

◆◆◆◆◆ Western Cuisine ◆◆◆◆◆

ENTRÉE

Beetroot & Goat Cheese	450
<i>Braised Fig, Bell Pepper, Pickled Shallots, Honey Black Truffle</i>	
Tomato & Prosciutto	400
<i>Kalamata Olive, Feta, Bell Pepper, Red Onion, Basil</i>	
French Oyster Kilpatrick	350
<i>Baked, Bacon, Worcestershire Sauce</i>	
Salmon Confit Rilette	700
<i>Avocados Cream, Endives, Rocket, Tomato Salsa, Baguette, Ciabatta</i>	
Mezze Platter	950
<i>Parmesan Aged 24 Months, Salami, Prosciutto, Braised Figs, Vegetable Eggplant, Hummus, Yogurt, Kalamata Olive, Feta, Pita & Ciabatta Breads</i>	
Foie Gras Au Torchon	750
<i>Guava, Pickled Vegetables, Balsamic Reduction, White Toast, Baguette</i>	
Caviar Sur Foie Gras Au Torchon & Bottarga	2,500
<i>Oscietra Caviar, Raspberry Coulis, Pandanus Cream, Braised Fig, Mixed Berries, Salmon Rilette & Avocado, White Toast, Baguette</i>	

SALAD

Mixed Leaf Salad	500
<i>Mixed Lettuce, Fennel, Cherry Tomato, Cucumber, Lemon Mustard Dressing</i>	
Caesar Salad	500
<i>Cos Lettuce, Bacon, Tomato, Croutons, Quail Egg, Caesar Dressing</i>	
Add Grilled Chicken Breast	+100
Add Grilled Prawn	+200
Paresa Paradise Bowl	680
<i>Mixed Young Leaves, Mixed Nuts, Tomato, Fennel, Avocados, Truffle Honey</i>	

SOUP

Minestrone	450
<i>Tomato, Pea, Zucchini, White Bean, Garlic Bread</i>	
Porcini Mushroom Soup	650
<i>Italian Mushrooms, Parmesan, Garlic Bread</i>	
Andaman Seafood	2,850
<i>Phuket Lobster, Tiger Prawn, Squid, Mussel, Clam, Scallop, Fregola, Breads</i>	

BURGER / SLIDER

Australian Premium Beef Burger	650
<i>Charcoal Bun, Tomato and Gherkin, Mustard, Mixed Cress, Cheddar</i>	
Foie Gras & Wagyu Eye Fillet sur Brioche	1,200
<i>Pickled Cucumber, Onion Confit, Balsamic Reduction, Lemon Sabayon</i>	

PIZZA

Margherita	700
<i>Tomato, Basil, Oregano, Mozzarella</i>	
Salami & Chorizo	950
<i>Caramelised Onion, Goat Cheese, Balsamic Reduction, Edam, Mozzarella, Arugula</i>	
Garlic Prawn & Caper	1,000
<i>Alfredo, Romesco, Bell Pepper, Spinach, Edam, Mozzarella, Balsamic Reduction</i>	
Five Cheese & French Black Truffle	1,550
<i>Gorgonzola, Pecorino, Parmigiana, Mozzarella, Edam, Rocket Leaves, Black Truffle</i>	

PASTA

Bolognese Spaghetti	750
<i>Australian Black Angus Beef, Tomato, Parmesan Aged 24 Months</i>	
Linguine Alla Carbonara	850
<i>Guanciale, Paris Ham, Egg, Parmesan Aged 24 Months</i>	
Shrimp Pomodoro Spaghetti	950
<i>Cherry Tomato, Basil, Garlic, Parmesan Aged 24 Months</i>	
Bottarga Linguine	1,500
<i>Sicilian Bottarga Grated and Sliced, Garlic, Ciabatta Crumb, Bottarga Salad</i>	
Black Truffle Penne	1,650
<i>Black & White Truffle Cream, Dried Portobello, Rocket Leaves</i>	
Phuket Lobster Tortellini & Foie Gras	1,950
<i>Lobster Tail, Gruyere, Bisque, Pan Seared Foie Gras, Chard, Endive</i>	

RISOTTO

Pumpkin & Pine Nut	800
<i>Broccolis, Cauliflower, Crème Fraiche, Pesto, White Beans, Barley, Parmesan</i>	
Black Ink Squid & Octopus	1,090
<i>Chili & Bell Pepper Relish, Tendrils, Pecorino</i>	
Jumbo Crab	1,500
<i>Fregola, Peas, Spring Onion, Parmesan Aged 24 Month</i>	
Veal Ossobuco	1,550
<i>French Wild Mushroom Risotto, Goat Cheese, Pecorino</i>	

