

海洋小酒馆

“或许我不应该成为一个渔夫，他想。
但是那是我生来的源由。”

—欧内斯特·海明威，《老人与海》

“Perhaps I should not have been a fisherman, he thought. But that was the thing that I was born for.”

— Ernest Hemingway, The Old Man and The Sea

全球美食 主厨推荐

Global Cuisine from our
Chef's travels

开胃菜

APPETISERS

意式生腌牛柳片 (来自牧场畜养牛肉) 750

CARPACCIO OF PASTURE RAISED TENDERLOIN
由特级初榨橄榄油煎炸而成，搭配帕尔玛干酪片，
黑橄榄，烤松仁，碎罗勒叶，芝麻菜及海盐
Extra virgin olive oil, shaved parmesan, black olive,
toasted pine nuts, torn basil, rocket and sea salt

焦皮黄鳍金枪鱼 750

SEARED YELLOW FIN TUNA
焦皮金枪鱼排，牛油果，西瓜，
甜荷兰豆以及烤芝麻籽配柚子醋
Seared tuna steak, avocado, watermelon, sugar snap
peas and ponzu dressing with toasted sesame seeds

北海道煎扇贝 740

PAN SEARED HOKKAIDO SCALLOP
搭配花椰菜和松露油
Textures of cauliflower and truffle oil

红菜 480

GARDEN BEETS
盐焗甜菜根，烤山羊芝士配普布拉史特蜂蜜，
糖核桃，陈年意大利黑醋，
初榨橄榄油以及马尔顿海盐
Salt baked beetroot, roasted goats cheese with
Thep Prasit honey, candied walnuts, aged balsamic
vinegar, virgin olive oil and Maldon sea salt

奈汉沙拉 400

THE NAI HARN SALAD
卡拉马塔橄榄配沙拉叶，烤普吉岛腰果，
曼彻格芝士片和雪梨醋
Mixed salad leaf with Kalamata olives, roasted Phuket
cashew nuts, shaved Manchego cheese,
and sherry vinegar dressing

鸡肉凯撒沙拉 650

CHICKEN CAESAR SALAD
长叶莴苣，蒜茸面包丁，培根丁，
烤鸡胸肉凯撒沙拉搭配帕尔玛干酪片及银鱼柳
Cos lettuce, garlic croutons, bacon lardons, grilled chicken
breast tossed in Caesar dressing with shaved parmesan
cheese and anchovy fillets

布拉塔芝士 550

BURRATA CHEESE
同配有罗勒叶的番茄沙拉，石榴，烤松仁，
陈年意大利黑醋以及橄榄油腌制而成
Marinated mixed tomato salad with basil, pomegranate
and toasted pine nuts aged balsamic and olive oil

过敏原信息


Allergen Information


我们所提供的食材可能携带过敏原。本菜单列出了最可能携带过敏原的食材。如果想获取完整过敏原指南，请咨询我们的服务员。


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.


 含麸质 -Contains gluten

 含猪肉 -Contains pork

 适合素食主义者 -Suitable for Vegetarians

 适合严格素食主义者 -Suitable for Vegan

 带辣 -Spicy

对于每道用  注明的菜肴，我们都将向慈善组织普吉岛阳光村基金会捐献30泰铢

餐费价格含 10% 服务费和政府税
All prices include 10% service charge and applicable government tax

汤

SOUPS

小茴香及香菜白沙司南瓜浓汤 🍷 🌱 375
PUMPKIN, CUMIN AND CORIANDER VELOUTE
搭配椰浆和烤南瓜籽
Topped with coconut cream and toasted pumpkin seeds

绿芦笋浓汤 🍷 375
GREEN ASPARAGUS VELOUTE
搭配水煮荷包蛋和脆培根
With poached hens egg and crispy bacon

奶酪和冷切拼盘

CHEESE AND COLD CUTS

主厨推荐奶酪精选 🍷 585
CHEF'S CHEESE BOARD
配羊乳干酪，布里干酪，曼彻格奶酪，绿苹果，烤杏仁，核桃，苹果小葡萄干以及苹果酸辣酱和鲜烤法式面包
With Roquefort, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, apple sultana and apple chutney with freshly baked French baguette

冷切拼盘 🍷 🍷 585
COLD CUT BOARD
奈汉精选冷切腌制拼盘配有密生西葫芦泡菜，橄榄和酸小黄瓜，芝麻菜沙拉以及现烤夏巴塔面包
Selection of cold cuts cured here at The Nai Harn, complimented by zucchini pickle, olives, cornichons, rocket salad and freshly baked ciabatta

