

IN-VILLA BREAKFAST

8:00 - 11:00 hrs.



Fuel up for the day with a hearty breakfast delivered straight to your private pool villa. This is the ultimate indulgence if you are a honeymooner or part of a couple celebrating the spirit of love.

Price: THB 600 per room

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.

In-Villa Breakfast | +THB 600 per room

To order please dial '3' or deliver this menu to our Angels.

Room no: Serving Date:

Number of Guests:..... Time: (8:00 - 11:00 hrs.)

Please ✓ in to indicate your selection, for two portions please put '2'.

COFFEE & TEA *(also decaffeinated)*

- Freshly Brewed Coffee Espresso Americano Latte Hot Chocolate
 English Breakfast Earl Grey Darjeeling Peppermint Jasmine Green Tea

COOL DRINKS

- Apple Orange Pineapple Watermelon Banana Smoothies
 Virgin Mary

FROM THE BAKERY

- Basket of fresh bakery items served with Paresa jams and butter

EGGS *(select one option per person)*

- Fried : Sunny-Side-up Fried : Over-Easy Fried : Well done
 Poached Boiled mins
 Eggs Benedict *with a choice of* Spinach Ham Smoked Salmon
 Scrambled Omelet : Standard Omelet : Egg White

Add to your omelet or scrambled eggs:

- Ham Tomato Mushroom Chili Onion
 Peppers Spinach Cheddar Cheese

Side dishes set

- Set A - Tomato, Bacon, Sausage Set B - Tomato, Bacon, Sausage, Hash Brown, Mushroom
 Set V - Tomato, Mushroom, Spinach

COLD SELECTION *(please select one dish, extra portions will be charged at THB 100 each)*

- Paresa Bowl *(Seasonal fruit, roasted nuts, natural yogurt, granola)*
 Artisan Cheeses *(Selection of artisan cheeses with dried fruits, nuts & honey)*
 Cold Cut Meats *(Cold cut meats, chicken or smoked ham with nuts & pickles)*
 Fresh Fruits *(Seasonal fresh fruits selection)*
 Bircher Muesli *(Fruits & nuts, almond milk & honey)*
 Greek Yogurt

HOT SELECTION *(please select one dish, extra portions will be charged at THB 100 each)*

- Porridge *(Hot porridge with mixed fruits & nuts, honey)*
 Pancake *(Mixed berry compote, maple syrup)*
 French Toast *(Cinnamon & vanilla brioche with fruit coulis)*
 Pad Thai *(Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts)*
With a choice of: Pork Chicken Seafood
 Khao Pad *(Fried rice)*
With a choice of: Pork Chicken Beef
 Khao Pad Krapow *(Pan seared with hot basil, garlic & fresh chilli)*
With a choice of: Pork Chicken Beef Mushroom

Additional Treats *(surcharge)*

- | | |
|-------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> Bouquet of Flowers | 3,000 - 7,000 |
| <input type="checkbox"/> Laurent Perrier La Cuvée Brut | 5,490 |
| <input type="checkbox"/> Oscietra Caviar <i>(15g of caviar per tin)</i> | 2,200 |

FLOATING BREAKFAST

8:00 - 11:00 hrs.



Begin your day in paradise on a positive note with a breakfast like no other. Relax in the comfort of your private pool and we'll serve your preferred breakfast selections complete with a bottle of sparkling wine on a large floating tray.

