

# In-Villa Menu

Lunch and Dinner: 12:00 – 22:30 hrs.



P A R E S A

## APPETISER

Caesar Salad	675
<i>Cos lettuce, bacon, shaved parmesan, croutons, eggs, dressing</i>	
+ grilled chicken breast	+195
+ grilled salmon	+255
Paresa Paradise Bowl (V)	750
<i>Mixed young leaves, mixed nuts, tomato, avocado, croutons, eggs, truffle honey</i>	
Baby Gem Lettuce Salad (V)	450
<i>Baked beets, fresh radish, crispy capers, quail eggs, green goddess dressing</i>	
Burrata (V)	845
<i>Fresh fig, trilogy tomato, aged balsamic pearls, extra virgin olive oil, bread wafers</i>	
Aegean Greek Salad (V)	715
<i>Mixed leaves, plum tomatoes, cucumber, onions, feta, oregano, lemon dressing</i>	
+ grilled prawn brochette	+245
Panko Crusted Calamari	780
<i>Dusted in lemon pepper with zesty mayonnaise, chilli jam</i>	
Mixed Meze Plate (V)	1,350
<i>Hummus, baba ghanoush, tabouleh, falafel, yoghurt dip, pita bread</i>	
Tuscan Ribollita Vegetable Soup (V)	660
<i>Organic cannellini beans and char grilled sour dough , parmesan shavings</i>	

## BURGER / SNACKS

Plant-Based Meat Burger (V)	610
<i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	
Chicken Gyros Wrap	825
<i>Chicken gyros wrapped in pita bread with tzatziki and served with small greek salad</i>	
Australian Beef Burger	890
<i>Sesame bun, tomato, gherkin, cheddar cheese, caramelised onion, fries</i>	
Southern Fried Chicken Burger	715
<i>Brioche bun, shredded cabbage slaw, siracha mayonnaise, fries</i>	
Paresa Rock Lobster Roll	1,050
<i>Served with parmesan truffle fries</i>	
Braised Beef Chilli Con Carne Nachos	770
<i>Salsa picante, sour cream, guacamole</i>	

## PASTA / PIZZA

Tuscan Vegetable Penne Pasta (V)	825
<i>Vegetables, sundried tomatoes, olives, pomodoro sauce, pesto, pecorino</i>	
Pappardelle Al Ragu	855
<i>Australian beef braised in a rich tomato sauce, parmesan</i>	
Lobster Tagliatelle Vodka	1,485
<i>Whole phuket lobster tossed in a creamy tomato sauce, mushrooms, spinach, spiked with vodka, shaved parmigiano reggiano, served in shell</i>	
Spaghetti Alfredo (Chicken/Tiger Prawns)	875
<i>Creamy parmigiano reggiano &amp; white wine sauce, wilted spinach</i>	
Roasted Pumpkin Pizza (V)	790
<i>Caramelised onion, goat's cheese, hazelnuts, rocket</i>	
Persian Chicken Pizza	790
<i>Red onion, peppers, zucchini tomato, coriander spiced yoghurt</i>	
Four Cheese Pizza (V)	1,090
<i>Gorgonzola, parmigiana, mozzarella, fontina, black truffle honey</i>	
Margherita Pizza (V)	790
<i>Pomodoro sauce, mozzarella, basil, extra virgin olive oil</i>	
Seafood Al Frutti Mare Pizza	1,090
<i>Prawns, squid, mussels, scallops, fish</i>	