奶酪与熟肉拼盘 🍷 🍷 585
CHEESE AND CHARCUTERIE BOARD
奈汉精选冷切拼盘配有曼彻格奶酪，番茄干，腌橄榄，银杏仁，芝麻菜及现焙法式面包
Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, silvered almonds lightly dressed rocket and freshly baked French baguette

汉堡与三明治

BURGERS AND SANDWICHES

奈汉屠夫堡 🍷 🍷 690
THE NAI HARN BUTCHER'S BURGER
牛肉选自牧场畜养安格斯牛，烤培根，蒙特里杰克干酪搭配焦糖洋葱酱，并配有沙拉与番茄酸辣酱
Pasture raised Angus beef, grilled bacon, jack cheese with caramelised onion, salad and tomato chutney

卡真鸡肉与培根汉堡 🍷 🍷 🍷 620
CAJUN CHICKEN AND BACON BURGER
烤卡真鸡肉（散养鸡），烟熏培根，卷心莴苣及烧烤酱
Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce

油炸拉威红绸鱼丁 🍷 520
RAWAI SNAPPER GOUJONS
配芝麻面包，卷心莴苣，酸泡菜调味酱
In sesame bun, iceberg lettuce, tartar sauce

烤鸡肉配番茄干法式脆皮面包 🍷 425
ROAST CHICKEN ON SUNDRIED TOMATO BAGUETTE
配蒜香蛋黄酱，芝麻菜及番茄
With pesto mayonnaise, rocket and tomato

快熟安格斯牛排三明治配夏巴塔面包 🍷 690
MINUTE ANGUS STEAK SANDWICH ON CIABATTA BREAD
配迪戎芥末酱，焦糖洋葱，芝麻菜及小番茄
With Dijon mustard, caramelised onion, rocket and plum tomato

烟熏三文鱼配自制奶油芝士与黄瓜 525
SMOKED SALMON WITH HOMEMADE CREAM CHEESE AND CUCUMBER
配现烤芝麻籽百吉圈与芝麻菜
With freshly toasted sesame seed bagel and rocket

熏猪肉，生菜加番茄三明治 🍷 🍷 400
BLT
烟熏五花培根，卷心莴苣，番茄以及烤白色农家面包配芥末蛋黄酱
(添加烤鸡肉，仅需150泰铢)
Smoked streaky bacon, iceberg lettuce and tomato with mustard mayonnaise on toasted white farmhouse loaf (Add grilled chicken THB 150)

*所有三明治和汉堡都配上沙拉配菜和炸薯条
*All sandwiches and burgers are served with salad garnish and french fries

主菜

MAIN COURSES

陆生食材

FROM THE LAND

煎华富里鸡胸肉 700

PAN FRIED LOPBURI CHICKEN BREAST

配蒜泥, 野生蘑菇, 香草玉米糊及红酒汁

Garlic puree, wild mushrooms, herbed polenta and red wine jus

炸澳洲羊排 1,250

(羊肉来自Bultarra盐碱地饲养羊羔)

PAN FRIED CUTLETS OF AUSTRALIAN BULTARRA

SALTBUSH LAMB

茄泥酱, 油封小番茄, 烤密生西葫芦, 英式烤土豆和黑橄榄汁

Babba ganoush, confit plum tomato, roasted zucchini, fondant potato and black olive jus

澳洲草饲肋眼牛排 1,050

GRASS FED AUSTRALIAN RIB EYE STEAK

通心粉, 蘑菇, 松露焗烤芝麻菜配帕尔玛干酪片沙拉

Rigatoni, mushroom, truffle gratin with a rocket and shaved parmesan salad

主厨Norn自制坎伯兰火腿香肠 650

HOMEMADE CUMBERLAND PORK SAUSAGES

搭配奶油芥末土豆泥, 洋葱及红酒肉汁

With creamy mustard mashed potato, onion and red wine gravy

地中海蔬菜脆皮焗烤 600

MEDITERRANEAN VEGETABLE GRATIN

搭配层层地中海蔬菜及肥美番茄, 采用帕尔玛干酪焗烤而成, 并搭配蒜蓉番茄法包与蔬菜沙拉

Layered Mediterranean vegetables, rich tomato, gratinated parmesan, garlic bruschetta and herb salad

海鲜食材

FROM THE SEA

普吉岛奈汉酒店的所有海鲜均来自拉崴海吉普赛渔村, 渔民们的供货满足我们对于食材品质与新鲜度的标准。渔民们仅使用小型日行船以及环保捕鱼法来捕捞他们能够出售的海产品。我们的采购团队所挑选的海鲜均为生鲜活品。

All 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 using sustainable fishing methods only catching what they can sell, all fish are kept live until they are handpicked by our purchasing team.

