



WESTERN MENU

ENTRÉE / SALAD

Pulled – Pork Nachos 590
(พุลพอริค นาโช)
Nachos Cheese, Jalapenos, Tomato Salsa, Tortilla Chip

Paresa Paradise Bowl (ภาวริสาพาราไดซสลัด) 550
Mixed Young Leaves, Mixed Nuts, Tomato, Avocados, Crouton, Eggs, Truffle Honey

Caesar Salad (ซีซาร์สลัด) 400
Cos Lettuce, Bacon, Tomato, Croutons, Egg, Caesar Dressing
Add Grilled Chicken Breast +100
Add Grilled Prawn +200

BURGER / PIZZA

Australian Premium Beef Burger 650
(เนื้อออสเตรเลียพรีเมียมเบอร์เกอร์)
Sesame Bun, Tomato, Gherkin, Cheddar Cheese, Caramelized Onion

Spiced Pulled – Pork Burger 750
(พุลพอริคเบอร์เกอร์)
Sesame Bun, Nachos Cheese, Jalapenos, Tomato Salsa

Four Cheese Pizza (ฟัวร์ชีสพิซซา) 850
Gorgonzola, Parmigiana, Mozzarella, Edam, Black Truffle Honey

Meat Lover Pizza (มีท เลฟเวอร์พิซซา) 750
Mozzarella, Salami, Bacon, Italian Sausage, Paris Ham

Frutti di Mare Pizza (ฟรุตตี ดี มาเรพิซซา) 850
Shrimp, NZ. Mussel, Squid, Mozzarella, Basil

PASTA

Spaghetti Seafood Arrabbiata 890
(สปาเก็ตตี้อาราเบียตต้าชีฟุต)
Shrimp, NZ Mussel, Squid, Fresh Chili, Italian Basil

Spaghetti Aglio Olio Bacon 690
(สปาเก็ตตี้ฟัดเบคอนพริกแห้ง)
Smoked Bacon, Garlic, Olive Oil, Tomato, Basil, Dry Chili

MAIN FROM THE GRILLED

Australian Lamb Cutlet 1,150

Australian Wagyu Rib Eye 1,550

Phuket Lobster 1,950

Whole Seabass 790

Kurobuta Pork Chop 690

Sauce for your choices (select 1)

Red Wine Jus	Thyme Jus
Rosemary Jus	Black Pepper Jus
Lemon Garlic Butter	Spicy Thai Seafood Sauce

Side dish for your choices (select 1)

Butter Mash	Grilled Vegetable
Steamed Vegetable	Sauteed Mushroom
Garden Salad	

DESSERT

Baklava (บัคลาวา) 450
Pistachio Nut, Butter, Syrup, Vanilla Ice cream

Matcha Dark Chocolate Mousse Cake 490
(ชาเขียวและดาร์กช็อกโกแลตมูส)
Hazel Nut Crumble, Rum Raisin Ice cream

Mango Mousse Tart (มูสอาร์ตมะม่วง) 490
Sweet Cream, Orange Puree

All prices are subject to 17.7% service charge & taxes



THAI MENU

APPETIZERS

Chicken Satay (ไก่สะเต๊ะ) 350

Marinated Chicken Fillet with Aromatic Thai Herb, Peanut Sauce

Foie Gras Miang (เมี่ยงฟัวกราส) 650

Betel Leaf, Ginger, Lime, Chili, Shallot and Foie Gras

Wing Bean Salad (ยำถั่วพุด) 750

Grilled Tiger Prawn, Mince Pork, Shallot, Coconut Milk, and Chili Paste

Phuket Dip (น้ำพริกภูเก็ต) 550

Fresh Shrimp, Shallot, Shrimp Paste, Lime, Fresh Chili, and Mixed Local Vegetable

QUICK DISH

Vietnamese Noodle Soup with Beef (PHO) (เฟอ) 490

Rice Noodle, Bean Sprout, Local Coriander

Fried Rice with Salted Fish (ข้าวผัดปลาเค็ม) 430

Chicken Egg, Onion, Tomato, Spring Onion, and Salted Fish

CURRY

Gang Keaw Wan (Pork / Beef / Chicken) (แกงเขียวหวาน หมู/เนื้อ/ไก่) 600

Green Curry with Local Eggplant, Sweet Basil, Fresh Coconut Milk and Red Large Chili

Massaman Kae (มัสมั่นแกะ) 850

Massaman Curry with Lamb, Sweet Potato, Peanut, Fresh Coconut Milk and Naan Bread

MAIN DISH

Moo Hong (หมูฮ้อง) 550

Stew Pork Belly, Eggs, Coriander

Thai Braised Pork Tongues on Rice (ข้าวสตุลีนหมู) 700

Bok Choy, Shitake, Spring Onion, Picked Ginger

Tom Kha-Ti Nua (ต้มกะทิเนื้อ) 550

Homemade Beef Jerky in Fresh Coconut Milk

Geng-Poo-Sen-Mee (แกงปูเส้นหมี่) 750

Crab Meat Curry, Vermicelli Noodle

Phad Cha Ta-Lay (ผัดจ๋าทะเล) 750

Stir Fried Seafood with Aromatic Thai Herb, Fresh Chili and Fresh Pepper Corn

Nasi Goreng (นาซีโกเร็ง) 750

Indonesian Fried Rice, Chicken Skewer, Shrimp, and Fried Egg

Goong Mung Korn Phad Phong Gra Ree (กุ้งมังกรผัดผงกะหรี่) 1,950

Stir Fried Phuket Lobster with Curry Powder, Egg, and Celery

DESSERT

Thai Pumpkin Custard (สังขยาฟักทอง) 350

Coconut Milk, Chicken Egg and Pandanus Leaf

ICE CREAM AND SORBET

Vanilla Chocolate 150

Strawberry Rum & Raisin

Mango Sorbet Creamy Coconut

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