

## APPETISER

### International

<b>Caesar Salad</b> <i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	620
+ grilled chicken breast	+200
+ grilled salmon	+250
<b>Paresa Paradise Bowl (V)</b> <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	700
<b>Baby Gem Lettuce Salad (V)</b> <i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	410
<b>Burrata (V)</b> <i>Fresh fig, trilogy tomato, aged balsamic pearls, extra virgin olive oil, bread wafers</i>	765
<b>Aegean Greek Salad (V)</b> <i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	650
+ grilled prawn brochette	+215
<b>Panko Crusted Calamari</b> <i>Dusted in lemon pepper with zesty mayonnaise, chilli jam</i>	710
<b>Mixed Meze Plate (V)</b> <i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	1,250
<b>Tuscan Ribollita Vegetable soup (V)</b> <i>Organic cannellini beans and char grilled sour dough, parmesan shavings</i>	600
<b>Thai</b>	
<b>Bua Thod</b> <i>Crispy betel leaves, turmeric batter with prawns, enoki mushroom, dipping sauce</i>	450
<b>Poh Pia Salmon</b> <i>Crispy salmon rice paper roll, mint, spring onion, shredded carrot, cucumber, sweet &amp; spicy sauce</i>	880
<b>Khai Jiao Pou</b> <i>Thai crab omelette, herbs, sliced chilli, siracha sauce</i>	700
<b>Goong Sarong</b> <i>Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles</i>	450
<b>Poh Pia (V)</b> <i>Deep fried vegetarian spring roll with plum sauce</i>	380
<b>Miang Foie Gras</b> <i>Betel leaves wraps, green mango, ginger, lime, chilli, shallot, seared foie gras, salted egg sauce, spring onion</i>	850
<b>Paresa Mixed Appetisers</b> <i>Vermicelli prawn fried, krapow chicken money bag, pomelo salad, crispy vegetable spring roll with dipping sauces</i>	660
<b>Larb Salmon</b> <i>Spicy diced salmon with crispy rice crackers &amp; served in lettuce leaf cup</i>	700
<b>Gai-Yang-Som-Tum</b> <i>The classic thai style roasted chicken &amp; papaya salad</i>	500
<b>Yum Som-O</b> <i>Thai pomelo salad, grilled jumbo tiger prawn, dried shrimp, peanuts, shallots, lime leaves, tangy thai dressing</i>	650
<b>Yum Hua Plee</b> <i>Banana blossom salad, minced chicken, coriander, shallots, lime, chilli paste</i>	410
<b>Neua Yang Nam Tok</b> <i>Wagyu beef sirloin thai style salad, cucumber, tomato, onion, celery, chilli, lime, cashew nut</i>	1,250



P A R E S A  
**TALUNGThai**

Lunch 12:00 – 17:00 hrs.

### BURGER / SNACKS

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

### MAIN

<b>Chicken Shish Kebab</b> <i>Marinated with cumin, salt, pepper, paprika &amp; served with arabic salad, pita bread, yellow rice</i>	900
<b>Flat Iron Heritage Baby Chicken</b> <i>New potatoes, romesco, burnt corn cheeks, spring onions</i>	1,150
<b>Char Grilled Grain-Fed Sirloin 250g.</b> <i>Silky potato puree, grilled asparagus, three pepper corn sauce</i>	1,650
<b>Korean BBQ Pork Ribs</b> <i>Glazed gochujang, kimchi slaw, fries</i>	890
<b>Seared Pepper Crusted Yellow Fin Tuna with Nicoise Salad</b> <i>Baby potatoes, yellow organic tomato, cucumber, kalamata olives, mango slices, soft boiled egg tossed in lemon dressing</i>	1,250
<b>Grill Pipi Island Red Snapper</b> <i>With tomato, cucumber, kalamata olives, whipped feta, lemon salsa</i>	970
<b>Mediterranean Mixed Grilled</b> <i>Beef medallion, lamb cutlet, merguez beef &amp; lamb sausage, chicken, skordalia, tzatziki sauce</i>	1,590
<b>Japanese Chicken Katsu Curry</b> <i>Panko crumbed chicken cutlet with japanese curry, steamed rice, pickles red cabbage</i>	700
<b>Phuket Lobster Thermador</b> <i>Lobster meat flamed in brandy light wine sauce, gratin with gruyere cheese, green salad, seasoned potato wedges</i>	3,250

