



APPETISERS

Fried Chicken Wings with Fish Sauce 180.-

Crispy chicken wings tossed in fish sauce.

Crispy Fried Pork Belly 🐷 180.-

Pork belly deep-fried to perfection — crispy on the outside, tender and juicy on the inside.

Traditional Chicken Satay 🍢 240.-

Grilled chicken skewers served with peanut sauce, cucumber relish, and grilled buttered bread.

Fried Calamari 260.-

Served with coleslaw, tomato ketchup, and tartar sauce.

Po Pia 🥟 200.- / 270.- Vegetable / Shrimp

Deep-fried Thai spring rolls with shrimp or vegetables, served with sweet chilli sauce and plum sauce.

Papaya Salad with Grilled Chicken 🍌🌶️ 280.-

Thai papaya salad with chilli, lime, and peanuts, paired with grilled chicken and sticky rice for a perfect spicy-smoky balance.

Thord Mun Goong 280.-

Deep-fried shrimp cakes served with sweet chilli sauce and plum sauce.

Samosa Veggie (6 pcs) 🥟 320.-

Deep-fried pastry stuffed with potatoes, spices, served with mint sauce and tamarind sauce.



MAIN COURSES

Fish and Chips 300.-

Beer-battered seabass with French fries, lemon, and tartar sauce.

Pork Chop 🐷 350.-

Served with mixed salad and pepper sauce.

Roasted Chicken Breast 360.-

Oven-roasted chicken breast with avocado salsa.

Grilled Half Baby Chicken (Boneless) 380.-

Served with aromatic mashed potatoes, caponata, and chicken jus.

Roasted Whole Seabass with Aromatic Herbs 520.-

Roasted whole seabass with baby potatoes and grilled Mediterranean vegetables, served with belle meunière sauce.



SOUPS

Roasted Pumpkin Soup 145.-

Sweet roasted pumpkin blended into a creamy soup with fresh cream and pumpkin seeds.

Mushroom Soup 145.-

Creamy blended mushroom soup with fresh cream and mushroom duxelles.

Tom Kha Gai 🌶️ 190.-

Coconut milk soup with chicken, mushrooms, and Thai herbs.

Tom Yum Goong 🌶️🌶️ 300.-

Spicy and sour soup with prawns, mushrooms, and Thai herbs.

SALADS

Yam Nua Yang 🌶️🌶️ 230.-

Spicy Thai beef salad with onion, cucumber, tomato, Thai celery, and spring onion in a sweet and sour dressing.

Mixed Salad 240.-

Fresh salad leaves, onion, carrot, capsicum, cucumber, and tomato with balsamic dressing.

Classic Caesar Salad 🐷 260.- / 320.- Chicken / Prawn

Romaine lettuce, shaved Parmesan, tangy Caesar dressing, crispy pork bacon, croutons, poached egg, and your choice of chicken or prawn.

Crispy Egg Salad 320.-

A refreshing mix of crispy fried egg, fresh rocket leaves, smoked salmon, and shaved Parmesan, finished with a rich Parmesan dressing.

Seared Ahi Tuna Salad 360.-

Seared tuna coated in sesame seeds with avocado, mixed salad leaves, and balsamic dressing.



Pacifica Salmon



Grilled Lamb Cutlets

Pacifica Salmon 620.-

Served with mashed potatoes, sautéed mixed vegetables, and saffron cream sauce.

Grilled Tiger Prawns (4 pcs) 640.-

Caponata and mixed salad served with ajimoi dressing or spicy dressing.

Grilled Beef Striploin 820.-

Served with truffle mashed potatoes, organic mixed salad, and truffle jus.

Grilled Lamb Cutlets (3 pcs) 980.-

Served with baby potatoes, sautéed vegetables, and red wine sauce.