CHEF'S SIGNATURE PLATE

Lemon Pepper Young Chicken ½	950
<i>Eggplant & Pine Nut Caponata, Mashed Potato, Herb Gravy, Grilled Ciabatta</i>	
Black Cod	1,200
<i>Braised Leek, Micro Peas, Saffron Pumpkin, Spinach, Truffle Polenta, Beurre Blanc</i>	
Prosciutto Crumbed Lamb Cutlet	1,450
<i>Zucchini & Eggplant Gratin, Couscous, Feta Cheese, Kalamata Olive, Thyme Jus</i>	
Australian Veal Rib Eye	1,950
<i>Truffle Butter, Corn Puree, Grilled Endive, Roasted Young Vegetable, Red Wine Jus</i>	
Darling Downs Wagyu Beef Striploin NO.7	2,650
<i>Truffle & Trumpet Risotto, Asparagus, Fine Mixed Leaves, Peppercorn Jus</i>	
Darlin Downs Wagyu Beef Tenderloin NO.7 & Lamb Cutlet	2,950
<i>Buttered Potato, Chanterelle, Young Carrot, Salt Baked Garlic, Wild Mushroom Jus</i>	

SMALL DISHES

Buttered Mash Potato	Steamed Vegetables	200
Asparagus	French Fries	
Garden Salad	Sautéed Mushroom	
Roast Young Vegetable	Grilled Vegetables	

◆◆◆◆◆ Thai Taste ◆◆◆◆◆

◆ Taluang Thai Degustation

2,700++ per person ◆

CANAPÉ

Po Piah Pak Sai Ped Rom Kwan

Fresh Vegetable Spring Roll with Smoked Duck Breast Served with Hoi Sin Sauce

APPETISER

Gai Hoh Bai Toey

Deep Fried Chicken Wrapped in Pandanus Leaf

Hoi Shell Sauce Kratiem

Pan Fried US. Scallop with Garlic & Pepper Sauce

Goong Saroong

Deep Fried Shrimp Wrapped with Noodle served with Plum Sauce

SOUP

Tom Poh Tak Talay

Spicy & Sour Clear Soup with Seafood, Lemongrass, Galangal, Kaffir Lime Leaf, Shallot & Hot Basil

MAIN COURSE

Pla Kapong Neung Manao

Steamed Seabass Fillet with Aromatic Thai Herbs & Lime Dressing

Pad Grapao - Neua Dtùn

Stir Fried Braised Beef with Fresh Chili & Hot Basil

Gaeng Kiew Wan - Gai

Green Curry with Chicken, Local Eggplant, Kaffir Lime Leaf & Sweet Basil

DESSERT

Gluay Buad Chee

Banana in Coconut Milk

◆ Flavours of Phuket

3,700++ per couple ◆

Served in a northern "Kantok" sharing style

Beau Tod

Deep Fried Crispy Betel Leaf with Scallop & Sweet Chili Sauce

Satay Gai

Grilled Marinated Chicken Skewer with Peanut Sauce

Tom Kha Goong

Tiger Prawn in Coconut Milk with Aromatic Thai Herbs

Nam Prik Gapi Goong

Spicy Shrimp Paste Dip with Steamed Vegetables

Moo Hong

Slow Braised Pork Belly in Dark Soya Sauce, Coriander Root & Sweet Garlic

Pad Pak Miang

Pan Seared Forest Greens with Egg & Crispy Shrimp

Khao Suay

Steamed Jasmine Rice

Khao Neow Mamuang

Mango with Sticky Rice

◆ Paresa's Michelin Plate

This menu was awarded a Michelin plate in 2019 and 2020

Thai Mixed Canapés

Grilled Chicken Satay, Fried Chicken Wrapped in Pandanus Leaves, Fresh Vegetable Spring Rolls, Fried Shrimps Wrapped in Crispy Noodles, Money Bags with Shrimps and Thai Dips

Goong Mangon Pad Pong Garee

Andaman Sea Phuket Lobster in Yellow Curry, Chili, Celery, Spring Onion



3,900++ per couple ◆

Som Tum

Green Papaya Salad with Garlic, Tomato, Chili & Lime Vinaigrette

Steamed Jasmine Rice

Paresa's Crystal Dessert

Dragon Fruit, Egg Yolk, Mango Sorbet

Traditional Cuisine of Southern Thailand

Paresa offers unique and traditional southern Thai dishes that are noticeably different from other areas of Thailand. You will notice the stronger sour and spicy flavours, though do tell us how spicy you would like it.