安达曼红鲷鱼片 660

ANDAMAN RED SNAPPER FILLET

配意式马铃薯汤团, 焦皮芦笋, 拉美辣肠, 柠檬以及威尔第酱欧芹沙拉

With potato gnocchi, charred asparagus, chorizo, lemon and parsley salad with Verdi sauce

安达曼巨型虎虾 1,195

ANDAMAN JUMBO TIGER PRAWNS

焦皮烧烤美味芝麻菜, 番茄, 黄瓜, 柠檬油, 鲜薄荷, 皮塔饼及希腊式沙拉酱

Charred on the grill to perfection complimented by rocket, tomatoes, cucumber, lemon oil, fresh mint, pita bread and tzatziki sauce

烤海鲈 680

ROASTED SEA BASS

搭配本地绿色时蔬罗勒蒜泥酱浓汤

With a Soupe pistou of seasonal local green vegetables

泰象啤酒焗石斑及炸薯条 650

CHANG BEER BATTERED GROUPER FISH AND CHIPS

配黄油碎豌豆, 塔塔酱及柠檬

Crushed buttered peas, tartar sauce and lemon

碳烤菜品

FROM THE CHAR GRILL

我们的牛肉均来自澳洲西部精品农场, 在采用谷物饲养120天后才屠宰。所有的牛肉均经30-35天风干熟成, 以保证为我们的客户提供高品质牛肉。

我们美丽的Kurobuta猪肉来自泰国北部, 因其美妙的大理石花纹, 出色的风味和多汁性而备受青睐

All our beef comes from western Australia, grazing on the finest, and then finished on grain for 120 days, all our beef is dry aged for 30-35 days before being prepared by our master butchery team to enhance firmness and flavour for our guests.

Our beautiful Kurobuta pork is sourced from the north of Thailand, favoured for its fantastic marbling, outstanding flavour and juiciness

澳洲西部牛柳 160 G 1,250

WESTERN AUSTRALIAN BEEF TENDERLOIN 160 G

澳洲西部肋眼牛排 200G 950

WESTERN AUSTRALIAN RIB EYE STEAK 200 G

我们为您提供符合个人喜好的慢烤番茄, 三治薯条以及蒜烤牡蛎蘑菇。您可选择胡椒粉, 红酒汁或伯那西酱

Cooked to your liking served with slow roasted tomato, triple cooked chips and garlic roasted oyster mushrooms.

With your choice of either pepper, red wine jus or béarnaise sauce

主厨自主腌制金门黑豚排 620

CHEFS VERY OWN IN HOUSE CURED

GAMMON STYLE KUROBUTA PORK STEAK

配薄荷碎豌豆, 三治薯条,

烤普吉岛菠萝及散养鸭蛋

Crushed minted peas, triple cooked chips, roasted Phuket pineapple and free-range duck egg

餐费价格含 10% 服务费和政府税



All prices include 10% service charge and applicable government tax

精益烹饪，卫生美食

LEAN AND CLEAN

我们的烹饪团队精选有益健康，有益生命以及有益灵魂的菜肴

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

烤花椰菜沙拉   370

CHARRED CAULIFLOWER SALAD

茄泥酱，烤葵花，石榴以及红椒杏仁酱


Babba ganoush, toasted sunflower, pomegranate, and Romesco sauce

华欣野生芝麻菜   425

HUA HIN WILD ROCKET SALAD

搭配西瓜，烤瓜子，芝麻菜沙拉，长叶莴苣，新鲜薄荷葵花芽，茺荑，西瓜，沙梨，焗葵花，南瓜籽，柠檬汁及橄榄油

With watermelon and roasted seeds, salad of rocket, romaine lettuce, sunflower shoots with fresh mint, coriander, watermelon, Nashi pear, baked sunflower, pumpkin seeds, lemon juice and olive oil

藜麦沙拉   625

QUINOA SALAD

藜麦，豆芽菜什锦焗坚果沙拉，芦笋，豌豆，黄豆，花生酱，长叶莴苣

Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy and peanut butter dressing

