

APPETISER

International

Caesar Salad	590
<i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	
+ grilled chicken breast	+175
+ grilled salmon	+235
Paresa Paradise Bowl (V)	650
<i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	
Baby Gem Lettuce Salad (V)	390
<i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	
Burrata (V)	765
<i>Fresh fig, trilogy tomato, aged balsamic pearls, extra virgin olive oil, bread wafers</i>	
Aegean Greek Salad (V)	650
<i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	
+ grilled prawn brochette	+215
Panko Crusted Calamari	710
<i>Dusted in lemon pepper with zesty mayonnaise, chilli jam</i>	
Mixed Meze Plate (V)	1,250
<i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	
Tuscan Ribollita Vegetable soup (V)	600
<i>Organic cannellini beans and char grilled sour dough, parmesan shavings</i>	
Thai	
Bua Thod	450
<i>Crispy betel leaves, turmeric batter with prawns, enoki mushroom, dipping sauce</i>	
Poh Pia Salmon	850
<i>Crispy salmon rice paper roll, mint, spring onion, shredded carrot, cucumber, sweet & spicy sauce</i>	
Khai Jiao Pou	490
<i>Thai crab omelette, herbs, sliced chilli, siracha sauce</i>	
Goong Sarong	410
<i>Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles</i>	
Poh Pia (V)	380
<i>Deep fried vegetarian spring roll with plum sauce</i>	
Miang Foie Gras	800
<i>Betel leaves wraps, green mango, ginger, lime, chilli, shallot, seared foie gras, salted egg sauce, spring onion</i>	
Paresa Mixed Appetisers	650
<i>Vermicelli prawn fried, krapow chicken money bag, pomelo salad, crispy vegetable spring roll with dipping sauces</i>	
Larb Salmon	495
<i>Spicy diced salmon with crispy rice crackers & served in lettuce leaf cup</i>	
Gai-Yang-Som-Tum	480
<i>The classic thai style roasted chicken & papaya salad</i>	
Yum Som-O	650
<i>Thai pomelo salad, grilled jumbo tiger prawn, dried shrimp, peanuts, shallots, lime leaves, tangy thai dressing</i>	
Yum Hua Plee	410
<i>Banana blossom salad, minced chicken, coriander, shallots, lime, chilli paste</i>	
Neua Yang Nam Tok	1,200
<i>Wagyu beef sirloin thai style salad, cucumber, tomato, onion, celery, chilli, lime, cashew nut</i>	



P A R E S A
TALUNGThai

Lunch 12:00 – 17:00 hrs.

BURGER / SNACKS

Chicken Gyros Wrap	750
<i>Chicken gyros wrapped in pita bread with tzatziki and served with small greek salad</i>	
Australian Beef Burger	770
<i>Sesame bun, tomato, gherkin, cheddar cheese, caramelised onion, fries</i>	
Southern Fried Chicken Burger	650
<i>Brioche bun, shredded cabbage slaw, siracha mayonnaise, fries</i>	
Paresa Rock Lobster Roll	950
<i>Served with parmesan truffle fries</i>	
Braised Beef Chilli Con Carne Nachos	700
<i>Salsa picante, sour cream, guacamole</i>	

MAIN

Chicken Shish Kebab	900
<i>Marinated with cumin, salt, pepper, paprika & served with arabic salad, pita bread, yellow rice</i>	
Flat Iron Heritage Baby Chicken	1,150
<i>New potatoes, romesco, burnt corn cheeks, spring onions</i>	
Char Grilled Grain-Fed Sirloin 250g.	1,650
<i>Silky potato puree, grilled asparagus, three peppercorn sauce</i>	
Korean BBQ Pork Ribs	890
<i>Glazed gochujang, kimchi slaw, fries</i>	
Seared Pepper Crusted Yellow Fin Tuna with Nicoise Salad	1,200
<i>Baby potatoes, yellow organic tomato, cucumber, kalamata olives, mango slices, soft boiled egg tossed in lemon dressing</i>	
Grill Pipi Island Red Snapper	950
<i>With tomato, cucumber, kalamata olives, whipped feta, lemon salsa</i>	
Mediterranean Mixed Grilled	1,590
<i>Beef medallion, lamb cutlet, merguez beef & lamb sausage, chicken, skordalia, tzatziki sauce</i>	
Japanese Chicken Katsu Curry	700
<i>Panko crumbed chicken cutlet with japanese curry, steamed rice, pickles red cabbage</i>	
Phuket Lobster Thermador	3,200
<i>Lobster meat flamed in brandy light wine sauce, gratin with gruyere cheese, green salad, seasoned potato wedges</i>	
THAI MAIN (SERVED WITH STEAMED RICE)	
Goong Lai Sue Yang	400 each
<i>Grilled jumbo tiger prawn, served with sauces, pickles and dips</i>	
Pla Krapong Yang	995
<i>Char grilled boneless sea bass served with som tum papaya salad, garlic rice</i>	
Goong Mung Korn Yang	3,500
<i>Grilled painted spiney phuket lobster served with isaan mixed fruit som tum salad</i>	

