

## **THAI SET MENU**

**This set menu combines some of our most popular creations and our chefs childhood favorites.**

**1,200 baht ++ per person  
3,000 baht ++ per couple with a carafe of white or red wine.**

\*\*\*

### **Satay Ruam Mit**

Char grilled skewers of chicken, beef and pork, peanut & sweet sour dip

### **Po Piah Pak Tord**

Vegetarian crispy spring rolls & plum sauce

\*\*\*

### **Tom Yum Goong**

Spicy prawn soup with lemongrass, chili paste, lime juice & leaves

\*\*\*

### **Gaeng Phed Ped Yang**

Roast duck breast in coconut milk red curry, pineapple & red grapes

### **Goong Pad Nam Makham Piek**

Wok seared tiger prawns in tamarind sauce

### **Pad Kana Moo Krob**

Sautéed kale, crispy pork belly & oyster sauce

\*\*\*

### **Khao Neow Ma Muang**

Ripe yellow mango, sweet sticky rice & coconut cream

## AUTHENTIC SOUTHERN THAI CLASSICS

"You simply can't leave Paresa without trying these dishes"

We are very proud of our Southern Thai roots and below are some of our top favourites that most of our staff grew up with. These dishes are rarely seen on resort menus and are not available in other parts of the country. Furthermore it's very seasonal and only available during certain times of the year and feel free to tell us how spicy you would like it.

ภาวีสานภูมิเจ้านาเสนาอาหารดั้งเดิมที่ บ้านของทางภาคใต้ที่มีมาช้านาน

บางเมนูวัตถุดิบจะมีเฉพาะตามฤดูกาลเท่านั้น และเมนูอาหารที่ บ้านเหล่านี้ จะไม่มีในเมนูของโรงแรม หรือ รีสอร์ท ที่อื่นๆ มีแค่ที่ภาวีสาน รีสอร์ท เท่านั้น

**Keang Pou - Yellow coconut crab curry** **475**  
with chunks of white crab meat & soft delicate rice noodles.

**Pad Chaar Plakapong - Wok sautéed local sea bass belly** **475**  
with holy basil & chilli. *(Fish belly is delicious and contains healthy oils and fats, normally thrown away by most fishmongers in the Western World but here in the Orient it's a well known delicacy.)*

**Yam Pak Kood - Organic fern tip salad** **465**  
with steamed king prawns, lime, citrus & chilli dressing.  
*(This is a real treat and rarely seen on menus. Locals really need to forage for the fern tips and will find the freshest young fern tips deep in the forest early in the morning. Very rare and normally never seen on any restaurant menus)*

**Moo Hong - 5 hour slow braised pork belly** **465**  
in dark soya sauce, coriander root & sweet garlic.  
*(This is an incredible dish, farmers will leave it cooking over an open fire all day long while working in the jungle, cutting trees and attending to their rubber plantations. By the time they return home the pork belly is buttery soft and melting in your mouth and needs to be enjoyed with rice.)*

**Moo Kuaw Klua - Crispy pork belly cubes with sweet chilli sauce.** **410**  
*(The ultimate in street food and seen on almost all the street corners.)*

**Khao Pad Nahm Prik Goong Sod - Wok sautéed rice** **385**  
with traditional Phuket shrimp paste.  
*(shrimp paste has been around for centuries but it's here in the South where its made and enjoyed. On the way to the airport you might notice blue nets drying in the sun outside someone's house. These nets are covered in small shrimps and is worked into a paste once dried. Really delicious and very local.)*

- Pad Pak-Miang Goong Seab** - Pan seared forest greens **375**  
with organic egg scramble & crispy shrimps  
(*Wild Thai" spinach", not available all year round and not seen on many restaurant menus*)
- Gaeng Som Pla Pak Ruam**- Southern Thai yellow sour tamarind soup **345**  
with fish and mixed vegetables.  
(*This is very Traditional and locals simply love this dish. It's quite spicy so make sure you mention how you would like it served*)
- Goong Pad Nam Makham Piek** - Wok seared **770**  
large tiger prawns in sweet & sour tamarind sauce.
- Goong Pad Satow**- Fried prawns with "Satow" and Phuket shrimp paste. **750**  
(*Satow is similar to a large green bean and grows on tall trees only found here in the South. If you see an old lady tapping tree branches with a large bamboo pole, chances are good that she is harvesting Satow for tonight's dinner.*)
- Naam Prik Goong Siab** - Dried shrimp dip - Phuket style **320**  
with fresh vegetables.

