

Main dish

- Spicy Gong Bao chicken with roasted cashews, dried chili peppers, garlic and ginger flakes
- Leg veal with vegetables and mushrooms in oyster sauce
- Shrimps and crayfish meat in a light garlic sauce, peppers, sugar snap peas
- Stewed zander with celery and garlic cloves, spicy sauce
- Eggplant in oyster sauce stewed with garlic and shallot

Side dishes

- Steamed jasmine rice
- Peking fried rice with egg and sprouts

Desserts to choose from:

- Chocolate fondant with liquid chocolate and vanilla ice cream, Matcha powder
- Ice cream selection

All our dishes are perfect for sharing.

PLN 220 / person



Package additions:

Package of non-alcoholic beverages for 4 hours of reservation 60 PLN extension for another hour 15 PLN

- Lemon lemonade
- Mango lemonade with passion fruit
- Cucumber lemonade with mint
- Carbonated and still water
- Selection of teas and coffee

Package of 3 glasses of wine or beer per person 70 PLN

- Sparkling wine
- White wine
- Red wine
- Non-alcoholic white wine
- Beer or non-alcoholic beer

Selection of wines and beers for 4 hours of reservation duration PLN 170 extension for another hour 45 PLN

- Sparkling wine
- Non-alcoholic sparkling wine
- White wine
- Red wine
- Non-alcoholic white wine
- Beer and non-alcoholic beer

Selection of spirits, wine and beer PLN 220 extension for another hour 55 PLN

- Sparkling wine
- White wine
- Red wine
- Non-alcoholic white wine
- Beer and non-alcoholic beer
- Chopin Rye Vodka
- Dewar's Whiskey
- Bombay Gin
- Havana Rum



Package additions:

Premium Selection of spirits, wine and beer 290 PLN

extension for another hour 75 PLN

- Welcome drink to choose from: Prosecco or free sparkling wine, Kir or Kir Free
- Sparkling wine
- White wine
- Red wine
- Non-alcoholic white wine
- Beer and non-alcoholic beer
- Chopin Potato Vodka
- Monkey Shoulder Whiskey
- Bombay Gin
- Havana Rum
- Cocktails: Tokyo (gin, grapefruit juice, coriander), Cube Libre (rum, cola, lime), Singapore Sling (vodka, cherry liqueur, orange liqueur, pineapple juice, lemon juice), Aperol Free

Welcome drink 29 PLN

- A glass of Prosecco / A glass of non-alcoholic sparkling wine
- Kir or Kir Free cocktail (Prosecco with currant liqueur or non-alcoholic sparkling wine with currant syrup)
- Mimosa (sparkling wine with orange juice or non-alcoholic sparkling wine with orange juice)

A glass of champagne 39 PLN

Classic cakes PLN 26 / portion, minimum size 12 portions (decorations to be chosen individually)

- raspberry or strawberry gel / mascarpone cream with cream / crisp white chocolate
- passion fruit jam / mango cream with mascarpone / chocolate crunch
- fresh raspberries / halva cream with mascarpone / white chocolate

The amounts given do not include VAT

A 12,5% waiter service charge is added to the final bill



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Reservation conditions and settlement

We encourage you to contact us in advance to make a reservation so that we can secure your preferred date. Our team is at your disposal to guide you through the entire booking process, offering you an individual offer tailored to your needs. The estimated duration of the reservation is 4 hours. For reservations of more than 10 people, a reservation fee is required and deducted from the final invoice. We add 10% of waiter service to the final bill.

Menu items may change depending on the season and product availability

Cancellation conditions

Free cancellation is possible within 14 days.

Cancellation within 7 days incurs a 30% cancellation fee, and cancellations within 48 hours will incur the full cost of the agreed order amount.

Additional services

At Pańska85 we understand that the success of an event depends on the details. That's why we offer comprehensive technical services that include the latest audio-visual solutions, professional sound and lighting systems that are necessary to create the right atmosphere. Our music is as diverse as our menu, offering everything from classical piano pieces to energetic rhythms provided by professional DJs. Additionally, our decorative and floristic services will add splendor to any celebration, and personalized printing services will allow you to create unique invitations, menus and other materials that will be a perfect complement to your event.

Basic floral decorations included in the price

Dedicated LED lighting

Musical setting - vocalist + piano - (3x 45 min) - PLN 1,600

Musical setting - Live Piano (4x45 min)- PLN 1,000

Musical setting - DJ - the entire event – PLN 1,400

Contact

Reservation department:

kontakt@panska85.com.pl / +48 512 671 756

Offer valid from October 19, 2024.