### THAI MAIN (SERVED WITH STEAMED RICE)

<b>Goong Lai Sue Yang</b> <i>Grilled jumbo tiger prawn, served with sauces, pickles and dips</i>	420 each
<b>Pla Krapong Yang</b> <i>Char grilled boneless sea bass served with som tum papaya salad, garlic rice</i>	1,050
<b>Goong Mung Korn Yang</b> <i>Grilled painted spiney phuket lobster served with isaan mixed fruit som tum salad</i>	3,550

### THAI MAIN (CONT.)

<b>Tom Yum Goong</b> <i>Andaman tiger prawn thai soup, mushrooms, chilli, cherry tomato, celery</i>	765
<b>Tom Kha Gai</b> <i>Thai aromatic coconut broth, chicken breast, lime, tomato, mushroom</i>	650
<b>Tom Saap</b> <i>Pork spare rib spicy soup, lemongrass, galangal, kaffir lime, chilli, spring onion, coriander</i>	650
<b>Gueng Dueng Ped</b> <i>Duck breast red curry, eggplant, grapes, lychee, pineapple, sweet basil, cherry tomato, coconut milk</i>	1,150
<b>Kanar Moo Korb</b> <i>Wok fried crispy pork belly &amp; kale, garlic, chilli, mushrooms</i>	650
<b>Moo-Hong</b> <i>Phuket style stewed pork belly in aromatic spices, eggs, coriander</i>	750
<b>Gai-Hong</b> <i>Stewed chicken in aromatic spices, eggs, coriander</i>	690
<b>Khao Soi Ped</b> <i>Northern duck coconut noodle soup, chilli, yellow noodles, condiments</i>	750
<b>Gueng Lueang Pla Phuket</b> <i>Southern spiced yellow grouper curry, cod roe &amp; phuket pineapple</i>	700
<b>Gueng Hung Lay</b> <i>Chiangmai pork &amp; ginger curry in aromatic ginger sauce</i>	750
<b>Gueng Keaw Wan (Prawn/Pork/Chicken)</b> <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	710
<b>Massaman Neua</b> <i>Slow cooked australian beef cheek, chilli paste, peanut, potato, coconut milk</i>	1,150
<b>Gueng Pou Sen Mee</b> <i>Jumbo crab meat curry, egg, served with vermicelli noodle</i>	1,050
<b>Penang Gai</b> <i>Red curry, chicken breast, fresh coconut milk, red chilli, baby eggplant</i>	765
<b>Khao Lin Moo Toon</b> <i>Thai braised pork tongue on rice, bok choy, shitake, spring onion, pickled ginger</i>	700
<b>Pla Kapong Miang Kham</b> <i>Steamed boneless seabass, shallot, chilli, cashew, dry shrimp, tamarind sauce, betel leaves</i>	1,050
<b>Choo Chee Salmon &amp; Goong Lai Sue</b> <i>Salmon &amp; tiger prawn curry, red chilli paste, coconut cream</i>	1,150
<b>Goong Lai Sue Sauce Maham</b> <i>Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet &amp; sour tamarind sauce</i>	1,150
<b>Pad Krapow Neua</b> <i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	1,250
<b>Pad Thai Kung Mung Korn (Phuket Lobster)</b> <i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	3,550