Khao Pad Nahm Prik Goong Sod <i>Wok Fried Rice with Traditional Phuket Shrimp Paste</i>	500	Gaeng Som Pla Pak Ruam <i>Southern Thai Fish Tamarind Soup & Coconut Shoots</i>	680
Pad Pak Miang Goong Seab <i>Pan Seared Southern Greens, Scrambled Egg & Crispy Shrimps</i>	570	Moo Hong <i>Slow Cooked Pork Belly in Soya Sauce, Coriander Root, Pepper & Garlic</i>	690
Pad Chaar Pla Gapong <i>Wok Fried Sea Bass Belly, Finger Root, Green Peppers, Hot Basil & Chili</i>	580	Goong Pad Nam Makhham Piek <i>Wok Fried Andaman King Tiger Prawn, Cherry Tomato, Celery, Shallots</i>	820
Yam Pak Good <i>Organic Forest Fern Tip Salad, Steamed Shrimp, Lime, Citrus & Chilli Dressing</i>	680	Gaeng Sab Nok <i>Minced Quail Curry, String Beans, Ginger, Young Eggplant & Green Mango Salad</i>	825

Chef's Thai Selection

AMUSE BOUCHE		SOUP	
French Oyster <i>Cucumber Granita, Lime & Chili</i>	240	Tom Kha Gai Coconut & Chicken <i>Chicken in Coconut Milk with Galangal, Lemongrass & Cherry Tomato</i>	450
Roasted Duck & Fresh Spring Roll <i>Green Lettuce, Sweet Basil, Carrot, Cucumber, Coriander</i>	240	Seaweed & Shrimp <i>Clear Soup with Seaweed, Minced Shrimp, Spring Onion, Celery</i>	500
Poh Pia Spring Roll <i>Deep Fried Vegetarian Spring Roll, Plum Sauce</i>	200	Thai Seafood Soup <i>Spicy & Sour Clear Soup, Lemongrass, Galangal, Kaffir Lime Leaf, Hot Basil</i>	550
Pandanus Chicken <i>Fried Chicken Wrapped in Pandanus Leaves</i>	200	Pork Bone and Spare Rib <i>Lemongrass, Galangal, Kaffir Lime Leaf, Chili, Spring Onion, Coriander</i>	550
Marinated Chicken Skewers <i>Coconut Milk, Curry Powder, Peanut Sauce</i>	200	Tom Yum Goong River Prawn <i>Spicy & Sour Soup, Chili, Straw Mushroom, Aromatic Thai Herbs & Lime</i>	650
Shrimp Money Bags <i>Crispy Flour Sheet with Minced Shrimp, Garlic & Coriander</i>	200		
LIGHT PLATES		CURRY	
Tasting Platter <i>Grilled Chicken Satays, Pandanus Chicken, Vegetable & Duck Spring Rolls, French Oysters, Shrimp Money Bags Thai Dips</i>	980	Thai Green Chicken Curry <i>Kaffir Lime Leaf, Eggplant, Sweet Basil, Chili, Coconut Milk</i>	600
Soft Shell Crab <i>Deep Fried Soft Shell Crab, Lemongrass, Coriander, Shallots</i>	500	Duck Breast Red Curry <i>Eggplant, Grape, Rambutan, Pineapple, Sweet Basil, Cherry Tomato, Coconut Milk</i>	800
Phuket Style Tempura <i>Shrimp, Mushroom, Kale, Eggplant</i>	550	Massaman Lamb Shank Curry <i>Sweet Potato, Cinnamon Stick, Cardamom, Coconut Milk</i>	850
Foie Gras Miang <i>Green Peppercorn Leaf Parcels, Long Chili, Dried Shrimp, Cashew Nut, Tamarind</i>	650	Choo Chee Salmon Curry <i>Red Curry Paste, Coconut Cream, Asparagus, Cauliflower, Kaffir lime & Red Chili</i>	850
SALAD		Thai Jumbo Crab Curry <i>Crab in Yellow Curry, Sweet Basil, Betel Leaf, Vermicelli</i>	950
Thai Herbed Grilled Chicken <i>Grilled Chicken Thigh Fillet, Cucumber, Cherry Tomato, Lettuce, Shallots</i>	400		
Thai Style Beef Salad <i>Grilled Beef Tenderloin, Cucumber, Tomato, Onion, Celery, Chili & Lime</i>	450		
Spicy Seafood Salad <i>Red Onion, Tomato, Celery, Spring Onion, Chili & Lime</i>	550		