PIZZAS

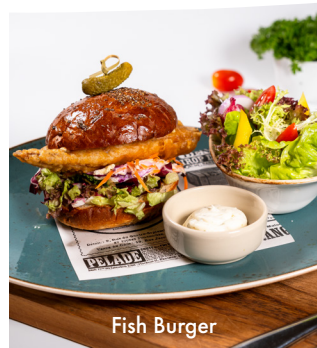
- Vegetariana**  **300.-**
San Marzano tomato sauce, mozzarella cheese, aubergine, courgette, onion, capsicum, and mushrooms.
- Margherita** **320.-**
Mozzarella cheese, tomato sauce, basil, and extra virgin olive oil.
- Hawaiian** **340.-**
Pineapple, chicken ham, mozzarella cheese, and tomato sauce.
- Quattro Formaggi (Four Cheese)** **380.-**
Mozzarella, Brie, Edam, and Parmesan cheeses with cream.
- Frutti di Mare (Seafood)** **420.-**
A medley of fresh seafood with mozzarella cheese and tomato sauce.
- Al Salmone** **450.-**
San Marzano tomato sauce, mozzarella cheese, smoked salmon, rocket salad, and cherry tomatoes.



Black Pepper Beef Steak with Pasta

PASTAS

- Ravioli with Spinach & Feta Cheese in Tomato Sauce** **320.-**
Spinach and feta cheese ravioli served in rich tomato sauce.
- Aglio Olio Bacon**   **320.-**
Crispy pork bacon with garlic, olive oil, dried chilli, parsley, and Parmesan cheese.
- Carbonara**  **320.-**
Classic pasta with crispy pork bacon, egg, and Parmesan cheese.
- Marinara & Seafood** **350.-**
Seafood in tomato concassé with Italian basil and parsley.
- Bolognese** **360.-**
Traditional minced beef sauce slow-simmered with herbs and Parmesan cheese.
- Black Pepper Beef Steak with Pasta**  **400.-**
Juicy beef steak in a rich black pepper sauce, served with pasta.



Fish Burger



Karon Beef Burger

BURGERS & SANDWICHES

- Veggie Burger**  **280.-**
Vegan patty with organic lettuce, tomato, caramelised onion, and coleslaw.
- Chicken Burger** **320.-**
Crispy chicken with organic lettuce and tomato.
- Fish Burger** **360.-**
Crispy golden-fried fish fillet in a toasted bun with lettuce, tomato, and tartar sauce.
- Karon Beef Burger** **380.-**
Beef patty with organic lettuce, tomato, caramelised onion, cheese, and Paradox signature mayo.
- Chicken Wrap** **260.-**
Grilled chicken breast with crispy lettuce, avocado, mango salsa, and spicy mayo wrapped in a soft tortilla.
- Ciabatta Chicken Genovese Sandwich** **280.-**
Sous-vide chicken with organic lettuce, bell pepper, pesto sauce, cheese, and coleslaw.
- Classic Ham & Cheese Sandwich** **300.-**
White toast filled with chicken ham and cheese.
- Salmon Bagel** **320.-**
Smoked salmon with organic lettuce, seaweed salad, wasabi mayo, feta cheese, and avocado.
- PARADOX Club Sandwich**  **320.-**
Roasted chicken breast with crispy pork bacon, fried egg, lettuce, tomato, and mayonnaise.

* All burgers and sandwiches are served with French fries.

THAI FAVOURITES

Moo Hong – Phuket-Style Braised Pork Belly 🐷 380.-

Slow-braised pork belly in soy sauce and spices, tender and rich with a savoury-sweet flavour.

Kai Jiew Moo Sub 🐷 120.-

Thai-style omelette with minced pork and spring onion.

Kai Jiew Goong Sub 160.-

Thai-style omelette with minced prawns and spring onion.

Phad Pak Ruam 120.-

Wok-fried mixed vegetables with oyster sauce, including broccoli, carrot, baby corn, kale, and mushrooms.

Phad See Ew Pork / Chicken 220.-

Wok-fried rice noodles with pork or chicken.

Khao Phad Pork / Chicken 220.-

Thai-style fried rice with pork or chicken.

Khao Phad Beef/ Seafood 320.-

Thai-style fried rice with beef or seafood

Gaeng Keaw Wan 🌶️ 250.-

Classic Thai green curry with your choice of pork or chicken, cooked with aubergine, basil, and coconut milk.

Phad Krapow 🌶️ Pork / Chicken 260.-

Wok-fried minced pork or chicken with garlic, chilli, and basil.

