

## APPETISERS

OKINAWA PAN SEARED SCALLOP 🍤	THB 800
Pan seared scallops with a green apple, roasted hazelnuts and pea shoots	
PROSCIUTTO HAM 🍖 🐷	THB 610
Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts	
GARDEN SALAD 🥗 🌿	THB 400
Avocado, capicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing	
With GRILLED CHICKEN THB 615 or SEARED TUNA THB 900	
CHICKEN CAESAR SALAD 🍗 🥗 🐷	THB 650
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets	
PUMPKIN, CUMIN AND CORIANDER VELOUTE 🍂 🌿	THB 375
Topped with coconut cream and toasted pumpkin seeds	

## PIZZA

FROM 12:00PM - 9:30PM DAILY

An incredible amount of work and practice has gone into our pizzas, the pizzas are inspired by the classic Neapolitan style, our dough is fermented for 24 hours using only 4 ingredients, imported Italian 00 flour, water, fresh yeast and fine sea salt, trying to keep to the strictest guidelines of Associazione Verace Pizza Napoletana meaning we only use San Marzano tomato DOC, 28 month aged Parmigiano Reggiano, Italian Dolium extra fine virgin olive oil from Casa Olearia Taggisca Italy, all cheeses are imported from Italy weekly, Cetara Anchovies just off the Amalfi coast in southern Italy, Piennolo tomatoes DOC from the Mount Vesuvius in Napoli.

All pizzas are hand stretched and cooked fresh to order in our electric oven at 400 °c as we pay homage to our Master Chef & teacher Salvatore Di Rinaldi who came to us in 2019 to teach us how to make amazing Napoli pizza. Please be aware that due to the technique and long fermentation that on occasions there is a limited quantity available, be sure to order early to avoid disappointment.

MARGHERITA 🍕 🍅 🌿	THB 390
San Marzano tomatoes, parmesan, mozzarella fior di latte, Italian basil & extra virgin olive oil	
MASTUNICOLAS 🍕 🐷	THB 500
Pork Strutto, Pecorino Romano, black pepper, Italian basil & extra virgin olive oil	
PROSCIUTTO 🍕 🐷	THB 550
Classic base with San Marzano tomatoes, fior di latte mozzarella & oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil & fresh grated	

## SANDWICHES

SMOKED SALMON SANDWICH 🍷 🐟	THB 525
Soft cheese, Japanese cucumber, rocket, jalapeno, black pepper on freshly baked white or wholemeal ciabatta	
CLUB SANDWICH 🍷 🐷	THB 550
Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or wholemeal ciabatta	

MINUTE ANGUS STEAK SANDWICH 🍷	THB 900
Plancher roasted minute steak, caramelised onions, rocket, tomato, Dijon mustard mayonnaise topped with free range hen's egg, grilled Greek style pita bread and beer battered onion rings	

\*All sandwiches are served with salad garnish

## MAIN COURSES

### FROM THE CHARGRILL

Since opening the hotel in 2016 we have become ambassadors for amazing beef, in our quest for perfection we shortlisted these two fantastic steaks for your eating pleasure. Rangers Valley is one of Australia's most prestigious and awarded beef brands. Rangers Valley Angus and Wagyu beef contains the finely distributed and highly desirable levels of marbling sought after by chefs worldwide. Finished on grain for 250 - 270 days, these beef will melt in your mouth, Rangers Valley Wagyu beef has won a Gold Medal in the Australian Wagyu Associations (AWA) branded beef competition for the 4th consecutive year. Here at the Nai Harn all our beef is dry aged for a minimum of 30 days by our master butchery team to enhance firmness and promote outstanding flavour for our guests.

RANGERS VALLEY BLACK MARKET WAGYU SIRLOIN STEAK MARBLE SCORE 6	THB 1,750
Grilled wagyu sirloin marble score 6, chargrilled asparagus, free range hen's egg, Béarnaise sauce and Lyonnaise potatoes	
RANGERS VALLEY AUSTRALIAN WAGYU 360 DAYS GRAIN FED BEEF TENDERLOIN	THB 2,100
Tenderloin of beef, roast onion puree. Baby onions, confit garlic, fondant potatoes, sugar snap peas and red wine jus	
GRILLED CUMIN MARINATED LAMB CUTLETS 🍷	THB 1,100
With a warm cous cous of roasted zucchini, garden peas, sun blushed cherry tomato and chermoula sauce	

### FROM THE SEA

Most of the seafood at the Nai Harn Phuket is sourced from the Rawai sea gypsy fishing village. These fishermen match our ethos for quality and freshness alike, only using small day boats and sustainable fishing methods catching what they can sell, all fish are kept live until they are handpicked by our purchasing team.