## MAIN

<b>Chicken Shish Kebab</b> <i>Marinated with cumin, salt, pepper, paprika &amp; served with arabic salad, pita bread, yellow rice</i>	980
<b>Flat Iron Heritage Baby Chicken</b> <i>New potato, romesco, burnt corn cheeks, spring onions</i>	1,265
<b>Char Grilled Grain-Fed Sirloin 250g.</b> <i>Silky potato puree, grilled asparagus, three peppercorn sauce</i>	1,820
<b>Korean BBQ Pork Ribs</b> <i>Glazed gochujang, kimchi slaw, fries</i>	980
<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>	1,320
<b>Grill Pipi Island Red Snapper</b> <i>With tomato, cucumber tomato, kalamata olives, whipped feta, lemon salsa</i>	1,150
<b>Mediterranean Mixed Grill</b> <i>Beef medallion, lamb cutlet, merguez beef &amp; lamb sausage, chicken, skordalia, tzatziki sauce</i>	1,750
<b>Japanese Chicken Katsu Curry</b> <i>Panko crumbed chicken cutlet with japanese curry, steamed rice, pickles red cabbage</i>	770
<b>Phuket Lobster Thermador</b> <i>Lobster meat flamed in brandy light wine sauce, gratin with gruyere cheese, green salad, seasoned potato wedges</i>	3,520

# THAI FLAVOURS

## APPETISER

<b>Bua Thod</b>	495
<i>Crispy betel leaves, turmeric batter with prawns, enoki mushroom, dipping sauce</i>	
<b>Poh Pia Salmon</b>	935
<i>Crispy salmon rice paper roll, mint, spring onion, shredded carrot, cucumber, sweet &amp; spicy sauce</i>	
<b>Khai Jiao Pou</b>	550
<i>Thai crab omelette, herbs, sliced chilli, siracha sauce</i>	
<b>Goong Sarong</b>	450
<i>Thai fried sarong shrimp wrapped in vermicelli, plum sauce, pickles</i>	
<b>Poh Pia (V)</b>	420
<i>Deep fried vegetarian spring roll with plum sauce</i>	
<b>Miang Foie Gras</b>	880
<i>Betel leaf wraps, green mango, ginger, lime, chilli, shallot, seared foie gras, salt egg sauce, spring onion</i>	
<b>Paresa Mixed Appetisers</b>	715
<i>Vermicelli prawn fried, krapow chicken money bag, pomelo salad, crispy vegetable spring roll with dipping sauces</i>	
<b>Larb Salmon</b>	550
<i>Spicy diced salmon with crispy rice crackers &amp; served in lettuce leaf cup</i>	
<b>Yum Som-O</b>	715
<i>Thai pomelo salad, grilled jumbo tiger prawn, dried shrimp, peanuts, shallots, lime leaves, tangy thai dressing</i>	
<b>Yum Hua Plee</b>	455
<i>Banana blossom salad, minced chicken, coriander, shallots, lime, chilli paste</i>	
<b>Gai-Yang-Som-Tum</b>	530
<i>The classic thai style roasted chicken &amp; papaya salad</i>	
<b>Neua Yang Nam Tok</b>	1,320
<i>Wagyu beef sirloin thai style salad, cucumber, tomato, onion, celery, chilli, lime, cashew nut</i>	

## MAIN

(Served with steamed rice)

Goong Lai Sue Yang <i>Grilled jumbo tiger prawn, served with sauces, pickles and dips</i>	450 each
Pla Krapong Yang <i>Char grilled boneless sea bass served with som tum papaya salad, garlic rice</i>	1,100
Goong Mung Korn Yang <i>Grilled painted spiney phuket lobster served with isaan mixed fruit som tum salad</i>	3,850
Tom Yum Goong <i>Andaman tiger prawn thai soup, mushrooms, chilli, cherry tomato, celery</i>	875
Tom Kha Gai <i>Thai aromatic coconut broth, chicken breast, lime, tomato, mushroom</i>	715
Tom Saap <i>Pork spare rib spicy soup, lemongrass, galangal, kaffir lime, chilli, spring onion, coriander</i>	715
Gueng Dueng Ped <i>Duck breast red curry, eggplant, grapes, lychee, pineapple, sweet basil, cherry tomato, coconut milk</i>	1,210
Kanar Moo Korb <i>Wok fried crispy pork belly &amp; kale, garlic, chilli, mushrooms</i>	710
Moo-Hong <i>Phuket style stewed pork belly in aromatic spices, eggs, coriander</i>	760
Gai-Hong <i>Stewed chicken in aromatic spices, eggs, coriander</i>	760
Khao Soi Ped <i>Northern duck coconut noodle soup, chilli, yellow noodles, condiments</i>	760
Gueng Lueang Pla Phuket <i>Southern spiced yellow grouper curry, cod roe &amp; phuket pineapple</i>	770
Gueng Hung Lay <i>Chiangmai pork &amp; ginger curry in aromatic ginger sauce</i>	785
Gueng Keaw Wan (Prawn/Pork/Chicken) <i>Green curry, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	790

