

MICHELIN
2023



PARESA'S MICHELIN PLATE

THB 4,599 for 2 persons

Thai Mixed Canapes

(Foie gras stuffed crispy chicken wing
Larb diced salmon salad served in a garden leaf
Fried 'sarong' shrimp
Tiger prawn money bags wrapped in chicken skin)



Kung Mangkon Pad Sabat Cho

(Stir-fried phuket lobster, shimeji mushroom, egg,
basil leaves, spring onion, red chilis)

Served with som tum and steamed jasmine rice

Paresa's Crystal Diamond

(Dragon fruit egg custard, gold leaf, coconut jelly,
citrus caviar, mango sorbet)



Talung Thai

Lunch 12:00 – 17:00 hrs.



P A R E S Λ

APPETISER

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

SOUP

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

BURGER / SNACKS

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

Paresa Rock Lobster Roll 950
Served with parmesan truffle fries

Braised Beef Chilli Con Carne Nachos 700
Salsa picante, sour cream, guacamole

Pork Carnitas Taco 650
Roasted salsa picante, guacamole, sour cream

PASTA / PIZZA

Blackened Chicken Paillard & Chilli Aglio Spaghetti 750
Garlic, olive oil, chili oil, parmigiano reggiano, wilted spinach

Tuscan Vegetable Penne Pasta 750
Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino

Pappardelle Al Ragu 750
Australian beef braised in a rich tomato sauce, parmesan

Linguini Seafood Marinara 1,250
Rock lobster, tiger prawn, squid, scallops, mussels, tomato ragu, parmesan reggiano, basil

Roasted Pumpkin Pizza 690
Caramelised onion, goats' cheese, hazelnuts, rocket

Persian Chicken Pizza 690
Red onion, peppers, zucchini tomato, coriander spiced yoghurt

Four Cheese Pizza 890
Gorgonzola, parmigiana, mozzarella, edam, black truffle honey

Burrata Pizza 990
Serrano ham & rocket

Diavola Pizza 990
Salami, buffalo mozzarella

Seafood Al Frutti Mare Pizza 990
Prawns, squid, mussels, scallops, fish

THE GRILL

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

THAI FLAVOURS

APPETISER

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

MAIN

(Served with steamed rice)

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

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

THAI GRILL

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

VEGETARIAN

Baby Gem Lettuce Salad <i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	390
Paresa Paradise Bowl <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	650
Aegean Salad <i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	650
Grilled Halloumi Cheese & Watermelon Salad <i>Mint, grilled pita bread</i>	650
Tomato Burrata Salad <i>Aged balsamic, rocket, pesto, olive crumbs</i>	765
Mixed Meze Plate <i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	1,250
Tomato & Red Pepper Bisque <i>Served with a grilled cheese sandwich</i>	650
Margareta Pizza <i>Organic tomato, buffalo mozzarella, fresh organic basil</i>	660
Roasted Pumpkin Pizza <i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	690
Four Cheese Pizza <i>Gorgonzola, parmigiana, mozzarella, edam, black truffle honey</i>	890
Tuscan Vegetable Penne Pasta <i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	825

VEGAN

Watermelon & Couscous Salad <i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	390
Wild Mushroom Bruschetta <i>Sautéed mixed mushrooms on toasted sourdough baguette, aged balsamic glaze</i>	490
Vegan Pizza <i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	610
Chilli Aglio Spaghetti <i>Sautéed mushrooms & spinach</i>	825
Grilled Vegetable Sandwich <i>With hummus & french fries</i>	390
Indian Chickpea and Aubergine Balti <i>Served with basmati rice</i>	690
Plant-Based Meat Burger <i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	600
Stir-Fried Phuket Greens <i>Wok sautéed mixed vegetables</i>	290
Glass Noodle Soup with Mushroom <i>Clear soup with glass noodles, mixed mushroom</i>	350
Thai Spring Roll <i>Glass noodles, mix vegetables, sweet chilli sauce, soya sauce, red curry paste, long bean</i>	430
Thai Sweet & Sour Tofu <i>Stir-fried crispy mixed vegetables, tofu with sweet & sour sauce</i>	450
Pad Krapow Mushroom <i>Pan seared with thai hot basil, garlic, fresh chilli</i>	450
Stir-Fried Tofu with Cashew Nut <i>Wok sautéed tofu with cashew nut, bell pepper, onion</i>	490
Gang Keaw Wan Tofu <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	550
Penang Tofu <i>Red curry, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	550

DESSERT

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

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

MAIN

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

THE GRILL

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

THAI FLAVOURS

APPETISER

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

MAIN

(Served with steamed rice)

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

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

THAI GRILL

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

VEGETARIAN

Baby Gem Lettuce Salad <i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	390
Paresa Paradise Bowl <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	650
Aegean Salad <i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	650
Grilled Halloumi Cheese & Watermelon Salad <i>Mint, grilled pita bread</i>	650
Tomato Burrata Salad <i>Aged balsamic, rocket, pesto, olive crumbs</i>	765
Mixed Meze Plate <i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	1,250
Tomato & Red Pepper Bisque <i>Served with a grilled cheese sandwich</i>	650
Margareta Pizza <i>Organic tomato, buffalo mozzarella, fresh organic basil</i>	660
Roasted Pumpkin Pizza <i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	690
Four Cheese Pizza <i>Gorgonzola, parmigiana, mozzarella, edam, black truffle honey</i>	890
Tuscan Vegetable Penne Pasta <i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	825

VEGAN

Watermelon & Couscous Salad <i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	390
Wild Mushroom Bruschetta <i>Sautéed mixed mushrooms on toasted sourdough baguette, aged balsamic glaze</i>	490
Vegan Pizza <i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	610
Chilli Aglio Spaghetti <i>Sautéed mushrooms & spinach</i>	825
Grilled Vegetable Sandwich <i>With hummus & french fries</i>	390
Indian Chickpea and Aubergine Balti <i>Served with basmati rice</i>	690
Plant-Based Meat Burger <i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	600
Stir-Fried Phuket Greens <i>Wok sautéed mixed vegetables</i>	290
Glass Noodle Soup with Mushroom <i>Clear soup with glass noodles, mixed mushroom</i>	350
Thai Spring Roll <i>Glass noodles, mix vegetables, sweet chilli sauce, soya sauce, red curry paste, long bean</i>	430
Thai Sweet & Sour Tofu <i>Stir-fried crispy mixed vegetables, tofu with sweet & sour sauce</i>	450
Pad Krapow Mushroom <i>Pan seared with thai hot basil, garlic, fresh chilli</i>	450
Stir-Fried Tofu with Cashew Nut <i>Wok sautéed tofu with cashew nut, bell pepper, onion</i>	490
Gang Keaw Wan Tofu <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	550
Penang Tofu <i>Red curry, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	550

DESSERT

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