THAI MAIN (CONT.)

Tom Yum Goong	765
<i>Andaman tiger prawn thai soup, mushrooms, chilli, cherry tomato, celery</i>	
Tom Kha Gai	650
<i>Thai aromatic coconut broth, chicken breast, lime, tomato, mushroom</i>	
Tom Saap	650
<i>Pork spare rib spicy soup, lemongrass, galangal, kaffir lime, chilli, spring onion, coriander</i>	
Gueng Dueng Ped	1,100
<i>Duck breast red curry, eggplant, grapes, lychee, pineapple, sweet basil, cherry tomato, coconut milk</i>	
Kanar Moo Korb	650
<i>Wok fried crispy pork belly & kale, garlic, chilli, mushrooms</i>	
Moo-Hong	690
<i>Phuket style stewed pork belly in aromatic spices, eggs, coriander</i>	
Gai-Hong	690
<i>Stewed chicken in aromatic spices, eggs, coriander</i>	
Khao Soi Ped	690
<i>Northern duck coconut noodle soup, chilli, yellow noodles, condiments</i>	
Gueng Lueang Pla Phuket	700
<i>Southern spiced yellow grouper curry, cod roe & phuket pineapple</i>	
Gueng Hung Lay	710
<i>Chiangmai pork & ginger curry in aromatic ginger sauce</i>	
Gueng Keaw Wan (Prawn/Pork/Chicken)	710
<i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	
Massaman Neua	1,120
<i>Slow cooked australian beef cheek, chilli paste, peanut, potato, coconut milk</i>	
Gueng Pou Sen Mee	1,050
<i>Jumbo crab meat curry, egg, served with vermicelli noodle</i>	
Penang Gai	765
<i>Red curry, chicken breast, fresh coconut milk, red chilli, baby eggplant</i>	
Khao Lin Moo Toon	700
<i>Thai braised pork tongue on rice, bok choy, shitake, spring onion, pickled ginger</i>	
Pla Kaping Miang Kham	995
<i>Steamed boneless seabass, shallot, chilli, cashew, dry shrimp, tamarind sauce, betel leaves</i>	
Choo Chee Salmon & Goong Lai Sue	1,120
<i>Salmon & tiger prawn curry, red chilli paste, coconut cream</i>	
Goong Lai Sue Sauce Maham	1,120
<i>Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet & sour tamarind sauce</i>	
Pad Krapow Neua	1,190
<i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	
Pad Thai Kung Mung Korn (Phuket Lobster)	3,500
<i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	

PASTA / PIZZA

Tuscan Vegetable Penne Pasta (V)	750
<i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	
Pappardelle Al Ragu	750
<i>Australian beef braised in a rich tomato sauce, parmesan</i>	
Lobster Tagliatelle Vodka	1,350
<i>Whole phuket lobster tossed in a creamy tomato sauce, mushrooms, spinach, spiked with vodka, shaved parmigiano reggiano, served in shell</i>	
Spaghetti Alfredo (Chicken/Tiger Prawns)	750
<i>Creamy parmigiano reggiano & white wine sauce, wilted spinach</i>	
Roasted Pumpkin Pizza (V)	690
<i>Caramelized onion, goats' cheese, hazelnuts, rocket</i>	
Persian Chicken Pizza	690
<i>Red onion, peppers, zucchini, tomato, coriander spiced yoghurt</i>	
Four Cheese Pizza (V)	990
<i>Gorgonzola, parmigiana, mozzarella, fontina, black truffle honey</i>	
Margherita Pizza (V)	690
<i>Pomodoro sauce, mozzarella, basil, extra virgin olive oil</i>	
Seafood Al Frutti Mare Pizza	990
<i>Prawns, squid, mussels, scallops, fish</i>	

