

# 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.

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## ADDITIONAL TREATS

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

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## 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*)

□ Thai Appetizer  
*Vermicelli wrapped prawn fried, stuffed chicken wing,  
pomelo salad, crispy vegetable spring roll*

□ Wagyu Beef Carpaccio  
*Shaved pecorino, black truffle aioli, micro greens*

□ Seared Tuna Tataki Rolls Topped with Caviar  
*Ponzu, crispy rice paper*

□ Sea Scallops and Tiger prawn  
*Thai green mango and papaya salad*

□ French Foie Gras Au Brioche  
*Onion confit, balsamic glaze, cranberry relish, pickles*

SOUP (*please select one dish per person*)

□ Andaman Seafood Bouillabaisse Soup  
*Tiger prawn, mussel, clams, scallops, squid, tomato,  
fregola, garlic bread and lemon*

□ Tom Yum Goong  
*Prawn thai soup, mushroom, chilli, cherry tomato, celery*

□ Jerusalem Artichoke Soup  
*With truffle chicken dumplings, white truffle oil*

□ Tom Kha Gai  
*Thai aromatic coconut broth, chicken breast, lime,  
tomato, mushroom*

MAIN (*please select one dish per person*)

□ Wagyu Beef Tenderloin  
*Young vegetable bundle, dauphinoise potato, roasted  
shallots, red wine sauce*

□ Sea Bass Papillote "Thai" Style  
*Lemongrass, ginger, potato, beans, spring onion,  
green beans & served with coconut rice pilaf*

□ Grilled Andaman Spiny Lobster  
*With Garlic Butter  
Stir-fried locally farmed vegetables, buttered noodles*

□ Choo Chee Salmon & Scallops  
*Salmon & scallops curry, red chilli paste, coconut cream,  
steamed rice*

□ Roast Duck Curry  
*Red chilli paste, basil, coconut cream, steamed rice*

□ Chicken Saltimbocca & Foie Gras  
*Black truffle potato mousseline, seared foie gras, glazed young  
vegetable, thyme jus*

□ Mediterranean Mix Grill, Beef, Lamb, Chicken,  
Merguez Sausage  
*Mediterranean gratin, baby carrot, aged balsamic glaze*

DESSERT (*please select one dish per person*)

□ Mango Sticky Rice  
*Fresh mango, sticky rice, coconut cream sauce*

□ Gratin of Summer Fruits  
*Berries & tropical fruit gratinated until golden with  
vanilla bean ice cream*

□ Classic Lemon Tart  
*Freshly made lemon curd in pastry case*

□ Baked Apple Tart Flan with Vanilla Ice Cream  
*Cinnamon, granny smith, vanilla bean*

□ Bomb Alaska with Salted Caramel Ice Cream  
*Berry compote spiked with cointreau*

Additional Treats (*surcharge*)

□ Bouquet of Flowers 2,500 - 5,000

□ Violinist (2 hours) 12,000

□ Fireworks (30 seconds) 24,000