生南瓜意大利方形饺   510

RAW PUMPKIN RAVIOLI

发酵腰果芝士，生腌丛生口蘑以及芝麻菜叶

Fermented cashew nut cheese, raw marinated shimeji mushrooms and rocket leaf

简约绿色沙拉   400

HUMBLE GREEN SALAD

牛油果，辣椒，橄榄，芦笋，黄瓜以及柠檬油

Avocado, capsicum, olives, asparagus, cucumber and lemon oil

冰镇皇家有机番茄凉菜   330

CHILLED ROYAL PROJECT ORGANIC

TOMATO GAZPACHO

绿罗勒油和腌橄榄

Green basil oil and marinated olives

南瓜，小茴香配香菜浓汤   375

PUMPKIN CUMIN AND CORIANER VELOUTE

搭配椰浆和烤南瓜籽

Topped with coconut cream and toasted pumpkin seeds

小食

150

SIDES AND EXTRAS

嫩煎蒜香蘑菇，白葡萄酒奶油酱汁

SAUTÉ MUSHROOMS IN GARLIC


And white wine cream sauce

炒时令蔬菜


WOK FRIED SEASONAL VEGETABLES

精致绿色蔬菜

PANACHE OF GREEN VEGETABLES

炸薯条 



FRENCH FRIES

田园沙拉 

GARDEN SALAD

奈汉意式餐厅

THE NAI HARN TRATTORIA

蒜香橄榄油烹意大利细面条   420

SPAGHETTI AGLIO E OLIO

嫩煎意大利细面配干辣椒片，柠檬，大蒜，橄榄油以及意大利碎欧芹

Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley

安达曼贝类海鲜烹扁形意大利面  600

ANDAMAN SHELLFISH LINGUINI

本地贝类海鲜配藏红花及白葡萄酒奶油酱汁

Local shellfish in a saffron and white wine cream sauce

意式肉酱细面条  600

SPAGHETTI RAGU

蔬菜慢炖牛肉，红酒，番茄，碎罗勒及帕马森干酪

Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan

奶油培根细意面    575

SPAGHETTI CARBONARA

意大利细面条，自制腌制意大利培根，大蒜，白葡萄酒，散养鸡蛋黄，帕马森干酪以及鲜切欧芹

Spaghetti with home cured pancetta, garlic, white wine free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley

意大利扁面条配林生蘑菇   550

TAGLIATELLE WITH ROASTED WOODLAND MUSHROOMS

白葡萄酒，奶油蒜泥酱配黑松露，牛肝菌及龙蒿

White wine and garlic cream sauce finished with black truffle and porcini and tarragon

意大利扁面条配番茄酱   425

TAGLIATELLE MARINARA

鲜烹意大利扁面条，番茄杂烩，碎罗勒，帕尔玛干酪片

Freshly cooked tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese

拷索蘑菇  660

KHAO SOK MUSHROOMS

意式拷索蘑菇肉汁烩饭，松露，芝麻菜及橄榄油淋帕尔玛干酪

Risotto of Khao Sok mushrooms, truffle, rocket and parmesan drizzled with olive oil

披萨

PIZZA

玛格丽塔披萨   390

MARGHERITA

田园番茄酱，莫泽雷勒干酪及精选罗勒

Garden tomato passata, mozzarella, and picked basil

辣肉披萨   550

SPICY BUTCHER

红酒萨拉米香肠，拉美辣肠，墨西哥辣椒，樱桃番茄干，牛至，干辣椒及莫泽雷勒干酪


Red wine salami, spicy chorizo, jalapeno pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella

什锦披萨   590

CAPRICCIOSA

腌朝鲜蓟，蘑菇，番茄片，火腿，黑橄榄，散养鸡蛋及莫泽雷勒干酪


Marinated artichoke mushrooms, chopped tomato, ham, black olive, free range hens egg and mozzarella cheese

夏威夷披萨   450

HAWAIIAN

腌火腿，吉普赛菠萝，牛至及，莫泽雷勒干酪

Cured ham, Phuket pineapple, oregano and mozzarella cheese

意式番茄罗勒酱烹安达曼海鲜  590

MARINARA OF ANDAMAN SEAFOOD

番茄酱，拉崴海鲜，大蒜，干辣椒，意大利罗勒和莫泽雷勒干酪

Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese

红洋葱与山羊奶酪   450

RED ONION AND GOAT'S CHEESE

石烤披萨搭配红洋葱，橘子酱，山羊奶酪，陈年意大利葡萄醋及芝麻菜

Stone baked pizza base with red onion marmalade, goat's cheese, aged balsamic and rocket