## **APPETIZERS**

<b><u>Assorted Thai Appetizers to share for two</u></b>	<b>925</b>
Crispy parcels, spring rolls, mixed skewered beef, pork & chicken, crispy noodle prawns (Tung Tong, Po Piah Sod, Satay Ruam Mit, Goong Sarong)	
<b><u>Tord Mun Goong</u></b> - Prawn cakes	<b>410</b>
crispy bread crumbed prawn cakes with plum dip	
<b><u>Goong Sarong</u></b> - Crispy prawns	<b>375</b>
wrapped with vermicelli noodles with sweet chili sauce	
<b><u>Khun Pou's Pad Grapao Gai Mee Krob</u></b> - The owners favorite	<b>375</b>
wok sautéed minced chicken, holy basil, garlic, chili, crispy yellow noodles	
<b><u>Tord Mun Pla Grai</u></b> - Fish cakes	<b>375</b>
with lime & sweet chili dip	
<b><u>Satay Ruam Mit</u></b> - Char grilled skewers	<b>355</b>
chicken, beef and pork with peanut sweet & sour dip	
<b><u>Miang Kham Pla Krapong</u></b> – Traditional Thai appetizer crispy sea bass fillet	<b>410</b>
With chaploo leaves ,fresh Thai herbs	
<b><u>Po Piah Sod Sai 'M o o Dang'</u></b> - Rice spring rolls	<b>355</b>
with shredded red pork, glass noodles & soybean ginger sauce	
<b><u>Gai Tord</u></b> - Crunchy chicken	<b>345</b>
with chili dip	
<b><u>Po Piah Pak Tord</u></b> -Spring rolls	<b>310</b>
vegetarian crispy spring rolls with plum sauce	

## **SALADS**

<b><u>Yum Som-O Goong Yang</u></b> - Pomelo salad with grilled tiger prawns, spring onion, toasted coconut & cashew nut	<b>475</b>
<b><u>Yum Neua Yang</u></b> - Char grilled beef salad with red onion, fresh chili and Chinese celery	<b>440</b>
<b><u>Som Tum Talay</u></b> - Green papaya seafood salad with garlic, tomato, chili & lime vinaigrette	<b>440</b>
<b><u>Yum Woon Sen Talay</u></b> - Glass noodle seafood salad with chives, lime & chili	<b>440</b>
<b><u>Crispy Prawns Salad</u></b> - Deep fried crispy Phuket white prawns on iceberg lettuce topped with mayonnaise dressing	<b>380</b>
<b><u>Larb – Moo rue Gai</u></b> - Warm minced pork or chicken with cilantro, chili and toasted rice crumbs	<b>355</b>
<b><u>Yum Ped - Smoked duck salad</u></b> - Smoked in Bangkok by Chinese artisans with apple, pomelo & dragon fruit	<b>355</b>

## **SOUP**

**Tom Yum Goong Mangoon** - Clear lobster soup **1640**  
with lime leaves, galangal, chilli paste and local wild mushrooms

**Tom Yum Goong** - Spicy Prawn soup **475**  
with lemongrass, lime leaf & juice, & chili paste

**Ba Mee Nam Goong** - Clear prawn soup **440**  
ancient Thai Traditional egg noodle soup

**Tom Kha Gai** - Chicken soup **400**  
with coconut milk, lime, galangal & wild mushrooms

**Gaeng Jued Ruam Mit** - Clear vegetable soup **375**  
with pork dumplings & fresh tofu

## **RICE & NOODLES**

**Pad Thai Goong** - Wok sautéed flat rice noodles **495**  
with king prawns, egg, peanut crumble and soya bean sprouts

**Khao Soi – Neua, Gai rue Poo** - Northern yellow curry coconut milk **475**  
with crispy noodles and shredded beef, chicken or crab