SEA BASS STEAK 🍷 🐟	THB 750
Plancher roasted sea bass, spaghetti of zucchini, with toasted pine nuts, slow roasted cherry tomatoes, capers and basil oil	
SEARED TUNA	THB 750
Seared tuna cooked rare with a warm salad of green beans, peas, edamame, baby potatoes, charred red onions, jalapeno, parsley lemon and capers	

## SIDES AND EXTRAS

WOK FRIED SEASONAL VEGETABLES 🍷 🌿	THB 195
PANACHE OF GREEN VEGETABLES 🍷	THB 195
FRENCH FRIES 🍷 🌿	THB 195
GARDEN SALAD 🌿	THB 195
ROCKET AND PARMESAN SALAD 🍷 (with aged balsamic and extra virgin olive oil)	THB 255
PARMESAN DUSTED FRIES 🍷 (with truffle mayonnaise)	THB 275




### Allergen Information

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.






🍷 Contains gluten	🌿 Suitable for Vegan
🐷 Contains pork	🌶️ Spicy
🍷 Suitable for Vegetarians	🥜 Nuts

## VEGAN CUISINE

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul












FALAFEL 	THB 500
Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato	
RED LENTIL RAGU 	THB 575
Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil	
PUMPKIN CUMIN AND CORIANDER VELOUTE 	THB 375
Topped with coconut cream and toasted pumpkin seeds	

## PASTA & RISOTTO




TAGLIATELLE WITH ROASTED WOODLAND MUSHROOMS  	THB 550
White wine and garlic cream sauce finished with black truffle and porcini and tarragon	
SPAGHETTI RAGU 	THB 650
Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan	
SPAGHETTI CARBONARA  	THB 600
Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley	
KHAO SOK MUSHROOM RISOTTO 	THB 660
Risotto of Khao Sok mushrooms, truffle, rocket and parmesan drizzled with olive oil	

## THAI DISHES FROM CHEF ANN'S PHUKET KITCHEN






### APPETISERS AND SALADS

PHA GOONG 	THB 525
Lemongrass salad with local grilled prawn lime and chilli dressing	
SOM TAM  	THB 330
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	
SATAY GAI  	THB 360
Chicken satay served with cucumber pickles and peanut sauce	
SEN MEE MOO YANG   	THB 425
Grilled pork neck with vermicelli and chilli dipping sauce	
POH PIA GOONG SOD 	THB 525
Poached Rawai sea prawn, fresh local vegetable salad wrapped in rice paper rolls with sweet chilli dipping sauce	
PLAS KAPONG YUM SAMONPIE  	THB 650
Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing	








### SOUPS

TOM YUM GOONG  	THB 575
Lemongrass-galangal broth, poached prawn and chilli	
TOM KHA TALAY 	THB 525
Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass	







### THAI CURRY SELECTION

CHOO CHEE PLAS  	THB 650
Locally caught seabass steak served with aromatic, spicy, coconut milk based red curry sauce, kaffir lime leaf and red chilli and coriander	
GAENG PHED PED YANG  	THB 600
Red curry of roasted duck, grapes and small eggplants	
GAENG KIEW WAN GAI 	THB 525
Local free range chicken simmered in a green coconut curry with sweet basil and Thai eggplants	

### TRADITIONAL THAI DISHES

PLA KAPONG YUM MAMUANG   	THB 675
Salad of chilled green mango with deep-fried sea bass	
MOO HONG  	THB 540
Southern Thai style stewed pork with cinnamon, star anise, palm sugar and soy sauce	
PAD SEE EW GAI 	THB 400
Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
NEUA TOON 	THB 695
Stewed beef cheek with chili sauce	

### JASMINE RICE DISHES

KHAO PAD 	THB 380
Fried rice, vegetable and your choice of beef, pork, chicken	
PHAD KRAPOW MOO SAP KAI DOW   	THB 475
Hot & spicy stir fried minced pork, hot basil, chilli, garlic served with steamed Jasmine rice and topped with a fried free range hen's egg	
STEAMED JASMINE RICE 	THB 100
STEAMED BERRY RICE 	THB 150