

THE NAI HARN
PHUKET

**THE NAI HARN PHUKET UNVEILS HAN-SHA ROOFTOP SUSHI & SASHIMI BAR
WITH DELICATE CUTS OF FRESH SEAFOOD TO COMPLEMENT
SPECTACULAR SEA VIEWS**



For Immediate Release

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PHUKET, THAILAND: From 19 of June onwards, THE NAI HARN, Phuket's original luxury beach hotel is further enhancing the unique by-the-sea experience it offers guests and visitors with the launch of Han-Sha, the island's first rooftop sea view Sushi & Sashimi Bar.

Cleverly Integrated into the hotel's stunning Reflections rooftop lounge, Han-Sha embraces the power of the five elements of nature: earth, wind, fire, water and space while serving mouthwatering sushi and sashimi bites overlooking Phuket's best beach and the cerulean waters of Nai Harn Bay.

Specially appointed to source and prepare the finest imported Japanese seafood and ingredients, sushi specialist Chef Arnau will showcase his master culinary skills with live preparations to create an appetizing array of delectable dishes served at the custom designed Han-Sha bar.

THE NAI HARN's General Manager, Frank Grassmann, believes sushi and sashimi fits perfectly with the rooftop ambiance while also matching modern global tastes. "Imported Japanese seafood dishes will appeal to our sophisticated guests and the many outside visitors we welcome daily at Reflections. Especially as a delicious addition during our sunset happy hour," he said.

To complement the sushi, sashimi selections and mixed platters for two, the *a la carte* menu at Han-Sha includes a complimentary bowl of miso soup on arrival with salmon, seaweed or sashimi salads, signature maki rolls and nigiri, plus duos of sushi and sashimi. Succulent servings of tuna, Hokkaido scallop, octopus, roasted eel, king fish, surf clam, red snapper and shrimp create an extraordinary rooftop dining experience that adds to the extensive gourmet dining choices already available to lovers of fine food at THE NAI HARN.

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Other exquisite dining options include Cosmo Restaurant with its impressive spread of international flavours and “Taste of the South of Thailand” specials, and the trendy Rock Salt restaurant right by the waters of the Andaman Sea, which takes diners on a diverse culinary journey through Eastern Mediterranean and North African cuisine.

Han-Sha Sushi and Sashimi Bar will open five days per week from Friday to Tuesday from 5.30pm until 9.30 pm daily within Reflections rooftop lounge at THE NAI HARN Phuket.

For more information visit www.thenaiharn.com or call +66 7638 0200-10.

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For further information or high-resolution photography, please contact:

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About THE NAI HARN

THE NAI HARN offers the perfect blend of romance, adventure, indulgence and a genuine sense of heritage, perched above Thailand’s best beach*, ranged along a lush hillside at the southern tip of Phuket. The hotel offers dress circle seats to the greatest shown on earth – the spectacle of an Andaman sunset set against the dramatic promontory of Cape Promthep, best viewed from the four-poster day bed on your private 40sq m terrace, or from the reborn Rooftop Deck at our bucket list-worthy daily Magic Hour and Sunset Salutation Ritual. Phuket’s only hotel with a real sense of history

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has hosted luminaries from royals to heads of state to stars of stage and screen – where else but at THE NAI HARN can you take a luxury speedboat island hopping to James Bond Island ... while staying in the suite occupied by Roger Moore or Christopher Lee during filming of The Man with the Golden Gun? Offering guest rooms at least as capacious as the generous terraces and suites best described as sublime, THE NAI HARN has been completely redesigned to maximize its exceptional vistas. Minimally elegant with lavish touches and ‘ah’ moments, this comprehensive reimagining of Phuket’s first luxury resort infuses contemporary style with a Southern Thai aesthetic, setting the scene for destination experiences informed by authenticity and local knowledge, new adventures on roads less travelled, and culinary experiences that define excellence. <http://www.thenaiharn.com>
* tripadvisor® Travelers’ choice awards 2017.