**Guay Tiew Rad Na – Moo, Gai, Neua rue Talay** - Sautéed rice noodles **440**  
with pork, chicken, beef or seafood in thick aromatic gravy

**Khao Ob Sapparod** - Baked jasmine rice **430**  
with pineapple, curried vegetables & seafood served in a pineapple shell

**Khao Pad – Neua, Moo, Gai, Goong rue Talay** - Wok fried rice **430**  
with beef, pork, chicken, prawn or seafood

**Khao Pad Grapao – Neua, Moo rue Gai** - Pan seared minced beef, porkor chicken with holy basil, garlic & fresh chili **410**

**Cantonese Fried Noodles** Chinese style fried rice vermicelli noodles with roasted duck and vegetables **325**

### **CURRIES**

**Massaman Snow Fish** - Steamed snow fish fillet with mild aromatic 'Massaman' curry, topped with crabmeat papaya salad ( Back on the menu by popular demand ) **990**

**Chu Chee Pla Salmon** - Tasmanian salmon in thick coconut milk red curry & Thai basil **710**

**Gaeng Sap Nok** - Minced quail jungle curry with string beans , ginger and young eggplant served with green mango salad (Our owner's favorite dish) **825**

**Gaeng Massaman Gae** - Massaman coconut milk curry with lamb, potatoes, peanut and cherry tomatoes **530**

**Gaeng Phed Ped Yang** - Roast duck breast in coconut milk ,red curry, pineapple and grapes **530**

**Gaeng Kiew Wan – Gai, Neua rue Goong** - Green coconut milk curry with young eggplant, choice of chicken, beef or prawn **480**

## **GRILLED AND SIZZLING HOT WOK**

<b><u>Lobster Tord Kratiem Prik Thai</u></b> - Wok sautéed lobster with fresh chili, garlic and green peppercorn	<b>2310</b>
<b><u>Goong Mangoon pad pong Garee</u></b> - Wok sautéed lobster with yellow curry, white onion & capsicum	<b>1870</b>
<b><u>Goong Pad Nam Makham Piek</u></b> - Wok seared large tiger prawns In sweet & sour tamarind sauce	<b>770</b>
<b><u>Pla Sam Rod</u></b> - Crispy whole grouper with spicy sweet & sour sauce	<b>770</b>
<b><u>Pla Kapong Neung Manao</u></b> - Steamed whole sea bass with lime, garlic and chili	<b>770</b>
<b><u>Pla Kapong Neung Se Ew</u></b> - Steamed sea bass fillet with soy and ginger	<b>770</b>
<b><u>Priew Waan Pla Gao</u></b> - Stir fried crispy grouper fillet with sweet and sour sauce and vegetables	<b>680</b>
<b><u>Neua Yang Kaoraow Krob</u></b> - Grilled Australian strip loin accompanied with hot basil sauce	<b>610</b>
<b><u>Gai Pad Med Mamuang Himmapan</u></b> - Wok sautéed chicken with cashew nut , bell pepper and white onion	<b>495</b>
<b><u>Gai Yang</u></b> - Char grilled organic chicken thigh with 'Nam Jim Gai' dip	<b>480</b>
<b><u>Moo Yang Nam Jim Jaew</u></b> - North Eastern style char grilled pork neck with sour spicy dip	<b>480</b>



## **SIDE DISHES**

<b><u>Pad Kana Moo Krob</u></b> - Wok sautéed kale with crispy pork & oyster sauce	<b>410</b>
<b><u>Kai Jeaw Poo</u></b> - Thai omelette with crab meat & chives	<b>345</b>
<b><u>Pad Pak Boong</u></b> - Wok seared 'morning glory' river vegetables with garlic & soy bean sauce	<b>330</b>
<b><u>Pad Pak Ruam Mit</u></b> - Wok stir fried mixed vegetable with garlic & oyster sauce	<b>330</b>
<b><u>Garden green</u></b> Wok fried Hong Kong kale with garlic and soy sauce	<b>295</b>
<b><u>Khao suay</u></b> Steam jasmine rice	<b>70</b>
<b><u>Kao Klong</u></b> Organic whole wheat rice	<b>70</b>