VEGAN

Watermelon & Couscous Salad	390
<i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	
Wild Mushroom Bruschetta	490
<i>Sauteed mixed mushroom on toasted sourdough baguette, aged balsamic glaze</i>	
Homemade Felafel	450
<i>Tahini lemon sauce, mixed leaves</i>	
Vegan Pizza	610
<i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	
Chilli Aglio Spaghetti	825
<i>Sauteed mushrooms & spinach</i>	
Grilled Vegetable Sandwich	390
<i>With hummus & french fries</i>	
Indian Chickpea and Aubergine Balti	690
<i>Served with basmati rice</i>	
Plant-Based Meat Burger	550
<i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	
Stir-Fried Phuket Greens	290
<i>Wok sauteed mixed vegetables</i>	
Glass Noodle Soup with Mushroom	350
<i>Clear soup with glass noodles, mixed mushroom</i>	
Poh Pia	380
<i>Thai deep-fried vegetable spring roll, glass noodles, mix vegetables, sweet chilli sauce, soya sauce</i>	
Tao Hoo Pad Prew Wan	450
<i>Stir-fried crispy mixed vegetables, tofu with sweet & sour sauce</i>	
Pad Krapow Hed & Plant Based Meat	550
<i>Pan seared mushroom & plant base meat with thai hot basil, garlic, fresh chilli</i>	
Tao Hoo Pad Med Mamuang Himmaman	490
<i>Wok sauteed tofu with cashew nut, bell pepper, onion</i>	
Gang Keaw Wan Tao Hoo	550
<i>Green curry tofu, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	
Penang Tao Hoo	550
<i>Red curry tofu, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	

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

Talung Thai

Dinner 18:00 – 23:00 hrs.



P A R E S A

MICHELIN
2025

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)



Set Dinner

Price: THB 2,900 per person - 4 courses

Diavolo

APPETISER

Beef Consommé

With black truffle agnolotti and gold leaf

&

Endive Salad

Apple, celery, pecans, blue cheese, light seeded mustard dressing

MAIN

Seafood Grill

Reef fish, tiger prawn, seared tuna, scallop, squid, citrus butter, romesco sauce, green oil

or

Ebony Beef Tenderloin 150g

Seared foie gras, truffled potato puree, spinach, red wine puree, shaved truffle

DESSERT

Baked Bomb Alaska

With salted caramel ice cream berry compote & cointreau

Ceilo

APPETISER

Paresa Gold Leaf Caviar Egg

Egg white topped with caviar

&

Tuna Tartare

Avocado & wasabi mousseline, lavosh shards

MAIN

Grilled Half Phuket Lobster Tail

Herb butter, yuzu mascarpone risotto, wilted spinach

or

Chicken Saltimbocca & Foie Gras

Black truffle potato mousseline, seared foie gras, glazed young vegetables & thyme jus

DESSERT

Coconut Crème Brulé

Served with mango sorbet

Tastes of Siam

Price: THB 3,200 per couple - 6 courses sharing menu

APPETISER

Chicken Satay, Spring Vegetable Rolls, Fish Cake, Krapow Chicken Rice Cracker

MAIN

Tom Yum Goong

Spicy and sour prawn soup

or

Pak Meang Tom Ka-Ti Goong

Local phuket vegetables in light coconut milk, tiger prawns

Som Tum

Green papaya salad, chilli, lime, dried shrimp, peanut

or

Larb Salmon

Diced salmon, crispy rice crackers served in lettuce leaf cups

Gueng Keaw Wan or Penang or Massaman

Choice of seafood, chicken, beef or pork

Pla Tod Sam Rot

Crispy whole grouper with three local flavours, sweet, sour and spicy

or

Pla Kapong Neung Manao

Steamed white snapper fish with a flavourful spicy citrus sauce

Khao Suay

Steamed jasmine rice

DESSERT

Mango Sticky Rice

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P A R E S A

CHEF'S SPECIALS *of the month*

APPETISER

Charred Mediterranean Octopus	800
<i>Char-grilled octopus whipped feta, braised capsicum, kalamata olive</i>	
Grilled Spanish Sardines	600
<i>Garlic, lemon parsley oil</i>	
Meaty Turkish Pide Pizza	750
<i>Lamb, peppers, goats cheese</i>	
Salmon Poke	700
<i>Avocado, pickled ginger, japanese pickles, edamame, carrot, sriracha mayo, lime</i>	
Kor Moo Yang - Chiang Mai Organic Black Pork	600
<i>Marinated pork neck, char-grilled, sticky rice, cucumber salad, spicy dipping sauce</i>	