Phad Krapow 🌶️ Beef / Seafood 320.-

Wok-fried minced pork or chicken with garlic, chilli, and basil,

Gai Phad Med Mamuang 🥥 260.-

Stir-fried chicken and cashew nuts with chilli paste and oyster sauce.

Massaman 🥥🌶️ Chicken / Beef 260.- / 280.-

World-renowned Thai curry, slow-cooked with chicken or tender beef, simmered in coconut milk with aromatic spices, potatoes, and roasted peanuts.

Phuket Mee Hokkien 🐷 280.-

Phuket-style Hokkien noodles — thick egg noodles wok-fried with soy sauce, kale, Chinese lettuce, mushrooms, prawns, and pork belly.

Khao Phad Sapparot 🥥 280.-

Golden stir-fried jasmine rice with pineapple, cashew nuts, raisins, and Thai spices; choice of pork, chicken, or prawn.

Khao Soi Chicken / Beef 300.- / 320.-

Northern Thai speciality — aromatic chicken or beef curry soup with crispy yellow noodles and pickled vegetables.

PARADOX Phad Thai Goong 🥥 320.-

Traditional Thai rice noodles stir-fried with fresh and dried prawns, tofu, chives, egg, and homemade Phad Thai sauce, served with crushed peanuts, lime, and fresh chives.

Seafood Phad Pong Karee 360.-

Stir-fried seafood in yellow curry powder with Thai celery, onion, and egg.

* All Thai dishes are served with jasmine rice unless otherwise stated.



Moo Hong
Phuket-Style Braised Pork Belly



Massaman



Khao Phad Sapparot



Paradox Phad Thai Goong



Butter Naan



Garlic Naan



Vegetable Biryani



Chicken Tikka Masala



Dal Tadka



Butter Chicken

INDIAN DISHES

- Butter Naan** 120.-
Traditional Indian white bread baked with butter.
- Garlic Naan** 120.-
Traditional Indian white bread baked with garlic.
- Vegetable Biryani** 🌶️ 220.-
Fresh vegetables in a lightly spiced sauce with Indian herbs, baked with basmati rice.
- Chicken Biryani** 🌶️ 240.-
Aromatic basmati rice cooked with chicken and Indian herbs.
- Dal Tadka** 🌶️ 260.-
The most popular of all lentil dishes from North India, slow-cooked with cumin seeds, onion, tomato, ginger, garlic, and ground spices, then tempered with cumin and chilli.
- Butter Chicken** 🌶️ 280.-
Boneless pieces of marinated chicken cooked with fresh tomato, butter, and cream, finished with fenugreek leaves.
- Chicken Tikka Masala** 🌶️ 280.-
Chunks of roasted marinated chicken in a spicy curry sauce.
- Lamb Vindaloo** 🌶️ 380.-
Spicy braised lamb cooked in a tomato-based curry sauce.

SIDE DISHES

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|---|---|
| <ul style="list-style-type: none"> Fried Egg 30.- Steamed Rice 50.- Steamed Vegetables 120.- Mashed Potatoes 120.- Mixed Leaf Salad 160.- | <ul style="list-style-type: none"> Steak Fries / French Fries / Onion Rings 150 g 150.- 200 g 180.- 300 g 240.- |
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DESSERT, ICE-CREAM & FRUIT



- Ice Cream (per scoop)** 60.-
Flavours: Chocolate, Strawberry, Vanilla, Coconut, Mango.

- Fruit Platter** 140.-
Seasonal Tropical Fruit Platter

- Golden Fried Banana with Vanilla Ice Cream** 150.-
Crispy fried banana served with smooth vanilla ice cream.
- Khao Niew Ma Muang** 160.-
Sweet sticky rice with ripe mango, coconut cream, and sesame.
- Coconut Mousse with Salted Caramel** 180.-
Light and creamy coconut mousse with rich salted caramel sauce.
- Pacifica Crème Brûlée** 180.-
Baked vanilla custard topped with a crisp caramel shell.

- Chef's Cake of the Week** 180.-
Chef's special recommended cake from the bakery.