### PASTA / PIZZA

<b>Tuscan Vegetable Penne Pasta (V)</b> <i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	750
<b>Pappardelle Al Ragu</b> <i>Australian beef braised in a rich tomato sauce, parmesan</i>	750
<b>Lobster Tagliatelle Vodka</b> <i>Whole phuket lobster tossed in a creamy tomato sauce, mushrooms, spinach, spiked with vodka, shaved parmigiano reggiano, served in shell</i>	1,350
<b>Spaghetti Alfredo (Chicken/Tiger Prawns)</b> <i>Creamy parmigiano reggiano &amp; white wine sauce, wilted spinach</i>	750
<b>Roasted Pumpkin Pizza (V)</b> <i>Caramelized onion, goats' cheese, hazelnuts, rocket</i>	690
<b>Persian Chicken Pizza</b> <i>Red onion, peppers, zucchini, tomato, coriander spiced yoghurt</i>	690
<b>Four Cheese Pizza (V)</b> <i>Gorgonzola, parmigiana, mozzarella, fontina, black truffle honey</i>	990
<b>Margherita Pizza (V)</b> <i>Pomodoro sauce, mozzarella, basil, extra virgin olive oil</i>	700
<b>Seafood Al Frutti Mare Pizza</b> <i>Prawns, squid, mussels, scallops, fish</i>	990

### VEGAN

<b>Watermelon &amp; Couscous Salad</b> <i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	420
<b>Wild Mushroom Bruschetta</b> <i>Sauteed mixed mushroom on toasted sourdough baguette, aged balsamic glaze</i>	520
<b>Homemade Felafel</b> <i>Tahini lemon sauce, mixed leaves</i>	500
<b>Vegan Pizza</b> <i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	625
<b>Chilli Aglio Spaghetti</b> <i>Sauteed mushrooms &amp; spinach</i>	850
<b>Grilled Vegetable Sandwich</b> <i>With hummus &amp; french fries</i>	410
<b>Indian Chickpea and Aubergine Balti</b> <i>Served with basmati rice</i>	700
<b>Plant-Based Meat Burger</b> <i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	600
<b>Stir-Fried Phuket Greens</b> <i>Wok sauteed mixed vegetables</i>	290
<b>Glass Noodle Soup with Mushroom</b> <i>Clear soup with glass noodles, mixed mushroom</i>	350
<b>Poh Pia</b> <i>Thai deep-fried vegetable spring roll, glass noodles, mix vegetables, sweet chilli sauce, soya sauce</i>	380
<b>Tao Hoo Pad Prieu Wan</b> <i>Stir-fried crispy mixed vegetables, tofu with sweet &amp; sour sauce</i>	450
<b>Pad Krapow Hed &amp; Plant Based Meat</b> <i>Pan seared mushroom &amp; plant base meat with thai hot basil, garlic, fresh chilli</i>	550
<b>Tao Hoo Pad Med Mamuang Himmaman</b> <i>Wok sauteed tofu with cashew nut, bell pepper, onion</i>	490
<b>Gang Keaw Wan Tao Hoo</b> <i>Green curry tofu, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	550
<b>Penang Tao Hoo</b> <i>Red curry tofu, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	550

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

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



P A R E S A

## CHEF'S SPECIALS

*Of the month*

### Apperitser

**Chickpea & Spinach Soup** 590  
*Served with hot stuffed cheese pita bread*

**Buttermilk Goat Cheese Panna Cotta** 600  
*With Phang Nga figs, pistachios, honey & truffle dressing*

**Salmon Poke** 700  
*Avocado, pickled ginger, Japanese pickles, edamame, carrot, Sriracha mayo, lime*

**Pork Belly, Watermelon and Feta & Mint Salad** 750  
*With tangy passion fruit dressing*

**Meaty Turkish Pide Pizza** 750  
*Lamb, peppers, goat's cheese*

**Charred Mediterranean Octopus** 800  
*Char-grilled octopus, whipped feta, braised capsicum, Kalamata olives*

**Coastal Seafood Tacos** 800  
*Soft Shell Crab Taco: cabbage slaw, chipotle mayo, pickled onions, salmon rose, micro herbs & Baja Shrimp Taco: avocado, slaw, cilantro lime crema, Sriracha mayo, radish in crunchy corn tortilla*

**Sautéed Black Mediterranean Mussels** 850  
*Elegant broth of butter, shallots, garlic, cherry tomatoes, white wine, and Italian parsley.  
Toasted garlic loaf*

