

# Talung Thai

Lunch 12:00 – 17:00 hrs.



P A R E S A

## APPETISER

<b>Caesar Salad</b>	590
<i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	
+ grilled chicken breast	+175
+ grilled salmon	+235
<b>Paresa Paradise Bowl</b>	650
<i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	
<b>Tomato Burrata Salad</b>	765
<i>Aged balsamic, rocket, pesto, olive crumbs</i>	
<b>Aegean Salad</b>	650
<i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	
+ grilled prawn brochette	+215
<b>Kale Almond Salad</b>	650
<i>Red cabbage, carrot, green apple, grilled chicken, almond flake, chickpea, tahini yoghurt dressing</i>	
<b>Wild Mushroom Bruschetta</b>	710
<i>Foie gras on a toasted sourdough baguette, aged balsamic glaze</i>	
<b>Panko Crusted Calamari</b>	710
<i>Dusted in lemon pepper with zesty mayonnaise, chilli jam</i>	
<b>Mixed Meze Plate</b>	1,250
<i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	

## SOUP

<b>Tomato &amp; Red Pepper Bisque</b>	650
<i>Served with a grilled cheese sandwich</i>	

## BURGER / SNACKS

<b>Plant-Based Meat Burger</b>	600
<i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	
<b>Australian Beef Burger</b>	700
<i>Sesame bun, tomato, gherkin, cheddar cheese, caramelised onion, fries</i>	
<b>Torikatsu Chicken Burger</b>	650
<i>Brioche bun, shredded cabbage slaw, creamy mayonnaise, tonkatsu sauce, fries</i>	
<b>Smoked Salmon Sandwich</b>	690
<i>Whole wheat, lettuce, tomato, onion, egg, capers, herb cream cheese, fries</i>	

<b>Paresa Rock Lobster Roll</b>	950
<i>Served with parmesan truffle fries</i>	
<b>Braised Beef Chilli Con Carne Nachos</b>	700
<i>Salsa picante, sour cream, guacamole</i>	
<b>Pork Carnitas Taco</b>	650
<i>Roasted salsa picante, guacamole, sour cream</i>	

## **PASTA / PIZZA**

<b>Blackened Chicken Paillard &amp; Chilli Aglio Spaghetti</b>	750
<i>Garlic, olive oil, chili oil, parmigiano reggiano, wilted spinach</i>	
<b>Tuscan Vegetable Penne Pasta</b>	750
<i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	
<b>Pappardelle Al Ragu</b>	750
<i>Australian beef braised in a rich tomato sauce, parmesan</i>	
<b>Linguini Seafood Marinara</b>	1,250
<i>Rock lobster, tiger prawn, squid, scallops, mussels, tomato ragu, parmesan reggiano, basil</i>	
<b>Roasted Pumpkin Pizza</b>	690
<i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	
<b>Persian Chicken Pizza</b>	690
<i>Red onion, peppers, zucchini tomato, coriander spiced yoghurt</i>	
<b>Four Cheese Pizza</b>	890
<i>Gorgonzola, parmigiana, mozzarella, edam, black truffle honey</i>	
<b>Burrata Pizza</b>	990
<i>Serrano ham &amp; rocket</i>	
<b>Diavola Pizza</b>	990
<i>Salami, buffalo mozzarella</i>	
<b>Seafood Al Frutti Mare Pizza</b>	990
<i>Prawns, squid, mussels, scallops, fish</i>	

## THE GRILL

<b>Shish Taouk (Chicken Kebab)</b> <i>Marinated with cumin, salt, pepper, paprika &amp; served with arabic salad, pita bread, yellow rice</i>	890
<b>Thyme Marinated Char Grilled Spring Chicken</b> <i>Creamed corn, wilted spinach, baby carrots, mashed potato, thyme jus</i>	1,120
<b>Mediterranean Mixed Grill</b> <i>Beef medallion, lamb cutlet, merguez beef &amp; lamb sausage, chicken, skordalia, tzatziki sauce</i>	1,590
<b>Char Grilled Grain-Fed Sirloin 250g.</b> <i>Silky potato puree, grilled asparagus, three peppercorn sauce</i>	1,650
<b>Char Grilled Mixed Seafood</b> <i>Selection of lobster, river prawns, squid &amp; grouper, mussels, scallops in garlic cream, garlic, grilled polenta charred lemon</i>	3,425
<b>Korean BBQ Pork Ribs</b> <i>Glazed gochujang, kimchi slaw, fries</i>	890
<b>Miso Sesame Wasabi Glazed Atlantic Salmon</b> <i>Bok choy, soba noodles, pickled cucumber, sesame dressing</i>	995
<b>Grill Pipi Island Red Snapper</b> <i>With tomato, cucumber tomato, kalamata olives, whipped feta, lemon salsa</i>	950
<b>Red Wine Braised Beef Short Ribs</b> <i>Gremolata, creamy potato mash, glazed baby carrots</i>	1,760