MAIN

San Marzano Tomato Risotto	800
<i>Slow-roasted tomato, aged reggiano parmesan, buffalo mozzarella, basil</i>	
Arabic Chicken	1,150
<i>Spiced basmati rice, almonds, raisins, pomegranates, coriander relish</i>	
Line Caught Swordfish	1,200
<i>Pan-fried and served with aubergine puree, grilled zucchini, organic tomato, caper relish</i>	
Chicken Saltimbocca & Foie Gras	1,250
<i>Black truffle potato mousseline, seared foie gras, glazed young vegetable & thyme jus</i>	
Mediterranean Char-Grilled Seafood Platter	3,500
<i>Selection of lobster, scampi, tiger prawns, squid, sardines, mussels, scallops in shell with garlic bread, condiments</i>	
Bin End Wines - Limited Availability 10% discount	
• Paracombe Trio of Pinot Sparkling Rosé, Australia	2,190
• Errazuriz Max Reserve Cabernet Sauvignon, Chile	2,690
• Effet Papillon Rosé, France (Rosé-organic)	2,490
• Franz Haas Müller Thurgau Sofi White, Italy	2,190
• Welschriesling Trocken, Austria (White-organic)	2,490
• Atlan Artisan 8 Vents, Red, Mallorca, Spain	2,290
• Zweigelt Fred Loimer 17, Red, Austria	2,790

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INTERNATIONAL

APPETISER

Baby Gem Lettuce Salad (V) <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
+ <i>grilled chicken breast</i>	+175
+ <i>grilled salmon</i>	+235
Endive Salad (V) <i>Apple, celery, pecan nuts, blue cheese, light seeded mustard dressing</i>	800
Paresa Paradise Bowl (V) <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	650
Andalusian Gazpacho (V) <i>Chilled ripened soup, tomato, cucumbers, onion, bell peppers, garlic, olive oil, red wine vinegar extra virgin olive oil, served with bread wafer</i>	450
Beetroot Carpaccio (V) <i>Roasted beets, apple, fennel slices, goats cheese, wild rocket leaves, candied walnuts, citrus emulsion</i>	700
Smoked & Cured Atlantic Salmon Roll <i>With sweet potato crisps, pickled onion gel, wasabi mayo on rice crackers</i>	750
Burrata (V) <i>Fresh fig, trilogy tomato, aged balsamic pearls, extra virgin olive oil, bread wafers</i>	765
Aegean Greek Salad (V) <i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	650
+ <i>grilled prawn brochette</i>	+215
Mixed Meze Plate (V) <i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	1,250
Tuna Tartare <i>Avocado and wasabi mousseline, lavosh shards</i>	650
Andaman Crab Cake <i>Spanish mojo sauce, tiger prawn, sautéed crab meat</i>	765
Beef Cheek & Truffled Mushroom Mascarpone Ravioli <i>White wine pecorino sauce, herb oil, micro greens</i>	700
Foie Gras Au Torchon & Brioche <i>Red onion jam, roasted pineapple & papaya relish, balsamic coulis</i>	860

MAIN

Braised Beef Short Ribs in Red Wine <i>Potato purée, bone marrow, gremolata</i>	1,550
Seared Pepper Crusted Yellow Fin Tuna with Nicoise Salad <i>Baby potatoes, yellow organic tomato, cucumber, kalamata olives, mango slices, soft boiled egg tossed in lemon dressing</i>	1,200
Premium Beef Burger <i>With seared foie gras, wagyu beef patty, brioche bun, caramelised onion jam, truffle fries</i>	1,200
Braised Pork Belly <i>With seared hokkaido scallop, black garlic, harissa roasted carrots</i>	1,200
Grill Pipi Island Snapper <i>With tomato, cucumber, kalamata olives, whipped feta lemon salsa</i>	950
Pan Fried Milk Fed Veal Milanese <i>Pan fried in clarified butter, cherry tomato ragout, parmesan rocket salad, scorched lemon</i>	1,250
Phuket Lobster Thermador <i>Lobster meat flamed in light brandy sauce, gruyere cheese, gratin green salad, seasoned potato wedges</i>	3,200
Roasted Pumpkin Pizza (V) <i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	690
Four Cheese Pizza (V) <i>Gorgonzola, parmigiana, mozzarella, fontina cheese, black truffle honey</i>	990
Margherita Pizza (V) <i>Pomodoro sauce, mozzarella, basil, extra virgin olive oil</i>	690
Burrata Pizza <i>Serrano ham & rocket</i>	990
Tuscan Vegetable Penne Pasta (V) <i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	750
Crispy Pan Seared Chicken <i>With wild mushroom risotto, grilled asparagus, parmigiano reggiano, white truffle oil</i>	890
Tiger Prawn Pomodoro Spaghetti <i>Trilogy of tomatoes, basil, garlic, shaved aged grana padano</i>	1,250
Lobster Tagliatelle Vodka <i>Whole phuket lobster tossed in a creamy tomato sauce, mushrooms, spinach, spiked with vodka, shaved parmigiano reggiano, served in shell</i>	1,350