### Main

**Arabic Chicken** 1,150  
*Spiced basmati rice, almonds, raisins, pomegranates, coriander relish*

**Thyme-Infused Sous-Vide Pork Tenderloin** 1,150  
*Carrot confit purée, glazed shallots, roasted broccolini with a port wine reduction*

**Lamb Tikka** 1,200  
*Basmati rice, raita, fresh garden salad*

**Confit of Duck Leg** 1,200  
*With dark cherries, creamed Savoy cabbage, fondant potato*

**Oven-Baked Atlantic Cod** 1,250  
*Soubise sauce, braised fennel, baked harissa carrots with yuzu miso butter*

**Mediterranean Char-Grilled Seafood Platter** 3,500  
*Selection of lobster, scampi, tiger prawns, squid, seabass, mussels, scallops in shell,  
served with garlic bread and condiments*

# INTERNATIONAL

## APPETISER

<b>Baby Gem Lettuce Salad (V)</b> <i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	410
<b>Caesar Salad</b> <i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	620
+ <i>grilled chicken breast</i>	+200
+ <i>grilled salmon</i>	+250
<b>Endive Salad (V)</b> <i>Apple, celery, pecan nuts, blue cheese, light seeded mustard dressing</i>	850
<b>Paresa Paradise Bowl (V)</b> <i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	700
<b>Andalusian Gazpacho (V)</b> <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
<b>Beetroot Carpaccio (V)</b> <i>Roasted beets, apple, fennel slices, goats cheese, wild rocket leaves, candied walnuts, citrus emulsion</i>	720
<b>Smoked &amp; Cured Atlantic Salmon Roll</b> <i>With sweet potato crisps, pickled onion gel, wasabi mayo on rice crackers</i>	750
<b>Burrata (V)</b> <i>Fresh fig, trilogy tomato, aged balsamic pearls, extra virgin olive oil, bread wafers</i>	765
<b>Aegean Greek Salad (V)</b> <i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	650
+ <i>grilled prawn brochette</i>	+215
<b>Mixed Meze Plate (V)</b> <i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	1,250
<b>Tuna Tartare</b> <i>Avocado and wasabi mousseline, lavosh shards</i>	650
<b>Andaman Crab Cake</b> <i>Spanish mojo sauce, tiger prawn, sautéed crab meat</i>	800
<b>Beef Cheek &amp; Truffled Mushroom Mascarpone Ravioli</b> <i>White wine pecorino sauce, herb oil, micro greens</i>	730
<b>Foie Gras Au Torchon &amp; Brioche</b> <i>Red onion jam, roasted pineapple &amp; papaya relish, balsamic coulis</i>	880