## **DESSERTS**

Traditional Thai desserts made from locally sourced ingredients

<b><u>Ice Cream Mapraow</u></b>	<b>380</b>
Whole young coconut with coconut sorbet	
<b><u>Khao Neow Ma Muang</u></b>	<b>350</b>
Yellow mango & sweet sticky rice with coconut cream	
<b><u>Gluy Tord</u></b>	<b>350</b>
Crispy banana fritters with ginger ice cream	
<b><u>Tub Tim Krob</u></b>	<b>290</b>
Siam 'red ruby' water chestnuts in coconut milk	
<b><u>Phonlamai Ruam Mit</u></b>	<b>260</b>
Fresh tropical fruit from neighboring farms	
<b><u>Tao Hoo Nom Sod Mapraow</u></b>	<b>210</b>
Fresh coconut pudding	
<b><u>Chao Guay</u></b>	<b>210</b>
Black jelly in milk and syrup	

## **TALUNG THAI SET MENU**

泰国的美食之旅等待着您尝试酒店大厨美食套餐。

通过结合我们一些最喜爱的创作和酒店大厨从小最爱灵感 对于您用餐愉快。

**1,200 baht ++ per person**  
**3,000 baht ++ per couple with a carafe of white or red wine**

**1,200 ++泰币 1 位**  
**3,000 ++泰币 每对夫妇(2 人)一瓶白酒或红酒**  
\*\*\*

### **Satay Ruam Mit**

Char grilled skewers of chicken, beef and pork, peanut & sweet sour dip

泰式沙爹肉串 (鸡肉, 牛肉, 猪肉)配泰式花生酱与酸甜酱

### **Po Piah Pak Tord**

Vegetarian crispy spring rolls & plum sauce

油炸蔬菜春卷配梅子蘸酱

\*\*\*

### **Tom Yum Goong**

Spicy prawn soup with lemongrass, chili paste, lime juice & leaves

冬阴功汤 泰国特色酸辣虾汤放了泰国特有的柠檬叶, 香茅和柠檬

\*\*\*

### **Gaeng Phed Ped Yang**

Roast duck breast in coconut milk red curry, pineapple & red grapes

泰式红咖喱烤鸭放有菠萝和红葡萄

### **Goong Pad Nam Makham Piek**

Wok seared tiger prawns in tamarind sauce

南部风味 罗望子酱炒虎虾

### **Pad Kana Moo Krob**

Sautéed kale, crispy pork belly & oyster sauce

蚝油芥兰炒脆猪肉

\*\*\*

### **Khao Neow Ma Muang**

Ripe yellow mango, sweet sticky rice & coconut cream

芒果糯米饭配椰子酱

## **AUTHENTIC SOUTHERN CLASSICS**

We are very proud of our Southern Thai roots and below are our top favorites that most of us grew up with. These dishes are rarely seen on resort menus and are not available in other parts of the country. Furthermore it's very seasonal and only available during certain times of the year.

我们非常自豪我们的泰国南部的根及以下是我们的最爱，我们大多数人从小一起长大的。这些菜都很少看到的度假酒店菜单和不是在全国其他地方提供。此外，它的季节性很强，只在一年中特定时间可用。

**Keang Pou** - Yellow coconut curry **475**

with white crab meat chunks & soft delicate rice noodles

当地黄咖喱泥蟹配柔软米线

**Pad Chaar Plakapong** - Wok sautéed local sea bass belly **475**

with holy basil & chili.

