

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 7,900 per person (House Wine, 1 bottle for 2)
THB 9,900 per person (Champagne, 1 bottle for 2)
(Price includes a private waiter/waitress)

Enhance your magical experience with an additional treat to make your meal extra special.

ADDITIONAL TREATS

<u>Bouquet of Flowers</u>	2,500 - 5,000
Violinist (2 hours)	12,000
Fireworks (30 seconds)	24,000

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 our prices are in Thai Baht and include taxes and service charge.

Infinity Pool Dining | THB 7,900 / 9,900 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) 7,900 per person Infinity Pool Dining with Champagne (1 bottle for 2) 9,900 per person

APPETIZER (please select one dish per person)

- | | |
|---|---|
| <input type="checkbox"/> Thai Appetizer
Vermicelli wrapped prawn fried, stuffed chicken wing, pomelo salad, crispy vegetable spring roll | <input type="checkbox"/> Sea Scallops and Tiger prawn
Thai green mango and papaya salad |
| <input type="checkbox"/> Wagyu Beef Carpaccio
Shaved pecorino, black truffle aioli, micro greens | <input type="checkbox"/> French Foie Gras Au Brioche
Onion confit, balsamic glaze, cranberry relish, pickles |
| <input type="checkbox"/> Seared Tuna Tataki Rolls Topped with Caviar
Ponzu, crispy rice paper | |

SOUP (please select one dish per person)

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|---|--|
| <input type="checkbox"/> Andaman Seafood Bouillabaisse Soup
Tiger prawn, mussel, clams, scallops, squid, tomato, fregola, garlic bread and lemon | <input type="checkbox"/> Jerusalem Artichoke Soup
With truffle chicken dumplings, white truffle oil |
| <input type="checkbox"/> Tom Yum Kung
Spicy lemongrass soup, prawn, lime leaf & juice, chilli | <input type="checkbox"/> Tom Ka Gai
Chicken, lemongrass & coconut soup |

MAIN (please select one dish per person)

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| <input type="checkbox"/> Wagyu Beef Tenderloin
Young vegetable bundle, dauphinoise potato, roasted shallots, red wine sauce | <input type="checkbox"/> Choo Chee Curry Salmon & Scallops
Red chilli paste, coconut cream, steamed rice |
| <input type="checkbox"/> Sea Bass Papillote "Thai" Style
Lemongrass, ginger, potato, beans, spring onion, green beans & served with coconut rice pilaf | <input type="checkbox"/> Roast Duck Curry
Red chilli paste, basil, coconut cream, steamed rice |
| <input type="checkbox"/> Grilled Andaman Spiny Lobster
With Garlic Butter
Stir-fried locally farmed vegetables, buttered noodles | <input type="checkbox"/> Chicken Saltimbocca & Foie Gras
Black truffle potato mousseline, seared foie gras, glazed young vegetable, thyme jus |
| | <input type="checkbox"/> Mediterranean Mix Grill, Beef, Lamb, Chicken, Merguez Sausage
Mediterranean gratin, baby carrot, aged balsamic glaze |

DESSERT (please select one dish per person)

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|--|---|
| <input type="checkbox"/> Mango Sticky Rice
Fresh mango, sticky rice, coconut cream sauce | <input type="checkbox"/> Classic Lemon Tart
Freshly made lemon curd in pastry case |
| <input type="checkbox"/> Gratin of Summer Fruits
Berries & tropical fruit gratinated until golden with vanilla bean ice cream | <input type="checkbox"/> Baked Apple Tart Flan with Vanilla Ice Cream
Cinnamon, granny smith, vanilla bean |
| | <input type="checkbox"/> Bomb Alaska with Salted Caramel Ice Cream
Berry compote spiked with cointreau |

Additional Treats (surcharge)

- | | |
|---|---------------|
| <input type="checkbox"/> Bouquet of Flowers | 2,500 - 5,000 |
| <input type="checkbox"/> Violinist (2 hours) | 12,000 |
| <input type="checkbox"/> Fireworks (30 seconds) | 24,000 |