## MAIN

<b>Braised Beef Short Ribs in Red Wine</b> <i>Potato purée, bone marrow, gremolata</i>	1,600
<b>Seared Pepper Crusted Yellow Fin Tuna with Nicoise Salad</b> <i>Baby potatoes, yellow organic tomato, cucumber, kalamata olives, mango slices, soft boiled egg tossed in lemon dressing</i>	1,250
<b>Premium Beef Burger</b> <i>With seared foie gras, wagyu beef patty, brioche bun, caramelised onion jam, truffle fries</i>	1,250
<b>Braised Pork Belly</b> <i>With seared hokkaido scallop, black garlic, harissa roasted carrots</i>	1,200
<b>Grill Pipi Island Snapper</b> <i>With tomato, cucumber, kalamata olives, whipped feta lemon salsa</i>	970
<b>Pan Fried Milk Fed Veal Milanese</b> <i>Pan fried in clarified butter, cherry tomato ragout, parmesan rocket salad, scorched lemon</i>	1,250
<b>Phuket Lobster Thermador</b> <i>Lobster meat flamed in light brandy sauce, gruyere cheese, gratin green salad, seasoned potato wedges</i>	3,250
<b>Roasted Pumpkin Pizza (V)</b> <i>Caramelised onion, goats' cheese, hazelnuts, rocket</i>	690
<b>Four Cheese Pizza (V)</b> <i>Gorgonzola, parmigiana, mozzarella, fontina cheese, black truffle honey</i>	990
<b>Margherita Pizza (V)</b> <i>Pomodoro sauce, mozzarella, basil, extra virgin olive oil</i>	700
<b>Burrata Pizza</b> <i>Serrano ham &amp; rocket</i>	990
<b>Tuscan Vegetable Penne Pasta (V)</b> <i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	750
<b>Crispy Pan Seared Chicken</b> <i>With wild mushroom risotto, grilled asparagus, parmigiano reggiano, white truffle oil</i>	900
<b>Tiger Prawn Pomodoro Spaghetti</b> <i>Trilogy of tomatoes, basil, garlic, shaved aged grana padano</i>	1,250
<b>Lobster Tagliatelle Vodka</b> <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	1,600
<i>Jerusalem artichoke purée, tomato &amp; preserved lemon relish, parsley baby potato</i>	
Tournedos Rossini Ebony Beef Tenderloin (250g.)	3,250
<i>With seared foie gras, truffle jus, potato purée, grilled endive, shaved truffle</i>	
Wagyu Rib Eye Fillet 300g.	2,300
<i>Australian beef, potato pave, truffle butter, red wine jus</i>	
Japanese Premium Black Cattle A5 (250g.) & Poached Phuket Lobster	4,750
<i>Buttered poach lobster tail, potato, pan jus, lemon butter</i>	
<b>SIDE DISHES (V)</b>	300
Garden Salad	Sautéed Garlic Mushrooms
Creamed Spinach Gratin	Truffled Creamy Mash
Panache Green Vegetables	Parmesan Truffle Fries

## THAI GRILL

Goong Lai Sue Yang	420 each
<i>Grilled jumbo tiger prawn, served with sauces, pickles and dips</i>	
Pla Krapong Yang	1,050
<i>Char grilled boneless sea bass served with som tum papaya salad, garlic rice</i>	
Goong Mung Korn Yang	3,550
<i>Grilled painted spiney phuket lobster served with isaan mixed fruit som tum salad</i>	

# THAI FLAVOURS

## APPETISER

<b>Bua Thod</b> <i>Crispy betel leaves, turmeric batter with prawns, enoki mushroom, dipping sauce</i>	450
<b>Poh Pia Salmon</b> <i>Crispy salmon rice paper roll, mint, spring onion, shredded carrot, cucumber, sweet &amp; spicy sauce</i>	880
<b>Khai Jiao Pou</b> <i>Thai crab omelette, herbs, sliced chilli, siracha sauce</i>	700
<b>Goong Sarong</b> <i>Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles</i>	450
<b>Poh Pia (V)</b> <i>Deep fried vegetarian spring roll with plum sauce</i>	380
<b>Miang Foie Gras</b> <i>Betel leaf wraps, green mango, ginger, lime, chilli, shallot, seared foie gras, salt egg sauce, spring onion</i>	850
<b>Paresa Mixed Appetisers</b> <i>Vermicelli prawn fried, krapow chicken money bag, pomelo salad, crispy vegetable spring roll with dipping sauces</i>	660
<b>Larb Salmon</b> <i>Spicy diced salmon with crispy rice crackers &amp; served in lettuce leaf cup</i>	700
<b>Yum Som-O</b> <i>Thai pomelo salad, grilled jumbo tiger prawn, dried shrimp, peanuts, shallots, lime leaves, tangy thai dressing</i>	650
<b>Yum Hua Plee</b> <i>Banana blossom salad, minced chicken, coriander, shallots, lime, chilli paste</i>	410
<b>Gai-Yang-Som-Tum</b> <i>The classic thai style roasted chicken &amp; papaya salad</i>	500
<b>Neua Yang Nam Tok</b> <i>Wagyu beef sirloin thai style salad, cucumber, tomato, onion, celery, chilli, lime, cashew nut</i>	1,250

## SOUP

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

## MAIN

(Served with steamed rice)