Price: THB 1,900 per room

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
Laurent Perrier La Cuvée Brut	5,490
Oscietra Caviar (15g of caviar per tin)	2,200

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Floating Breakfast | +THB 1,900 per room

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COFFEE & TEA *(also decaffeinated)*

- | | | | | |
|------------------------------------------------|------------------------------------|-------------------------------------|-------------------------------------|--------------------------------------------|
| <input type="checkbox"/> Freshly Brewed Coffee | <input type="checkbox"/> Espresso | <input type="checkbox"/> Americano | <input type="checkbox"/> Latte | <input type="checkbox"/> Hot Chocolate |
| <input type="checkbox"/> English Breakfast | <input type="checkbox"/> Earl Grey | <input type="checkbox"/> Darjeeling | <input type="checkbox"/> Peppermint | <input type="checkbox"/> Jasmine Green Tea |

COOL DRINKS

- | | | | | |
|--------------------------------------|---------------------------------|------------------------------------|-------------------------------------|-------------------------------------------|
| <input type="checkbox"/> Apple | <input type="checkbox"/> Orange | <input type="checkbox"/> Pineapple | <input type="checkbox"/> Watermelon | <input type="checkbox"/> Banana Smoothies |
| <input type="checkbox"/> Virgin Mary | | | | |

FROM THE BAKERY

- Basket of fresh bakery items served with Paresa jams and butter

EGGS *(select one option per person)*

- | | | | | |
|---------------------------------------------------------|--------------------------------------------|---------------------------------------------|----------------------------------------|--|
| <input type="checkbox"/> Fried : Sunny-Side-up | <input type="checkbox"/> Fried : Over-Easy | <input type="checkbox"/> Fried : Well done | | |
| <input type="checkbox"/> Poached | <input type="checkbox"/> Boiled mins | | | |
| <input type="checkbox"/> Eggs Benedict with a choice of | <input type="checkbox"/> Spinach | <input type="checkbox"/> Ham | <input type="checkbox"/> Smoked Salmon | |
| <input type="checkbox"/> Scrambled | <input type="checkbox"/> Omelet : Standard | <input type="checkbox"/> Omelet : Egg White | | |

Add to your omelet or scrambled eggs:

- | | | | | |
|----------------------------------|----------------------------------|-----------------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> Ham | <input type="checkbox"/> Tomato | <input type="checkbox"/> Mushroom | <input type="checkbox"/> Chili | <input type="checkbox"/> Onion |
| <input type="checkbox"/> Peppers | <input type="checkbox"/> Spinach | <input type="checkbox"/> Cheddar Cheese | | |

Side dishes set

- | | |
|------------------------------------------------------------|-------------------------------------------------------------------------------|
| <input type="checkbox"/> Set A - Tomato, Bacon, Sausage | <input type="checkbox"/> Set B - Tomato, Bacon, Sausage, Hash Brown, Mushroom |
| <input type="checkbox"/> Set V - Tomato, Mushroom, Spinach | |

COLD SELECTION *(please select one dish, extra portions will be charged at THB 100 each)*

- Paresa Bowl *(seasonal fruit, roasted nuts, natural yogurt, granola)*
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- Pad Thai *(Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts)*
With a choice of: Pork Chicken Seafood
- Khao Pad *(Fried rice)*
With a choice of: Pork Chicken Beef
- Khao Pad Krapow *(Pan seared with hot basil, garlic & fresh chilli)*
With a choice of: Pork Chicken Beef Mushroom

Additional Treats *(surcharge)*

- | | |
|-------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> Bouquet of Flowers | 3,000 - 7,000 |
| <input type="checkbox"/> Laurent Perrier La Cuvée Brut | 5,490 |
| <input type="checkbox"/> Oscietra Caviar <i>(15g of caviar per tin)</i> | 2,200 |

AFTERNOON TEA

14:00 - 17:00 hrs.



Anna, the 7th Duchess of Bedford, is often credited with the invention of the Afternoon Tea. In the 1840's, tired and hungry between breakfast and dinner, the Duchess would order a selection of light snacks and a pot of tea to be taken in her boudoir.

Price: THB 1,500 per couple at Talung Thai restaurant
THB 2,000 per couple in your villa

Our afternoon tea set includes; cucumber cheese pesto sandwich, smoked salmon cream cheese bagel, matcha chocolate cake, mango pandan sticky rice, lemon white chocolate tart, hazelnut chocolate tart, seasonal fruit skewer plus the finest TWG teas or coffees of your choice.