# THAI FLAVOURS

## APPETISER

<b>Thai Fried Sarong Shrimp</b> <i>Wrapped in vermicelli, plum sauce, pickles</i>	410
<b>Classic Som Tum</b> <i>Green papaya salad, chilli, lime, dried shrimp, peanut</i>	390
<b>Larb Salmon</b> <i>Diced salmon with crispy rice crackers &amp; served in lettuce leaf cup</i>	495
<b>Yum Woon Sen Talay</b> <i>Spicy &amp; sour mix seafood, glass noodle salad, young celery, tomato</i>	495
<b>Rock Lobster &amp; Tiger Prawn Rice Paper Roll</b> <i>Mint, spring onion, shredded carrot, cucumber wrapped in fresh rice paper, sweet &amp; spicy tamarind sauce</i>	850
<b>Neua Yang Nam Tok (AUS Beef Sirloin)</b> <i>Grilled beef, spicy &amp; sour salad, toasted cashew, cucumber, tomato, mint</i>	1,190

## MAIN

(Served with steamed rice)

<b>Gang Keaw Wan (Prawn/Pork/Chicken)</b> <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	710
<b>Penang Chicken Curry</b> <i>Red curry, chicken thigh, fresh coconut milk, red chilli</i>	765
<b>Tom Kha Gai</b> <i>Thai coconut broth, chicken breast, lime, tomato, mushroom</i>	590
<b>Northern Duck Leg Khao Soi Noodle</b> <i>Coconut soup, chilli, yellow noodles, condiments</i>	690
<b>Chiang Mai Pork &amp; Ginger Curry</b> <i>Braised pork curry</i>	710
<b>Moo Hong</b> <i>Braised pork shoulder, sous vide tenderloin &amp; belly, quail eggs, coriander</i>	890
<b>Massaman Lamb Shank</b> <i>Australian lamb, chilli paste, peanut, sweet potato, coconut juice</i>	1,120
<b>Tom Yum Kung Soup</b> <i>Andaman river prawns, mushrooms, cherry tomato, celery</i>	765
<b>Stir-Fried Phuket Greens</b> <i>In oyster sauce</i>	290

<b>Klong Phai Farm Duck Breast Pad Krapow</b> <i>Pan seared with thai hot basil, garlic, fresh chilli</i>	710
<b>Angus Sirloin Beef Pad Krapow</b> <i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	1,190
<b>Choo Chee Curry Salmon &amp; Tiger Prawns</b> <i>Red chilli paste, coconut cream</i>	1,120
<b>Pla Kapong Neung Manao (Boneless Seabass)</b> <i>Steamed fish with a flavourful spicy citrus sauce</i>	710
<b>Pad Thai Kung Mung Korn (Lobster)</b> <i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	3,500
<b>Tiger Prawn in Tamarind Sauce</b> <i>Cherry tomato, chinese celery, lemon grass, sweet &amp; sour sauce</i>	1,120

## THAI GRILL

<b>Jumbo Tiger Prawns</b> <i>Grilled, served with sauces, pickles and dips</i>	400 each
<b>Char Grilled Boneless Barramundi</b> <i>Served with som tum papaya salad, garlic rice</i>	995
<b>Grilled Painted Spiney Lobster</b> <i>Served with isaan mixed fruit som tum salad</i>	3,500