<b>Massaman Neua</b>	1,250
<i>Slow cooked australian beef cheek, chilli paste, peanut, potato, coconut milk</i>	
<b>Gueng Pou Sen Mee</b>	1,155
<i>Jumbo crab meat curry, egg, served with vermicelli noodle</i>	
<b>Penang Gai</b>	840
<i>Red curry, chicken breast, fresh coconut milk, red chilli, baby eggplant</i>	
<b>Khao Lin Moo Toon</b>	770
<i>Thai braised pork tongue on rice, bok choy, shitake, spring onion, pickled ginger</i>	
<b>Pla Kapong Miang Kham</b>	1,095
<i>Steamed boneless seabass, shallot, chilli, cashew, dry shrimp, tamarind sauce, betel leaves</i>	
<b>Choo Chee Salmon &amp; Goong Lai Sue</b>	1,230
<i>Salmon &amp; tiger prawn curry, red chilli paste, coconut cream</i>	
<b>Goong Lai Sue Sauce Maham</b>	1,230
<i>Tiger prawn in tamarind sauce, cherry tomato, celery, lemon grass, sweet &amp; sour tamarind sauce</i>	
<b>Pad Krapow Neua</b>	1,310
<i>Australian beef sirloin, pan seared with thai hot basil, garlic, fresh chilli</i>	
<b>Pad Thai Kung Mung Korn (Phuket Lobster)</b>	3,850
<i>Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts</i>	

## DESSERT

Mango Sticky Rice	385
<i>Fresh mango, sticky rice, coconut cream sauce</i>	
Crispy Banana & Pandan Coconut Roll	460
<i>Served with coconut ice cream</i>	
Golden Baked Choux Bun	460
<i>Filled with vanilla bean ice cream, drizzled in frangelico, served with salted caramel sauce</i>	
Mixed Fruits	385
<i>Served with a sorbet scoop of your choice</i>	
Coconut Creme Brûlée	460
<i>Served with mango sorbet</i>	
Nutella Pana Cotta	430
<i>With roasted hazelnuts served in a jar with biscotti</i>	
White Chocolate Mousse	460
<i>With local strawberries, almond crumb, yuzu sorbet</i>	
Chocolate Lava Cake	460
<i>Served warm with a molten core of dark chocolate &amp; vanilla ice cream</i>	
Chocolate Tart	460
<i>Dark chocolate ganache, walnuts, meringue, served with salted caramel ice cream</i>	
Thai Pumpkin Custard	460
<i>Coconut milk, egg and padanus leaf</i>	
Cheese Board	825
<i>A selection of imported cheeses, served with fig jam, dried fruit, crackers</i>	
<b>ICE CREAM AND SORBET</b> (per scoop)	195
Vanilla	Yuzu Sorbet
Goat Milk	Mango Sorbet
Rum Raisin	Coconut Sorbet
Salted Caramel	Phuket Pineapple Sorbet
Senga Strawberry	Batik Lime & Honey Sorbet
Dark Belgian Chocolate	
Coconut Milk and Blue Pea Flower	