鲈鱼肚片炒辣椒

**Yam Pak Kood** - Organic fern tip salad **465**

with steamed king prawns, lime citrus & chili dressing

泰式凉拌过猫菜放有虾

**Moo Hong** - 5hour slow braised pork belly **465**

in dark soya sauce, coriander root & sweet garlic

普吉岛风味五花肉炖甜酱油,来自于普吉岛的中国移民

**Moo Kuaw Klua** - Crispy pork belly cubes with sweet chili sauce **410**

油炸排骨

**Khao Pad Nahm Prik Goong Sod** - Wok sautéed rice **385**

with traditional Phuket shrimp paste

普及特产辣椒虾酱炒饭配咸鸭蛋

**Pad Pak-Miang Goong Seab** - Pan seared forest greens **375**

with organic egg scramble & candied crispy shrimps

泰国南部特有的'Miang'叶炒干虾仁

## **APPETIZERS**

### **传统泰式开胃菜**

**Assorted Thai Appetizers to share for two** **925**  
Crispy parcels, spring rolls, mixed skewered beef, pork & chicken, crispy noodle prawns  
(Tung Tong, Po Piah Sod, Satay Ruam Mit, Goong Sarong)

大厨精选畅销开胃菜双人分:

脆皮虾与猪肉金带,泰式新鲜生春卷,油炸米粉裹鲜虾,泰式沙爹鸡肉串和香兰叶包鸡

**Tord Mun Goong** - Prawn cakes **410**  
crispy bread crumbed prawn cakes with plum dip  
炸虾饼配梅子蘸酱

**Goong Sarong** - Crispy prawns **375**  
wrapped with vermicelli noodles with sweet chili sauce  
油炸米粉裹鲜虾配甜辣酱

**Khun Pou's Pad Grapao Gai Mee Krob** - The owners favorite **375**  
wok sautéed minced chicken, holy basil, garlic, chili, crispy yellow noodles  
土鸡炒泰国罗勒,大蒜和辣椒配迷你香脆鸡蛋面球

**Tord Mun Pla Grai** - Fish cakes **375**  
with lime & sweet chili dip  
泰式炸鱼饼 放有柠檬叶与泰式辣椒酱配泰式辣椒蘸酱

**Satay Ruam Mit** - Char grilled skewers **355**  
chicken, beef and pork with peanut sweet & sour dip  
泰式沙爹肉串 (鸡肉,牛肉,猪肉)配泰式花生酱与酸甜酱

**Gai Hor Bai Toey** - Wok fried chicken thigh **355**  
wrapped in local pandanus leafs with tamarind sauce

香兰叶包鸡配罗望子酱

**Po Piah Sod Sai 'M o o Dang'** - Rice spring rolls **355**  
with shredded red pork, glass noodles & soybean ginger sauce  
泰式叉烧肉生春卷放有粉丝蘸酱油与姜

**Gai Tord** - Crunchy chicken with chili dip **345**  
香脆泰式炸鸡配蘸酱

**Po Piah Pak Tord** -Spring rolls **310**  
vegetarian crispy spring rolls with plum sauce

油炸蔬菜春卷配梅子蘸酱

## **SALADS 沙拉**

- Yum Som-O Goong Yang** - Pomelo salad **475**  
with grilled tiger prawns, spring onion, toasted coconut & cashew nut  
泰式柚子沙拉配烤虎虾放有烤椰子丝，葱与腰果
- Yum Neua Yang** - Char grilled beef salad **440**  
with red onion, fresh chili and Chinese celery  
泰式烤牛肉沙拉
- Som Tum Talay** - Green papaya seafood salad **440**  
with garlic, tomato, chili & lime vinaigrette  
传统泰式海鲜青木瓜沙拉 最能代表泰国的一道菜
- Yum Woon Sen Talay** - Glass noodle seafood salad **440**  
with chives, lime & chili  
凉拌粉丝，普吉岛海鲜与泰国草药
- Yum Pla Dook Foo** - Crispy cat fish cruble **410**  
with green mango salad, lime & chili  
泰式炸鱼松配凉拌青芒果，柠檬，辣椒
- Larb – Moo(猪肉) rue Gai (鸡肉)** - Warm minced pork or chicken **355**  
with cilantro, chili and toasted rice crumbs  
凉拌酸辣剁肉可选鸡肉或猪肉配香菜与烤米粒
- Yum Ped - Smoked duck salad** - Smoked in Bangkok by Chinese artisans **355**  
with apple, pomelo & dragon fruit  
由中国工匠们熏制曼谷 与苹果，柚子和火龙果

