

INFINITY POOL DINING

18:30 - 22:00 hrs.



Paresa's infinity pool dinner is the ultimate in romantic dining we strongly believe in granting you the freedom you need to make the memories you want while at the Heaven of all Heavens.

Join us for this stunning private dining experience lying between the star studded sky of Phuket and the star lights of the infinity pool while floating on your own "Island" surrounded by water.

Price: THB 6,500 per person (House Wine 1 bottle for 2)
THB 8,500 per person (Champagne 1 bottle for 2)
(Price includes a private waiter/waitress)

For further enjoyment why not get your own private violinist to enhance this magical experience.

ADDITIONAL TREATS

Bouquet of Flowers	2,200 - 4,300
Violinist (2 hours)	10,000
Fireworks (30 seconds)	20,000

Remark

- Please reserve in advance.
- Select your menu choices in this folder.
- Cancellation less than 24 hours, 100% charge.
- Any food restriction, please inform our staff upon booking.
- All prices are in Thai Baht & subject to 17.7% service charge & taxes.

Infinity Pool Dining | THB 6,500 / 8,500 per person

To order please dial '3' or deliver this menu to our Angels.

Room no: Serving Date:

Number of Guests:..... Time: (18:30 - 22:00 hrs.)

Please ✓ in to indicate your selection, for two portions please put '2'.

- Infinity Pool Dining with House Wine (1 bottle for 2) 6,500 per person
- Infinity Pool Dining with Champagne (1 bottle for 2) 8,500 per person

APPETIZER (please select one dish per person)

- Thai Appetizer**
Oysters, Fried Shrimp, Fish Cake with Dips
- Wagyu beef carpaccio**
Cos Lettuce, Pine Nut, Guava, Pecorino, Black Bun Croutons, Mustard Mayo
- Smoked Salmon Tartare with caviar**
House Smoked Salmon, Pesto Yogurt, Smoked Beets, Aged Parmigiana, Balsamic
- Sea Scallops and Tiger prawn**
Thai Green Mango and Papaya Salad
- French Foie gras au brioche**
Onion Confit, Balsamic Glaze, Guava, Pickles, Lemon Sabayon

SOUP (please select one dish per person)

- Andaman Seafood Soup**
Tiger Prawn, Mussel, Clams, Scallops, Squids, Tomato, Fregola, Garlic Bread and Lemon
- Tom Yum Goong**
King Tiger Prawns, Mushrooms, Thai Herbs
- Porcini Mushroom Soup**
Chicken Broth, Dried Porcini, Portobello, French Baguette
- Tom Ka Gai**
Chicken Broth, Chicken Thigh, Coconut Milk, Shitake Mushroom

MAIN (please select one dish per person)

- Wagyu Cube Roll**
Smoked Young Carrot, Onion Soubise, Garlic Cream, Pine Nut, Tomato, Zucchini, Portobello and Pepper Jus
- Sea Bass Papillote "Thai" Style**
Lemongrass, Ginger, Potato, Beans, Spring Onion, Green Beans & Served with Coconut Rice
- Lobster in Black Pepper**
Stir-fried Lobster, Locally Farmed Vegetables & Black Pepper Sauce & Served with Jasmine Rice
- Choo Chee Salmon & Scallops**
Authentic Thai Red Curry, Basil, Coconut with Steamed Rice
- Chicken Saltimbocca & Foie Gras**
Black Truffle Potato Mouseline, Seared Foie Gras, Glazed Young Vegetable and Thyme Jus
- Lamb cutlets**
Crumbed with Prosciutto, Couscous Fetta, Mediterranean Gratin, Baby Carrot, Red Wine Jus

DESSERT (please select one dish per person)

- Khao Neow Ma Muang**
Sweet Fresh Mango with Sticky Rice & Coconut Ice Cream
- Paresa's Crystal**
Pomegranate, Dragon Fruit, Mango Sorbet
- Lemon & Mango, Chocolate Tartlets**
Trio of Mini Tartlets, Seasonal Berries
- Apple Tart with Vanilla Ice Cream**
Cinnamon, Granny Smith, Vanilla Bean
- Paresa's Tiramisu**
Mascarpone, Coffee, Martini, Baiyles
- Cheese Berry Cake**
Orange, Cointreau, Blueberry

Additional Treats (surcharge)

- Bouquet of Flowers 2,200 - 4,300
- Violinist (2 hours) 10,000
- Fireworks (30 seconds) 20,000