## VEGAN

<b>Watermelon &amp; Couscous Salad</b> <i>Chunks of watermelon, cous cous, cucumber and red onion, balsamic dressing</i>	430
<b>Wild Mushroom Bruschetta</b> <i>Sautéed mixed mushrooms on toasted sourdough baguette, aged balsamic glaze</i>	540
<b>Homemade Falafel</b> <i>Tahini lemon sauce, mixed leaves</i>	495
<b>Vegan Pizza</b> <i>Roasted vegetables, cherry tomato, mushrooms, rocket</i>	675
<b>Chilli Aglio Spaghetti</b> <i>Sautéed mushrooms &amp; spinach</i>	825
<b>Grilled Vegetable Sandwich</b> <i>With hummus &amp; french fries</i>	430
<b>Indian Chickpea and Aubergine Balti</b> <i>Served with basmati rice</i>	760
<b>Plant-Based Meat Burger</b> <i>Caramelised onions, sautéed mushrooms, tomato salsa, fries</i>	610
<b>Stir-Fried Phuket Greens</b> <i>Wok sautéed mixed vegetables</i>	320
<b>Glass Noodle Soup with Mushroom</b> <i>Clear soup with glass noodles, mixed mushroom</i>	385
<b>Poh Pia</b> <i>Thai deep-fried vegetable spring roll, glass noodles, mix vegetables, sweet chilli sauce, soya sauce</i>	420
<b>Tao Hoo Pad Prieu Wan</b> <i>Stir-fried crispy mixed vegetables, tofu with sweet &amp; sour sauce</i>	495
<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>	610
<b>Tao Hoo Pad Med Mamuang Himmapan</b> <i>Wok sautéed tofu with cashew nut, bell pepper, onion</i>	540
<b>Gang Keaw Wan Tao Hoo</b> <i>Green curry tofu, local eggplant, sweet basil, fresh coconut milk, red chilli, garlic, pepper</i>	610
<b>Penang Tao Hoo</b> <i>Red curry tofu, mixed vegetables, tofu, fresh coconut milk, red chilli</i>	610

# IN VILLA DRINKS

## BEER & CYDER

Lefe Blonde	450
Duvel Strong Blond	450
Aspall Premier Cru Cyder	450
Heineken	190
Singha   Leo   Chang	170
Heineken Zero	150

## JUICE

Mandarin Orange, Mango, Fresh Young Coconut, Pineapple, Lime, Tomato and Celery 250

## SMOOTHIES

Banana Choco <i>Chocolate ice cream, banana, milk, heavy cream</i>	290
Banana Berry <i>Strawberry, blue berry, banana, yoghurt, milk</i>	
Mango Supreme <i>Mango, banana, orange juice, yoghurt, milk</i>	
Strawberry Lassi <i>Strawberries, yoghurt, milk, honey</i>	
Lychee Smoothie <i>Lychee, yoghurt, milk, honey</i>	

## STILL WATER

Evian 330 / 750 ml	180 / 330
Mont Fleur (Thailand) 300 / 700 ml	90 / 180

## SPARKLING WATER

Evian 750 ml	330
San Pellegrino 500 / 750 ml	230 / 360
Mont Fleur (Thailand) 300 / 700 ml	90 / 180

## CHAMPAGNE

C01	2015	Moët & Chandon Dom Pérignon	19,990
C02	2016	Louis Roederer Cristal Brut	17,990
C04	NV	Moët & Chandon Brut Impérial	7,990
C05	NV	Billecart Salmon Rosé	7,490
C08	NV	Laurent Perrier La Cuvée Brut	5,990
C06	NV	Lombard & Cie Brut Classic	4,990
C03	NV	B. Martin Brut	3,990

## SPARKLING

SP10	2016	Ferrari Perlé Rosé Riserva Trento DOC, Italy	3,990
S09	2021	Prosecco Millesimato Dry Grimani, Italy	2,390
S12	NV	Bottega Vino Dell' Amore Moscato, Italy	2,290
S16	NV	Chanceux "Blanc De Blanc" Brut, France	2,190

## ROSE

R112	2022	Whispering Angel Rosé, France	2,590
R110	2024	Miravel Côtes De Provence, France	2,590
R114	2021	Ott Côtes De Provence, France	2,390
R113	2021	Château Rotas Vin De Provence, France	2,290
R111	2023	Ch.Roubine La Vie En Rosé Provence, France	2,190