## **SOUP**

<b><u>Tom Yum Goong Mangoon</u></b> - Clear lobster soup with lime leaves, galangal, chilli paste and local wild mushrooms 清晰龙虾汤，青柠叶，高良姜，辣椒酱和当地的野生蘑菇	<b>1640</b>
<b><u>Tom Yum Goong</u></b> - Spicy Prawn soup with lemongrass, lime leaf & juice, & chili paste 冬阴功汤 泰国特色酸辣虾汤放了泰国特有的柠檬叶，香茅和柠檬	<b>475</b>
<b><u>Ba Mee Nam Goong</u></b> - Clear prawn soup ancient Thai Traditional egg noodle soup 传统清汤鲜虾鸡蛋面	<b>440</b>
<b><u>Tom Sap Moo</u></b> - Aromatic broth with lime leaves, garlic & slow cooked pork ribs 传统香辣肉汤放了排骨与泰国草药	<b>420</b>
<b><u>Tom Kha Gai</u></b> - Chicken soup with coconut milk, lime, galangal & wild mushrooms 泰式酸辣椰奶鸡汤	<b>400</b>
<b><u>Gaeng Jued Ruam Mit</u></b> - Clear vegetable soup with pork dumplings & fresh tofu 清蔬菜汤放了猪肉饺与新鲜豆腐	<b>375</b>

## **RICE & NOODLES**

**Pad Thai Goong** - Wok sautéed flat rice noodles **495**  
with king prawns, egg, peanut crumble and soya bean sprouts  
泰式黄金蛋网包鲜虾炒面

**Khao Soi – Neua(牛肉), Gai (鸡肉)** **475**  
**or Poo (蟹肉)** - Northern yellow curry coconut milk  
with crispy noodles and shredded beef, chicken or crab  
泰式咖喱面条 可选 牛肉，鸡肉或蟹肉 泰国各地的著名美食

**Guay Tiew Rad Na –Moo (猪肉), Gai (鸡肉), Neua(牛肉)** **440**  
**or Talay (海鲜)** - Sautéed rice noodles  
with pork, chicken, beef or seafood in thick aromatic gravy  
泰式打卤面 可选 猪肉，鸡肉，牛肉或海鲜

**Khao Ob Sapparod** - Baked jasmine rice **430**  
with pineapple, curried vegetables & seafood served in a pineapple shell  
菠萝饭

**Khao Pad – Neua(牛肉), Moo(猪肉), Gai(鸡肉), Goong(大虾)** **430**  
**or Talay(海鲜)** - Wok fried rice  
with beef, pork, chicken, prawn or seafood  
泰式炒饭 可选 牛肉，猪肉，鸡肉，鲜虾或海鲜

**Khao Pad Grapao – Neua (牛肉), Moo (猪肉)** **410**  
**or Gai (鸡肉)** - Pan seared minced beef,  
pork or chicken with holy basil, garlic & fresh chili

泰式香料肉末盖饭可选牛肉，猪肉或鸡肉放有泰国罗勒，大蒜和辣椒



## **CURRIES**

- Massaman Snow Fish** - Steamed snow fish fillet **990**  
with mild aromatic 'Massaman' curry, topped with crabmeat papaya salad  
( Back on the menu by popular demand )  
清蒸雪鱼片用温和芳香“Massaman'咖喱，淋上蟹肉木瓜沙拉 返回菜单上大众的需求)
- Chu Chee Pla Salmon** - Tasmanian salmon **710**  
in thick coconut milk red curry & Thai basil  
以浓椰浆红咖喱和泰国罗勒叶塔斯马尼亚的鲑鱼
- Gaeng Sap Nok** - Minced quail jungle curry **825**  
with string beans , ginger and young eggplant served with green mango salad  
(Our owner's favorite dish)  
咖喱四季豆，生姜，青年的茄子送达青芒果沙拉（我们老板最喜欢的菜)
- Gaeng Massaman Gae** - Massaman coconut milk curry **530**  
with lamb, potatoes, peanut and cherry tomatoes  
玛莎满咖喱羊肉.
- Gaeng Phed Ped Yang** - Roast duck breast **530**  
in coconut milk ,red curry, pineapple and grapes  
泰式红咖喱烤鸭放有菠萝和红葡萄
- Gaeng Kiew Wan – Gai ( 鸡肉 ) , Neua ( 牛肉 ) or Goong ( 虾)** **480**  
Green coconut milk curry with young eggplant, choice of chicken, beef or prawn  
泰式绿咖喱放有泰国茄子与鸡肉，牛肉或虾任您选择