DRINKS MENU

SIGNATURE COCKTAILS

280.-

- **PARADOX REFRESHING**
Vodka, watermelon, mint, lime, ginger ale
- **MANGO BLOSSOM**
Rum, mango, elderflower, soda
- **CUCUMBER MARGARITA**
Tequila, cucumber, lime, agave



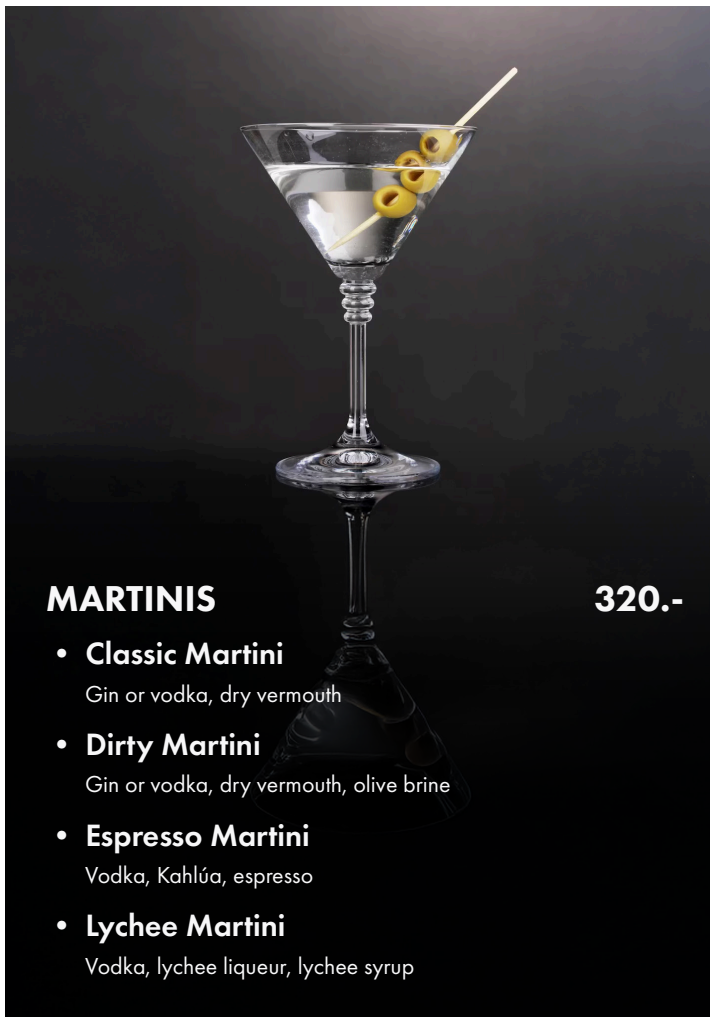
MOCKTAILS

180.-

- **ANCHAN LYCHEE**
Lychee, butterfly pea, soda
- **ORANGER**
Orange, lemon, tonic
- **PINEAPPLE MINT**
Fresh mint, pineapple, lime

CLASSIC COCKTAILS

- **Mai Tai** 280.-
Light rum, dark rum, orange curaçao, orange, pineapple, lime, grenadine
- **Mojito** 280.-
Light rum, lime, brown sugar, soda
- **Piña Colada** 280.-
Light rum, Malibu, pineapple, coconut cream
- **Moscow Mule** 280.-
Vodka, Schweppes ginger ale
- **Gin Fizz** 280.-
Gin, lime, syrup, soda
- **Daiquiri** 280.-
Light rum, triple sec, lime, syrup
- **Margarita** 280.-
Tequila, triple sec, lime, syrup
- **Mai Tai 1944** 280.-
Light rum, dark rum, orange curaçao, lime, almond syrup, bitters
- **Sex on the Beach** 280.-
Vodka, peach schnapps, cranberry, orange, lime
- **Caipirinha** 280.-
Cachaça, lime, sugar
- **Long Island Iced Tea** 320.-
Gin, rum, vodka, tequila, triple sec, lime, cola
- **Old Fashioned** 320.-
Bourbon whisky, bitters, brown sugar
- **Negroni** 320.-
Gin, Campari, sweet vermouth
- **Aperol Spritz** 380.-
Aperol, sparkling wine, soda