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FLOATING SUNSET

17:30 - 18:30 hrs.



Enjoy Phuket's best sunset view in the privacy of your own villa. Floating bubbles or wine with a small canapé served in your swimming pool.

Price: THB 4,200 per room
(Price include a bottle of sparkling or white wine)

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
Laurent Perrier La Cuvée Brut	5,490
Oscietra Caviar (15g of caviar per tin)	2,200

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Floating Sunset | THB 4,200 per room

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Room no: Serving Date:

Number of Guests:..... Time: (17:30 - 18:30 hrs.)

Please ✓ in to indicate your selection.

SUNSET CANAPE *(select 3 dishes)*

- | | |
|-------------------------------------------------------------|--------------------------------------------------------------|
| <input type="checkbox"/> Smoked Salmon Rosette | <input type="checkbox"/> Pacific Oysters Shallot Vinaigrette |
| <input type="checkbox"/> Tian Of Crab & Avocado, Caviar Top | <input type="checkbox"/> Seared Foie Gras - Onion Jam |
| <input type="checkbox"/> Sesame Crusted Tuna | <input type="checkbox"/> Cured Spanish Ham With Olives |

WINE SELECTION *(one bottle per couple)*

Sparkling Wine

- | | |
|--------------------------------------------------------------------|-------------------------------------------------------------------|
| <input type="checkbox"/> Prosecco Millesimato Grimani, Italy (Dry) | <input type="checkbox"/> Bottega Vino Dell' Amore Moscato (Sweet) |
|--------------------------------------------------------------------|-------------------------------------------------------------------|

White Wine

- | |
|-------------------------------------------------------------------------|
| <input type="checkbox"/> Sileni Estates Sauvignon Blanc Marlborough, NZ |
|-------------------------------------------------------------------------|
-

Additional Treats *(surcharge)*

- | | |
|-------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> <u>Bouquet of Flowers</u> | 3,000 - 7,000 |
| <input type="checkbox"/> Laurent Perrier La Cuvée Brut | 5,490 |
| <input type="checkbox"/> Oscietra Caviar <i>(15g of caviar per tin)</i> | 2,200 |

IN-VILLA BBQ

12:00 - 22:00 hrs.



Dine in the comfort and privacy of your own villa and indulge in our BBQ delicacies meticulously prepared by our talented culinary team. Your personal chef and private butler will pamper you for the evening and ensure your chosen feast is cooked to perfection.

Price:	Surf & Turf:	THB 16,400 per set for 2 people	Additional THB 8,200 per person
	Fire & Feast:	THB 14,000 per set for 2 people	Additional THB 7,000 per person
	Phuket Earth & Sea:	THB 13,000 per set for 2 people	Additional THB 6,500 per person
	(Children between 5 – 12 years old receive 50% discount)		
	<i>(Price includes a private chef & waiter/waitress)</i>		

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

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In-Villa BBQ

Includes a private chef & waiter/waitress.

(Children between 5 – 12 years old receive 50% discount)

To order please dial '3' or deliver this menu to our Angels.

Room no: Serving Date:

Number of Guests:..... Time: (12:00 - 22:00 hrs.)

Please ✓ in to indicate your selection.

CHEF'S AMUSE-BOUCHE

SOUP: Tom Yum Goong - Andaman Tiger prawn thai soup, mushroom, chilli, cherry tomato, celery

MAIN

 Surf & Turf: THB 16,400 per set (2 people), additional THB 8,200 per person

2 x Whole phuket lobster	200 g. x Squid	200 g. x New zealand mussels
4 x Andaman king tiger prawn	300 g. x Lamb chops	300 g. x Australian wagyu beef rib eye
1 x White snapper wrapped in banana leaf		

 Fire & Feast: THB 14,000 per set (2 people), additional THB 7,000 per person

300 g. x Australian wagyu beef rib eye	250 g. x Kurobuta pork	300 g. x Lamb rack
300 g. x Black angus beef tenderloin	200 g. x Chicken	