## DESSERT

<b>Mango Sticky Rice</b>	350
<i>Fresh mango, sticky rice, coconut cream sauce</i>	
<b>Crispy Banana &amp; Pandan Coconut Roll</b>	410
<i>Served with coconut ice cream</i>	
<b>Mixed Fruits</b>	350
<i>Served with a sorbet scoop of your choice</i>	
<b>Tropical Fruit Pavlova</b>	410
<i>With mango espuma, wild berry compote</i>	
<b>Coconut Creme Brûlée</b>	410
<i>Served with mango sorbet</i>	
<b>Honeycomb Parfait</b>	410
<i>Grand marnier, orange &amp; rosemary coulis</i>	
<b>Nutella Pana Cotta</b>	390
<i>With roasted hazelnuts served in a jar with biscotti</i>	
<b>White Chocolate Mousse</b>	410
<i>With local strawberries, almond crumb, yuzu sorbet</i>	
<b>Chocolate Tart</b>	410
<i>Dark chocolate ganache, walnuts, meringue, served with salted caramel ice cream</i>	
<b>Cheese Board</b>	750
<i>A selection of imported cheeses, served with fig jam, dried fruit, crackers</i>	
<b>ICE CREAM AND SORBET (per scoop)</b>	175
Madagascan Vanilla	
Dark Belgian Chocolate	
Salted Caramel	
Senga Strawberry	
Mango Sorbet	
Young Coconut Sorbet	

# Talung Thai

Dinner 18:00 – 23:00 hrs.



P A R E S A



## APPETISER

<b>Baby Gem Lettuce Salad</b> <i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	390
<b>Caesar Salad</b> <i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	590
+ <i>grilled chicken breast</i>	+175
+ <i>grilled salmon</i>	+235
<b>Paresa Paradise Bowl</b> <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	650
<b>Tomato Burrata Salad</b> <i>Aged balsamic, rocket, pesto, olive crumbs</i>	765
<b>Agnolotti With Black Truffle</b> <i>Filled pasta squares, parmigiano, white wine, lemon, a dash of cream, english peas</i>	590
<b>Grilled Halloumi Cheese &amp; Watermelon Salad</b> <i>Mint, grilled pita bread</i>	650
<b>Wild Mushroom Bruschetta</b> <i>Foie gras on a toasted sourdough baguette, aged balsamic glaze</i>	710
<b>Panko Crusted Calamari</b> <i>Dusted in lemon pepper with zesty mayonnaise, chilli jam</i>	710
<b>Crab Croquette</b> <i>Spanish mojo sauce, tiger prawn &amp; sautéed crab meat</i>	765
<b>Seared Hokkaido Scallops</b> <i>Passion fruit butter, herb oil, crispy shallots, microgreens</i>	850
<b>Foie Gras Au Torchon &amp; Brioche</b> <i>Red onion jam, roasted pineapple &amp; papaya relish, balsamic coulis</i>	860

## MAIN

<b>Crispy Pan Seared Chicken &amp; Risotto</b>	890
<i>With mushroom black truffle sauce, grilled asparagus, parmigiano reggiano, truffle oil</i>	
<b>Sous Vide Duck Breast &amp; Leg</b>	1,120
<i>Beet &amp; blackberry puree, broad beans, chicken skin tullie</i>	
<b>Red Wine Braised Beef Short Ribs</b>	1,760
<i>Gremolata, creamy potato mash, glazed baby carrots</i>	
<b>Miso Sesame Wasabi Glazed Atlantic Salmon</b>	995
<i>Bok choy, soba noodles, pickled cucumber, sesame dressing</i>	
<b>Grill Pipi Island Red Snapper</b>	950
<i>With tomato, cucumber, tomato, kalamata olives, whipped feta, lemon salsa</i>	
<b>Spotted Grouper</b>	950
<i>With parsley crusted, root vegetable ratatouille, wilted kale, chive oil</i>	
<b>Linguini Seafood Marinara</b>	1,250
<i>Rock lobster, tiger prawn, squid, scallops, mussels, tomato ragu, parmesan reggiano, basil</i>	
<b>Andaman Seafood Bouillabaisse</b>	3,425
<i>Painted spiny lobster, mussels, clams, scallops, crab, tiger prawn, in white wine tomato, saffron broth with garlic baguette, rouille</i>	
<b>Paresa Rock Lobster Roll</b>	950
<i>Served with parmesan truffle fries</i>	
<b>Premium Beef Burger</b>	1,195
<i>Stuffed foie gras patty, brioche bun, caramelised onion jam, truffle fries</i>	
<b>Roasted Pumpkin Pizza</b>	690
<i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	
<b>Four Cheese Pizza</b>	890
<i>Gorgonzola, parmigiana, mozzarella, edam, black truffle honey</i>	
<b>BBQ Pull Pork Pizza</b>	690
<i>Caramelised onion, tomato, gorgonzola, jalapeno peppers</i>	
<b>Diavola Pizza</b>	990
<i>Salami, buffalo mozzarella</i>	
<b>Burrata Pizza</b>	990
<i>Serrano ham &amp; rocket</i>	
<b>Seafood Al Frutti Mare Pizza</b>	990
<i>Prawns, squid, mussels, scallops, fish</i>	