THE GRILL

Flat Iron Heritage Baby Chicken	1,150
<i>New potatoes, romesco, burnt corn cheeks, spring onions</i>	
Herbed Roasted Victorian Lamb Rack	1,550
<i>Jerusalem artichoke purée, tomato & preserved lemon relish, parsley baby potato</i>	
Tournedos Rossini Ebony Beef Tenderloin (250g.)	3,200
<i>With seared foie gras, truffle jus, potato purée, grilled endive, shaved truffle</i>	
Wagyu Rib Eye Fillet 300g.	2,250
<i>Australian beef, potato pave, truffle butter, red wine jus</i>	
Japanese Premium Black Cattle A5 (250g.) & Poached Phuket Lobster	4,700
<i>Buttered poach lobster tail, potato, pan jus, lemon butter</i>	
SIDE DISHES (V)	250
Garden Salad	Sautéed Garlic Mushrooms
Creamed Spinach Gratin	Truffled Creamy Mash
Panache Green Vegetables	Parmesan Truffle Fries

THAI GRILL

Goong Lai Sue Yang	400 each
<i>Grilled jumbo tiger prawn, served with sauces, pickles and dips</i>	
Pla Krapong Yang	995
<i>Char grilled boneless sea bass served with som tum papaya salad, garlic rice</i>	
Goong Mung Korn Yang	3,500
<i>Grilled painted spiney phuket lobster served with isaan mixed fruit som tum salad</i>	

THAI FLAVOURS

APPETISER

Bua Thod <i>Crispy betel leaves, turmeric batter with prawns, enoki mushroom, dipping sauce</i>	450
Poh Pia Salmon <i>Crispy salmon rice paper roll, mint, spring onion, shredded carrot, cucumber, sweet & spicy sauce</i>	850
Khai Jiao Pou <i>Thai crab omelette, herbs, sliced chilli, siracha sauce</i>	490
Goong Sarong <i>Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles</i>	410
Poh Pia (V) <i>Deep fried vegetarian spring roll with plum sauce</i>	380
Miang Foie Gras <i>Betel leaf wraps, green mango, ginger, lime, chilli, shallot, seared foie gras, salt egg sauce, spring onion</i>	800
Paresa Mixed Appetisers <i>Vermicelli prawn fried, krapow chicken money bag, pomelo salad, crispy vegetable spring roll with dipping sauces</i>	650
Larb Salmon <i>Spicy diced salmon with crispy rice crackers & served in lettuce leaf cup</i>	495
Yum Som-O <i>Thai pomelo salad, grilled jumbo tiger prawn, dried shrimp, peanuts, shallots, lime leaves, tangy thai dressing</i>	650
Yum Hua Plee <i>Banana blossom salad, minced chicken, coriander, shallots, lime, chilli paste</i>	410
Gai-Yang-Som-Tum <i>The classic thai style roasted chicken & papaya salad</i>	480
Neua Yang Nam Tok <i>Wagyu beef sirloin thai style salad, cucumber, tomato, onion, celery, chilli, lime, cashew nut</i>	1,200

SOUP

Tom Yum Goong <i>Andaman tiger prawn thai soup, mushrooms, chilli, cherry tomato, celery</i>	765
Tom Kha Gai <i>Thai aromatic coconut broth, chicken breast, lime, tomato, mushroom</i>	650
Tom Saap <i>Pork spare rib spicy soup, lemongrass, galangal, kaffir lime, chilli, spring onion, coriander</i>	650

MAIN

(Served with steamed rice)

