

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.

For further enjoyment why not get your own private violinist to enhance this magical experience.

Price: THB 6,500 per person [House Wine 1 btl. per couple]
THB 8,500 per person [Champagne 1 btl. per couple]
(Price includes a private waiter/waitress)

ROMANTIC ADDITIONS

Bouquet of Roses	2,500
Violinist	10,000
Fireworks	20,000

Remark

- Please reserve a day in advance.
- Cancellation less than 24 hours, 100% charge.
- Any food restriction, please inform our staff upon booking.
- All prices are subject to 17.7% service charge & taxes

Infinity Pool Dining | THB 6,500 / 8,500 per person

To order please dial '0' or '3', this ordering form to be collected one day in advance.

Room no: Order Date:

Guest Name: Number of Guest:.....

Serving Time: Date..... Time (during 18:30 - 22:00 hrs.)

Please ✓ in to indicate your selection.

- Infinity Pool Dining with House Wine (1 bottle) 6,500
- Infinity Pool Dining with Champagne (1 bottle) 8,500

Romantic Additions (This will be an additional payment on top of the Infinity Pool Dining set)

- Bouquet of Roses 2,500
- Violinist 10,000
- Fireworks 20,000

APPETIZER (Select 1 menu)

- Thai Appetizer**
French Oyster, Fried Shrimp, Fish Cake with Dips
- Wagyu beef carpaccio**
Cos Lettuce, Pine Nut, Guava, Pecorino, Black Bun Croutons, Mustard Mayo
- Smoked Salmon Tartare with caviar**
House Smoked Salmon, Pesto Yogurt, Smoked Beets, Aged Parmigiana, Balsamic
- Sea Scallops and Tiger prawn**
Thai Green Mango and Papaya Salad
- French Foie gras au brioche**
Onion Confit, Balsamic Glaze, Guava, Pickles, Lemon Sabayon

SOUP (Select 1 menu)

- Andaman Seafood Soup**
Tiger Prawn, Mussel, Clams, Scallops, Squids, Tomato, Fregola, Garlic Bread and Lemon
- Tom Yum Goong**
King Tiger Prawns, Mushrooms Bean Shoot
- Porcini Mushroom Soup**
Chicken Broth, Dried Porcini, Portobello, French Baguette
- Tom Ka Gai**
Chicken Broth, Chicken Thigh, Coconut Milk, Shitake Mushroom

MAIN (Select 1 menu)

- Wagyu Cube Roll**
Smoked Young Carrot, Onion Soubise, Garlic Cream, Pine Nut, Tomato, Zucchini, Portobello and Pepper Jus
- Sea Bass Papillote "Thai" Style**
Lemongrass, Ginger, Potato, Beans, Spring Onion, Green Beans, Coconut Rice Pilaf
- Lobster Pad Prik Thai Dom**
Stir-fried Lobster, Locally Farmed Vegetables & Black Pepper Sauce, Steamed Rice
- Choo Chee Salmon & Scallops**
Authentic Thai Red Curry, Basil, Coconut with Steamed Rice
- Chicken Saltimbocca & Foie Gras**
Black Truffle Potato Mouseline, Seared Foie Gras, Glazed Young Vegetable and Thyme Jus
- Lamb cutlets**
Crumbed with Prosciutto, Couscous Fetta, Mediterranean Gratin, Baby Carrot, Red Wine Jus

DESSERT (Select 1 menu)

- Khao Neow Ma Muang**
Sweet Fresh Mango with Sticky Rice & Coconut Ice Cream
- Paresa's Crystal**
Pomegranate, Dragon Fruit, Mango Sorbet
- Lemon & Mango, Chocolate Tartlets**
Trio of Mini Tartlets, Seasonal Berries
- Apple Tart with Vanilla Ice Cream**
Cinnamon, Granny Smith, Vanilla Bean
- Paresa's Tiramisu**
Mascarpone, Coffee, Martini, Bailyes
- Cheese Berry Cake**
Orange, Cointreau, Blueberry