MAIN SELECTION

Chicken & Cashew Nut	650	Andaman Sea Phuket Lobster	2,850
<i>Chili Paste, Capsicum, Onion, Spring Onion, Sweet & Sour Sauce</i>		<i>Served with Steamed Rice, Wok Fried Vegetable & Som Tum</i>	
Soft Shell Crab & Egg	680	Please Choose a Cooking Style	
<i>Yellow Curry Powder, Scrambled Egg, Celery, Spring Onion</i>		Wok Fried: <i>Fresh Chili, Pepper, Garlic & Thai Seafood Sauce</i>	
Super Crunch Rice Noodle & Broth	700	Choo Chee Curry: <i>Red Curry Paste, Coconut Cream, Asparagus, Young Corn</i>	
<i>Chicken Egg Broth, Shitake Mushroom, Kale, Carrot, Young Corn</i>		Thai Seafood Platter	4,500
Crispy Pork Belly	700	<i>Phuket Lobster, Tiger Prawns, Sea Bass, Scallops, Squid, Mussels Thai Seafood Sauce, Som Tum, Fried Vegetarian Rice & Noodle Tom Yum Goong</i>	
<i>Wok Fried Kale, Garlic, Fresh Chili, Mushrooms</i>			
Thai Seabass	750	SIDE DISH	
<i>Steamed, Lime & Chili Sauce, Som Tum Salad</i>		Steamed Jasmine Rice	80
Kurobuta Pork Chop	750	Steamed Rice Berry / Red Rice	100
<i>Carrot, Broccoli, Young Corn, Shitake Mushroom</i>		Phuket Roti	100
Duck Breast & Morning Glory	750	Morning Glory	250
<i>Wok Fried Shitake Mushroom, Garlic, Chili</i>		<i>Wok Fried Shitake Mushroom, Long Red Chili</i>	
Norwegian Salmon	850	Kale	250
<i>Steamed, Celery, Spring Onion, Braised Salmon Soya Glaze</i>		<i>Wok Fried Young Corn, Onion</i>	
Wagyu Beef Pad Gra Prow	1,350	Broccoli & Dried Shrimp	300
<i>Wok Fried Minced Wagyu Tenderloin, Hot Thai Basil, Bell Peppers, Onion</i>		<i>Wok Fried Broccoli with Crispy Shrimp and Garlic</i>	
		Mushrooms & Holy Basil	300
		<i>Shitaké, Shimeji, Straw Mushrooms</i>	

◆◆◆◆◆ *Desserts* ◆◆◆◆◆

DESSERT

Apple Tart	500	Tropical Fruits	300
<i>Granny Smith, Cinnamon, Pandanus Coulis, Vanilla Ice Cream</i>		<i>Seasonal Selections</i>	
Semifreddo Strawberry	550	Vudi Banana	350
<i>Strawberry Compote, Strawberry Ice Cream</i>		<i>Charcoaled Vudi Banana, Thai Caramel Sauce, Rum & Raisin Ice Cream</i>	
Tiramisu	600	The Paresa Crystal	430
<i>Espresso, Mascarpone, Pistachio Crumble, Raspberry Sorbet</i>		<i>Pomegranate, Dragon Fruit, Mango Sorbet</i>	
Chocolate Pie	650	Tasting of Coconut (for Couple)	680
<i>Dark Chocolate, Pecan Nut, Rum & Raisin Ice Cream</i>		<i>Coconut Macaroon, Pudding with Creamy Coconut Ice Cream</i>	
Cheese Plate	750	ICE CREAM AND SORBET	
<i>Parmesan, Feta, Gorgonzola, Camembert, Fig, Mixed Nuts, Apple, Bread</i>		<i>A scoop served in a waffle basket</i>	
Paresa Lava	1,000	Ice Cream Selection;	
<i>Biscuit Joconde, Blueberry Compote, Mixed Berries, Pandanus Coconut Cream, Chocolate Ice Cream</i>		Chocolate	Vanilla
Mango & Sticky Rice	350	Strawberry	Coffee
<i>Traditional Thai Dessert, Sliced Fresh Mango, Coconut Cream</i>		Salt Caramel	Durian
Thai Sticky Rice Balls in Sweet Ginger Tea	390	Black Sesame	Rum Raisin
<i>Stuffed, Black Sesame Paste & Red Bean Paste</i>		Creamy Coconut	
Sweet Water Chestnut	350	Sorbet Selection;	
<i>Water Chestnut in Syrup & Cake</i>		Lemon	Mango
		Raspberry	

All prices are subject to 17.7% service charge & taxes