Gueng Dueng Ped <i>Duck breast red curry, eggplant, grapes, lychee, pineapple, sweet basil, cherry tomato, coconut milk</i>	1,100
Kanar Moo Korb <i>Wok fried crispy pork belly & kale, garlic, chilli, mushrooms</i>	650
Moo-Hong <i>Phuket style stewed pork belly in aromatic spices, eggs, coriander</i>	690
Gai-Hong <i>Stewed chicken in aromatic spices, eggs, coriander</i>	690
Khao Soi Ped <i>Northern duck coconut noodle soup, chilli, yellow noodles, condiments</i>	690
Gueng Lueang Pla Phuket <i>Southern spiced yellow grouper curry, cod roe & phuket pineapple</i>	700
Gueng Hung Lay <i>Chiang mai pork & ginger curry in aromatic ginger sauce</i>	710
Gueng Keaw Wan (Prawn/Pork/Chicken) <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	710
Massaman Neua <i>Slow cooked australian beef cheek, chilli paste, peanut, potato, coconut milk</i>	1,120
Gueng Pou Sen Mee <i>Jumbo crab meat curry, egg, served with vermicelli noodle</i>	1,050
Penang Gai <i>Red curry, chicken breast, fresh coconut milk, red chilli, baby eggplant</i>	765
Khao Lin Moo Toon <i>Thai braised pork tongue on rice, bok choy, shitake, spring onion, pickled ginger</i>	700
Pla Kapong Miang Kham <i>Steamed boneless seabass, shallot, chilli, cashew, dry shrimp, tamarind sauce, betel leaves</i>	995
Choo Chee Salmon & Goong Lai Sue <i>Salmon & tiger prawn curry, red chilli paste, coconut cream</i>	1,120
Goong Lai Sue Sauce Maham <i>Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet & sour tamarind sauce</i>	1,120
Pad Krapow Neua <i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	1,190
Pad Thai Kung Mung Korn (Phuket Lobster) <i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	3,500

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
Homemade Falafel <i>Tahini lemon sauce, mixed leaves</i>	450
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>	550
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
Poh Pia <i>Thai deep-fried vegetable spring roll, glass noodles, mix vegetables, sweet chilli sauce, soya sauce</i>	380
Tao Hoo Pad Prieu Wan <i>Stir-fried crispy mixed vegetables, tofu with sweet & sour sauce</i>	450
Pad Krapow Hed & Plant Based Meat <i>Pan seared mushroom & plant base meat with thai hot basil, garlic, fresh chilli</i>	550
Tao Hoo Pad Med Mamuang Himmapan <i>Wok sautéed tofu with cashew nut, bell pepper, onion</i>	490
Gang Keaw Wan Tao Hoo <i>Green curry tofu, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	550
Penang Tao Hoo <i>Red curry tofu, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	550

DESSERT

Mango Sticky Rice	350
<i>Fresh mango, sticky rice, coconut cream sauce</i>	
Crispy Banana & Pandan Coconut Roll	410
<i>Served with coconut ice cream</i>	
Mixed Fruits	350
<i>Served with a sorbet scoop of your choice</i>	
Chocolate Lava Cake	410
<i>Served warm with a molten core of dark chocolate, vanilla ice-cream, berry compote</i>	
Coconut Creme Brûlée	410
<i>Served with mango sorbet</i>	
Golden Baked Choux bun	410
<i>Filled with vanilla bean Ice cream, drizzled in frangelico, served with salted caramel sauce</i>	
Nutella Pana Cotta	390
<i>With roasted hazelnuts served in a jar with biscotti</i>	
White Chocolate Mousse	410
<i>With local strawberries, almond crumb, yuzu sorbet</i>	
Chocolate Tart	410
<i>Dark chocolate ganache, walnuts, meringue, served with salted caramel ice cream</i>	
Thai Pumpkin Custard	410
<i>Coconut milk, egg and pandanus leaf</i>	
Cheese Board	750
<i>A selection of imported cheeses, served with fig jam, dried fruit, crackers</i>	
ICE CREAM AND SORBET (per scoop)	175
Vanilla	
Goat Milk	Yuzu Sorbet
Rum Raisin	Mango Sorbet
Salted Caramel	Coconut Sorbet
Senga Strawberry	Phuket Pineapple Sorbet
Dark Belgian Chocolate	Batik Lime & Honey Sorbet
Coconut Milk and Blue Pea Flower	