

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>	3,000 - 7,000
Violinist: 2 x 45 min sets (with a 15 min break in between)	15,000

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*)

□ 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 3,000 - 7,000

□ Violinist: 2 x 45 min sets (with a 15 min break in between) 15,000