## THE GRILL

<b>Shish Taouk (Chicken Kebab)</b>	890
<i>Marinated with cumin, salt, pepper, paprika &amp; served with arabic salad, pita bread, yellow rice</i>	
<b>Thyme Marinated Char Grilled Spring Chicken</b>	1,120
<i>Creamed corn, wilted spinach, baby carrots, mashed potato, thyme jus</i>	
<b>Korean BBQ Pork Ribs</b>	890
<i>Glazed gochujang, kimchi slaw, fries</i>	
<b>Mediterranean Mixed Grill</b>	1,590
<i>Beef medallion, lamb cutlet, merguez beef &amp; lamb sausage, chicken, skordalia, tzatziki sauce</i>	
<b>Char Grilled Mixed Seafood</b>	3,425
<i>Selection of lobster, river prawns, squid &amp; grouper, mussels, scallops in garlic cream, garlic, grilled polenta charred lemon</i>	
<b>Pistachio-Crusted Lamb Loin</b>	1,550
<i>Australian lamb, potato fondant, pumpkin puree, roasted shallots</i>	
<b>Wagyu Rib Eye Fillet 300g.</b>	2,250
<i>Australian beef, potato puree, grilled asparagus, truffle butter, red wine jus</i>	
<b>Tournedos à la Bordelaise 250g.</b>	2,250
<i>Australian ebony beef tenderloin with bordelaise sauce, duck fat roasted potato, jerusalem artichoke cream, organic tomato on vines</i>	
<b>Japanese Premium Black Cattle A5 (250g.) &amp; Poached Lobster</b>	4,700
<i>Buttered poach lobster tail, potato, pan jus, lemon butter</i>	
<b>SIDE DISHES</b>	250
Garden Salad	Sautéed Garlic Mushrooms
Creamed Spinach Gratin	Truffled Creamy Mash
Glazed Panache Vegetables	Parmesan Truffle Fries

# THAI FLAVOURS

## APPETISER

<b>Paresa Mixed Appetiser</b> <i>Vermicelli prawn fried, stuffed chicken wing, pomelo salad, crispy vegetable spring roll</i>	650
<b>Thai Fried Sarong Shrimp</b> <i>Wrapped in vermicelli, plum sauce, pickles</i>	410
<b>Stuffed Fried Chicken Wing</b> <i>Sweet vinegar pickles, dipping sauce</i>	390
<b>Classic Som Tum</b> <i>Green papaya salad, chilli, lime, dried shrimp, peanut</i>	390
<b>Larb Salmon</b> <i>Diced salmon with crispy rice crackers &amp; served in lettuce leaf cup</i>	495
<b>Yum Woon Sen Talay</b> <i>Spicy &amp; sour mix seafood, glass noodle salad, young celery, tomato</i>	495
<b>Soft Shell Crab Miang</b> <i>Betel leaf wraps, green mango, ginger, lime, chilli, shallot, crispy soft-shell crab, minced chicken, spring onion, coriander</i>	450
<b>Rock Lobster &amp; Tiger Prawn Rice Paper Roll</b> <i>Mint, spring onion, shredded carrot, cucumber wrapped in fresh rice paper, sweet &amp; spicy tamarind sauce</i>	850
<b>Neua Yang Nam Tok (AUS Beef Sirloin)</b> <i>Grilled beef, spicy &amp; sour salad, toasted cashew, cucumber, tomato, mint</i>	1,190