MARTINIS

320.-

- **Classic Martini**
Gin or vodka, dry vermouth
- **Dirty Martini**
Gin or vodka, dry vermouth, olive brine
- **Espresso Martini**
Vodka, Kahlúa, espresso
- **Lychee Martini**
Vodka, lychee liqueur, lychee syrup

BEERS

- **Singha Beer (330 ml)** 150.-
- **Chang Beer (330 ml)** 150.-
- **Heineken Beer (330 ml)** 180.-



SPIRITS

APERITIF

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|----------------|-------|-------|
| | Glass | |
| • Campari | | 320.- |
| • Jägermeister | | 280.- |
| • Aperol | | 280.- |

GIN

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|-------------------|----------------|-----------------|
| | Glass / Bottle | |
| • Hendrick's | | 480.- / 7,500.- |
| • Tanqueray | | 320.- / 4,500.- |
| • Bombay Sapphire | | 320.- / 4,500.- |
| • Beefeater | | 220.- / 3,000.- |

VODKA

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|---------------|----------------|-----------------|
| | Glass / Bottle | |
| • Grey Goose | | 480.- / 7,800.- |
| • Absolut | | 220.- / 2,800.- |
| • Stolichnaya | | 220.- / 2,800.- |

RUM

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|--------------------|----------------|-----------------|
| | Glass / Bottle | |
| • Captain Morgan | | 220.- / 2,800.- |
| • Bacardi White | | 220.- / 2,800.- |
| • SangSom Thai Rum | | 200.- / 1,200.- |

TEQUILA

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|----------------------|----------------|-----------------|
| | Glass / Bottle | |
| • Sierra Silver | | 220.- / 3,500.- |
| • Sierra Gold | | 250.- / 3,800.- |
| • Don Julio Reposado | | 690.- / 8,900.- |

WHISKIES

SCOTCH

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|------------------------------|----------------|-----------------|
| | Glass / Bottle | |
| • Ballantine's Finest | | 220.- / 2,500.- |
| • Chivas Regal | | 320.- / 4,800.- |
| • Johnnie Walker Black Label | | 350.- / 4,800.- |

BOURBON

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|-----------------|----------------|-----------------|
| | Glass / Bottle | |
| • Jim Beam | | 220.- / 2,800.- |
| • Jack Daniel's | | 320.- / 4,500.- |
| • Jameson Irish | | 280.- / 3,800.- |

SINGLE MALT

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|-------------------------|----------------|-----------------|
| | Glass / Bottle | |
| • Glenfiddich Speyside | | 480.- / 7,200.- |
| • Glenmorangie 14 Years | | 730.- / 9,800.- |
| • Singleton 12 Years | | 520.- / 7,800.- |

COGNAC

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|------------------------|-------|---------|
| | Glass | |
| • Martell V.S.O.P. | | 680.- |
| • Rémy Martin V.S.O.P. | | 480.- |
| • Hennessy V.S.O.P. | | 680.- |
| • Hennessy X.O. | | 1,890.- |

DIGESTIF

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|-----------------------|-------|-------|
| | Glass | |
| • Kahlúa | | 280.- |
| • Baileys Irish Cream | | 280.- |
| • Sambuca | | 250.- |
| • Amaretto | | 250.- |

SOFT DRINKS

90.-

Diet Coke / Coke / Fanta / Sprite / Soda

JUICES (from can)

120.-

Orange / Pineapple / Apple / Guava

FRESH JUICES & SMOOTHIES

180.-

- Young Coconut
- Watermelon
- Pineapple
- Mango

MINERAL WATER

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|--|-------|
| • Evian Still Mineral Water 330 ml | 150.- |
| • Evian Still Mineral Water 750 ml | 240.- |
| • Evian Sparkling Mineral Water 330 ml | 180.- |
| • Evian Sparkling Mineral Water 750 ml | 300.- |



ICED COFFEE & TEA

120.-

- Iced Americano
- Iced Latte / Cappuccino
- Iced Thai Tea
- Iced Lemon Tea

HOT COFFEE & TEA

110.-

- Americano / Cappuccino / Latte / Espresso / Mocha
- English Breakfast / Earl Grey / Peppermint / Sencha / Chamomile