 Phuket Earth & Sea: THB 13,000 per set (2 people), additional THB 6,500 per person

300 g. x Australian beef striploin	200 g. x Merguez lamb sausage	200 g. x Andaman tiger prawn
200 g. x Andaman squid in garlic butter	200 g. x New zealand mussels	200 g. x Chicken
200g. x White snapper wrapped in banana leaf		

SIDE DISH (Baked Potato, Garden Salad, Bread Basket)

+ Select 2 dishes

- | | | |
|----------------------------------------------|------------------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> Corn On The Cob | <input type="checkbox"/> Panache of Vegetables | <input type="checkbox"/> Baked Tomatoes |
| <input type="checkbox"/> Cheesy Pasta Gratin | <input type="checkbox"/> Caesar Salad | <input type="checkbox"/> Som Tum (Thai Papaya Salad) |
| <input type="checkbox"/> Garlic Mushrooms | <input type="checkbox"/> Vegetable Fried Rice | <input type="checkbox"/> Spinach Gratin |

DESSERTS

A sharing plate of: Mango sticky rice, fresh seasonal fruit plate, assorted petit fours and tarts

Additional Treats (surcharge)

- | | |
|--------------------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> Bouquet of Flowers | 3,000 - 7,000 |
| <input type="checkbox"/> Violinist: 2 x 45 min sets (with a 15 min break in between) | 15,000 |

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

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Infinity Pool Dining | THB 7,900 / 9,900 per person

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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

COOKING CLASS

12:00 - 16:00 hrs.



Join us in a journey throughout the culinary arts of Thailand with our chef instructors and select one dish from each section below and design your own 3 course menu.

Price: THB 3,500 per person
(Includes a glass of wine or soft drink and cooking certificate.)
THB 6,000 per couple
(Includes 2 glasses of wine or soft drink and cooking certificate. For 2 guests or more, please select the same menu for each station.)

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
Laurent Perrier La Cuvée Brut	5,490
Oscietra Caviar <i>(15g of caviar per tin)</i>	2,200

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Cooking Class | THB 3,500 per person / THB 6,000 for 2 persons

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Please ✓ in to indicate your selection.

STARTERS & SOUPS (please select one dish)

- Som Tum
Green papaya salad with garlic, tomato, chilli & lime
- Goong Sarong
Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles
- Yum Talay
Spicy & sour seafood salad
- Tom Yum (Thai soup, mushrooms, chilli, cherry tomato, celery)
With a choice of: Fish Prawn Chicken
- Tom Kha Gai
Thai aromatic coconut broth, chicken breast, lime, tomato, mushroom

MAIN (please select one dish)

- Pad Krapow (Pan seared with thai hot basil, garlic, fresh chilli)
With a choice of: Pork Chicken Prawn Beef Mushroom
- Pad Thai (Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts)
With a choice of: Pork Chicken Prawn
- Goong Lai Sue Sauce Maham
Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet & sour tamarind sauce
- Gueng Keaw Wan Gai
Chicken in green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper
- Massaman Neua
Slow cooked beef, chilli paste, peanut, potato, coconut milk
- Gueng Phed Ped Yang
Roast duck breast in coconut milk red curry, pineapple and red grapes

THAI DESSERT (please select one dish)

- Ginger Sesame Dumping
Sticky flour, sesame. palm sugar, ginger
- Paresa's Crystal
Pomegranate, dragon fruit, mango sorbet
- Gluay Buad Chee
Banana in coconut cream with sugar and salt
- Mango Sticky Rice
Fresh mango, sticky rice, coconut cream sauce

Additional Treats (surcharge)

- Bouquet of Flowers 3,000 - 7,000
- Laurent Perrier La Cuvée Brut 5,490
- Oscietra Caviar (15g of caviar per tin) 2,200