## CRISPY FRESH WHITES

W55	2022	La Demoiselle de Bourgeois Pouilly Fumé, France	6,990
W36	2023	Les Bonnes Bouches Sancerre Blanc, France	3,890
W31	2022	Verdicchio dei Castelli di Jesi Classico "Le Vaglie", Italy	2,990
W51	2022	Domaine Vacheron Sancerre Blanc, France	2,990
W25	2022	Babich Black Label Marlborough, NZ	2,590
W26	2022	Tiraki Sauvignon Blanc, Marlborough, NZ	2,590
W38	2023	Sileni Estates Sauvignon Blanc Marlborough, NZ	2,390
W22	2022	Petit Bourgeois Sauvignon Blanc, France	2,290
W39	2023	Paracombe Estate Sauvignon Blanc, Australia	2,190
W32	2022	Gocce Di Terra Pinot Grigio, Italy	2,190

## MOUTH FILLING OPULENT WHITES

W42	2021	Terres De Pierres Pouilly Fuissé, France	4,500
W50	2024	Wairua River Gewurztraminer Marlborough, NZ	2,690
W57	2020	Hubert De Boüard Chardonnay, France	2,690
W24	2021	Niepoort Redema Branco, Duero, Portugal	2,590
W33	2022	Cristo Di Campobello CDC Chardonnay Sicilia, Italy	2,490
W58	2021	Le Chardonnay de la Chapelle, France	2,190
W59	2022	Paracombe Estate Chardonnay, Australia	2,190

## THE PURPLE STAINED MOUTH

R99	2017	Château Clinet Pomerol, France	6,990
R102	2019	Château de Pez Saint Estephe, France	5,190
R105	2018	Castello Banfi Brunello di Montalcino DOCG, Italy	4,690
R106	2022	Ornellaia Le Volte dell'Ornellaia, Italy	3,590
R61	2020	Errazuriz Max Reserve Cabernet Sauvignon, Chile	2,990
R63	2019	Susana Balbo Signature Malbec, Argentina	2,690
R62	2021	Farina Amarone Della Valpolicella, Italy	2,590
R67	2020	Kanonkop Kadette Pinotage Blend, South African	2,390
R68	2021	Campo Viejo Rioja Tempranillo, Spain	2,290
R65	2021	Zonin Nero d'Avola Merlot Sicilia, Italy	2,290
R97	2017	Paracombe Estate Reuben Bordeaux Blend, Australia	2,290
R70	2021	Anakena Birdman Cabernet Sauvignon, Chile	2,190

## SOFT & JUICY ELEGANT REDS

R103	2019	Twomey Anderson Valley Pinot Noir, USA	4,990
R100	2021	Château Teyssier Grand Cru, St. Emilion, France	3,790
R71	2020	Chiara Condello Sangiovese, Emilia Romagna, Italy	2,990
R72	2021	Tiraki Pinot Noir Marlborough, NZ	2,890
R94	2020	Brancott Estate Pinot Noir Marlborough, NZ	2,590
R96	2020	Jean Paul Daumen Côtes du Rhône, France	2,490
R95	2022	Moulin De Gassac Syrah, France	2,390
R104	2020	Petit Bourgeois Cabernet Franc, France	2,390

## UNCHARTED TERROIRS

R69	2020	GranMonte Spring Syrah Cabernet, Thailand	1,990
W35	2021	GranMonte Spring Chenin Blanc, Thailand	1,990
R93	2019	Musar Jeune Syrah Cabernet Sauvignon, Lebanon	2,890
R108	2019	Okros Saperavi Red, Georgia	2,790
R107	2021	Cam On Merlot, Japan	3,390
W23	2023	Kazama Kosu White Dry, Japan	2,890

## SWEET

S182	2023	Domaine das Bemadins Muscat, France (375ml)	2,290
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## JAPANESE SAKE

SA131		Bijofu Yuzu Schuwa Kouchi, Japan (500ml) <i>Stunning rare sparkling lemon infused sake</i>	1,690
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