## **GRILLED AND SIZZLING HOT WOK**

<b><u>Lobster Tord Kratiem Prik Thai</u></b> - Wok sautéed lobster with fresh chili, garlic and green peppercorn 普吉岛龙虾炒蒜蓉与胡椒酱 - 安达曼海捞的新鲜龙虾与泰式香料	<b>2310</b>
<b><u>Goong Mangoon pad pong Garee</u></b> - Wok sautéed lobster with yellow curry, white onion & capsicum 炒锅炒龙虾与黄咖喱, 白洋葱和辣椒	<b>1870</b>
<b><u>Goong Pad Nam Makham Piek</u></b> - Wok seared large tiger prawns In sweet & sour tamarind sauce 普吉岛龙虾炒蒜蓉与胡椒酱 - 安达曼海捞的新鲜龙虾与泰式香料	<b>770</b>
<b><u>Pla Sam Rod</u></b> - Crispy whole grouper with spicy sweet & sour sauce 三味石斑鱼	<b>770</b>
<b><u>Pla Kapong Neung Manao</u></b> - Steamed whole sea bass with lime, garlic and chili 清蒸酸辣海鲈	<b>770</b>
<b><u>Poo Nim Pad Prik Thai Dom</u></b> - Crispy soft-shell crab with garlic & green peppercorn 软壳蟹炒黑胡椒	<b>710</b>
<b><u>Gai Pad Med Mamuang Himmapan</u></b> - Wok sautéed chicken with cashew nut , bell pepper and white onion 鸡炒腰果	<b>495</b>
<b><u>Gai Yang</u></b> - Char grilled organic chicken thigh with 'Nam Jim Gai' dip 泰式烤鸡	<b>480</b>
<b><u>Moo Yang Nam Jim Jaew</u></b> - North Eastern style char grilled pork neck with sour spicy dip 泰式烤猪蘸东北辣椒酱	<b>480</b>

## **SIDE DISHES**

ALL PRICE ARE LISTED IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

<b><u>Pad Kana Moo Krob</u></b> - Wok sautéed kale with crispy pork & oyster sauce 脆皮猪肉炒芥蓝	<b>410</b>
<b><u>Kai Jeaw Poo</u></b> - Thai omelette with crab meat & chives 泰式煎蛋	<b>345</b>
<b><u>Pad Pak Boong</u></b> - Wok seared 'morning glory' river vegetables with garlic & soy bean sauce 炒空心菜	<b>330</b>
<b><u>Pad Pak Ruam Mit</u></b> - Wok stir fried mixed vegetable with garlic & oyster sauce 蚝油什锦菜	<b>330</b>
<b><u>Khao suay</u></b> Steam jasmine rice 茉莉花 米饭	<b>70</b>
<b><u>Kao Klong</u></b> Organic whole wheat rice 糙米	<b>70</b>

## **DESSERTS**

Traditional Thai desserts made from locally sourced ingredients

<b><u>Ice Cream Mapraow</u></b>	<b>380</b>
Whole young coconut with coconut sorbet 椰子冰淇淋配椰子肉	
<b><u>Khao Neow Ma Muang</u></b>	<b>350</b>
Yellow mango & sweet sticky rice with coconut cream 芒果糯米饭配椰奶	
<b><u>Gluy Tord</u></b>	<b>350</b>
Crispy banana fritters with ginger ice cream 泰式炸香蕉配生姜冰淇淋 从帕瑞莎酒店果园里的香蕉	
<b><u>Tub Tim Krob</u></b>	<b>290</b>
Siam 'red ruby' water chestnuts in coconut milk 椰香石榴冰	
<b><u>Phonlamai Ruam Mit</u></b>	<b>260</b>
Fresh tropical fruit from neighboring farms 新鲜热带水果拼盘	