<b>Gueng Dueng Ped</b> <i>Duck breast red curry, eggplant, grapes, lychee, pineapple, sweet basil, cherry tomato, coconut milk</i>	1,150
<b>Kanar Moo Korb</b> <i>Wok fried crispy pork belly &amp; kale, garlic, chilli, mushrooms</i>	650
<b>Moo-Hong</b> <i>Phuket style stewed pork belly in aromatic spices, eggs, coriander</i>	750
<b>Gai-Hong</b> <i>Stewed chicken in aromatic spices, eggs, coriander</i>	690
<b>Khao Soi Ped</b> <i>Northern duck coconut noodle soup, chilli, yellow noodles, condiments</i>	750
<b>Gueng Lueang Pla Phuket</b> <i>Southern spiced yellow grouper curry, cod roe &amp; phuket pineapple</i>	700
<b>Gueng Hung Lay</b> <i>Chiang mai pork &amp; ginger curry in aromatic ginger sauce</i>	750
<b>Gueng Keaw Wan (Prawn/Pork/Chicken)</b> <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	710
<b>Massaman Neua</b> <i>Slow cooked australian beef cheek, chilli paste, peanut, potato, coconut milk</i>	1,150
<b>Gueng Pou Sen Mee</b> <i>Jumbo crab meat curry, egg, served with vermicelli noodle</i>	1,150
<b>Penang Gai</b> <i>Red curry, chicken breast, fresh coconut milk, red chilli, baby eggplant</i>	765
<b>Khao Lin Moo Toon</b> <i>Thai braised pork tongue on rice, bok choy, shitake, spring onion, pickled ginger</i>	700
<b>Pla Kapong Miang Kham</b> <i>Steamed boneless seabass, shallot, chilli, cashew, dry shrimp, tamarind sauce, betel leaves</i>	1,050
<b>Choo Chee Salmon &amp; Goong Lai Sue</b> <i>Salmon &amp; tiger prawn curry, red chilli paste, coconut cream</i>	1,150
<b>Goong Lai Sue Sauce Maham</b> <i>Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet &amp; sour tamarind sauce</i>	1,150
<b>Pad Krapow Neua</b> <i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	1,250
<b>Pad Thai Kung Mung Korn (Phuket Lobster)</b> <i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	3,550

## VEGAN

<b>Watermelon &amp; Couscous Salad</b> <i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	420
<b>Wild Mushroom Bruschetta</b> <i>Sautéed mixed mushrooms on toasted sourdough baguette, aged balsamic glaze</i>	520
<b>Homemade Falafel</b> <i>Tahini lemon sauce, mixed leaves</i>	500
<b>Vegan Pizza</b> <i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	625
<b>Chilli Aglio Spaghetti</b> <i>Sautéed mushrooms &amp; spinach</i>	850
<b>Grilled Vegetable Sandwich</b> <i>With hummus &amp; french fries</i>	410
<b>Indian Chickpea and Aubergine Balti</b> <i>Served with basmati rice</i>	700
<b>Plant-Based Meat Burger</b> <i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	600
<b>Stir-Fried Phuket Greens</b> <i>Wok sautéed mixed vegetables</i>	290
<b>Glass Noodle Soup with Mushroom</b> <i>Clear soup with glass noodles, mixed mushroom</i>	350
<b>Poh Pia</b> <i>Thai deep-fried vegetable spring roll, glass noodles, mix vegetables, sweet chilli sauce, soya sauce</i>	380
<b>Tao Hoo Pad Prieu Wan</b> <i>Stir-fried crispy mixed vegetables, tofu with sweet &amp; sour sauce</i>	450
<b>Pad Krapow Hed &amp; Plant Based Meat</b> <i>Pan seared mushroom &amp; plant base meat with thai hot basil, garlic, fresh chilli</i>	550
<b>Tao Hoo Pad Med Mamuang Himmapan</b> <i>Wok sautéed tofu with cashew nut, bell pepper, onion</i>	490
<b>Gang Keaw Wan Tao Hoo</b> <i>Green curry tofu, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	550
<b>Penang Tao Hoo</b> <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>	
<b>ICE CREAM AND SORBET</b> (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	