## MAIN

(Served with steamed rice)

<b>Gang Keaw Wan (Prawn/Pork/Chicken)</b> <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	710
<b>Penang Chicken Curry</b> <i>Red curry, chicken thigh, fresh coconut milk, red chilli</i>	765
<b>Tom Kha Gai</b> <i>Thai coconut broth, chicken breast, lime, tomato, mushroom</i>	590
<b>Northern Duck Leg Khao Soi Noodle</b> <i>Coconut soup, chilli, yellow noodles, condiments</i>	690
<b>Chiang Mai Pork &amp; Ginger Curry</b> <i>Braised pork curry</i>	710

<b>Moo Hong</b>	890
<i>Braised pork shoulder, sous vide tenderloin &amp; belly, quail eggs, coriander</i>	
<b>Massaman Lamb Shank</b>	1,120
<i>Australian lamb, chilli paste, peanut, sweet potato, coconut juice</i>	
<b>Geng Poo Sen Mee</b>	1,050
<i>Crab meat curry &amp; served with vermicelli noodle</i>	
<b>Southern Thai Traditional Fish Curry</b>	710
<i>Green papaya, curry &amp; shrimp paste, finger lime</i>	
<b>Tom Yum Kung Soup</b>	765
<i>Andaman river prawns, mushrooms, cherry tomato, celery</i>	
<b>Stir-Fried Phuket Greens</b>	290
<i>In oyster sauce</i>	
<b>Klong Phai Farm Duck Breast Pad Krapow</b>	710
<i>Pan seared with thai hot basil, garlic, fresh chilli</i>	
<b>Angus Sirloin Beef Pad Krapow</b>	1,190
<i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	
<b>Choo Chee Curry Salmon &amp; Tiger Prawns</b>	1,120
<i>Red chilli paste, coconut cream</i>	
<b>Pla Kapong Neung Manao (Boneless Seabass)</b>	710
<i>Steamed fish with a flavourful spicy citrus sauce</i>	
<b>Pad Thai Kung Mung Korn (Lobster)</b>	3,500
<i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	
<b>Tiger Prawn in Tamarind Sauce</b>	1,120
<i>Cherry tomato, chinese celery, lemon grass, sweet &amp; sour sauce</i>	

## THAI GRILL

<b>Jumbo Tiger Prawns</b>	400 each
<i>Grilled, served with sauces, pickles and dips</i>	
<b>Char Grilled Boneless Barramundi</b>	995
<i>Served with som tum papaya salad, garlic rice</i>	
<b>Grilled Painted Spiney Lobster</b>	3,500
<i>Served with isaan mixed fruit som tum salad</i>	

## DESSERT

<b>Mango Sticky Rice</b>	350
<i>Fresh mango, sticky rice, coconut cream sauce</i>	
<b>Crispy Banana &amp; Pandan Coconut Roll</b>	410
<i>Served with coconut ice cream</i>	
<b>Mixed Fruits</b>	350
<i>Served with a sorbet scoop of your choice</i>	
<b>Tropical Fruit Pavlova</b>	410
<i>With mango espuma, wild berry compote</i>	
<b>Coconut Creme Brûlée</b>	410
<i>Served with mango sorbet</i>	
<b>Honeycomb Parfait</b>	410
<i>Grand marnier, orange &amp; rosemary coulis</i>	
<b>Nutella Pana Cotta</b>	390
<i>With roasted hazelnuts served in a jar with biscotti</i>	
<b>White Chocolate Mousse</b>	410
<i>With local strawberries, almond crumb, yuzu sorbet</i>	
<b>Chocolate Tart</b>	410
<i>Dark chocolate ganache, walnuts, meringue, served with salted caramel ice cream</i>	
<b>Cheese Board</b>	750
<i>A selection of imported cheeses, served with fig jam, dried fruit, crackers</i>	
<b>ICE CREAM AND SORBET (per scoop)</b>	175
Madagascan Vanilla	
Dark Belgian Chocolate	
Salted Caramel	
Senga Strawberry	
Mango Sorbet	
Young Coconut Sorbet	