特别订单 提前24小时预定

SPECIAL ORDER 24 HOURS IN ADVANCE

澳洲惠灵顿牛肉 3,000
两人份 (三成熟)

AUSTRALIAN BEEF WELLINGTON

FOR 2 TO SHARE (Cooked medium rare)

高级澳洲牛柳裹黄油泡芙酥皮，咸煎饼，炒蘑菇，松露，迪戎芥末酱配市场蔬菜，香煎奶油千层马铃薯饼及波特葡萄酒汁

Prime Australian tenderloin wrapped in butter puff pastry and savoury pancake, filled with mushroom duxelle and truffle, Dijon mustard served with market vegetables, Dauphinoise potato and port wine jus

波斯顿全龙虾 1,500

WHOLE BOSTON LOBSTER

烤大蒜，欧芹，黄油配

蔬菜沙拉与蒸小土豆

Grilled with garlic and parsley butter, served with green salad and steamed baby potatoes

餐费价格含 10% 服务费和政府税

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主厨Ann的普吉岛 传统厨房泰式菜品 Thai dishes from Chef Ann's Phuket Kitchen

沙拉 与 开胃菜

SALADS AND APPETIZERS

- 鲜虾沙拉  630
PHA GOONG
 水煮本地虾配柠檬草沙拉，青柠辣椒汁
 Lemongrass salad with local poached prawn
 lime and chilli dressing
- 青芒鲈鱼  770
PLA KAPONG YUM MAMUANG
 冻青芒果沙拉配炸鲈鱼
 Salad of chilled green mango with deep-fried sea bass
- 木瓜沙拉  330
SOM TAM
 辣椒，大蒜，碎木瓜，鲜青柠汁，
 脆皮炸虾和花生
 Chilli, garlic, crushed papaya, fresh lime juice,
 crispy shrimp and peanut
- 泰式海鲜沙拉  650
YUM TALAY
 冷吃水煮本地海鲜沙拉，鲜青柠汁
 Salad of chilled poached local seafood and fresh lime juice
- 香辣猪肉沙拉   420
LAAB MOO
 香辣猪肉末沙拉，青葱，香菜及檳榔叶
 Spicy minced pork salad, shallots, coriander, and betel leaves
- 泰式水果沙拉   360
YUM SOM O
 柚子沙拉，青葱，椰子干，大葱和虾米
 Pomelo salad with shallots, dried coconut, spring onion and
 dried shrimp
- 沙茶酱烤鸡肉   360
SATAY GAI
 沙茶酱烤鸡肉，酸黄瓜，花生酱
 Chicken satay served with cucumber pickles
 and peanut sauce
- 泰式春卷   360
POH PIA PAK TOD
 酥炸蔬菜春卷，粘苏梅酱
 Deep-fried vegetable spring rolls with sticky plum sauce

汤

SOUPS

- 冬阴功汤   670
TOM YUM GOONG
 柠檬草高良姜肉汤，白灼虾，红辣椒
 Lemongrass-galangal broth, poached prawn
 and chilli
- 泰式海鲜辣汤 630
TOM KHA TALAY
 拉威海鲜，椰奶，
 煨本地海鲜配高良姜与柠檬草
 Rawai seafood, coconut milk, simmered local seafood,
 galangal and lemongrass
- 鸡肉豆腐汤 400
GAENG JUED
 清鸡汤，水煮鸡肉，豆腐，白莴苣，
 配广式唐芹与香葱
 Clear chicken broth, poached chicken, tofu, white lettuce,
 Cantonese greens garnished with Chinese celery
 and spring onion

河粉

NOODLES

- 泰式大虾炒河粉  715
PAD THAI GOONG
 泰式炒河粉，白大虾，时令蔬菜，调味品
 Fried rice noodles, white prawns, seasonal vegetables
 with condiment
- 泰式虾煲 850
GOONG OB WOON SEN
 砂锅香焗河粉，普吉岛安达曼白大虾，
 青葱和鲜生姜
 Clay pot baked fragrant noodles, Koh Phuket Andaman
 white prawns, spring onion and fresh ginger
- 炒河粉 350
PAD SEE EW
 鸡肉炒河粉，大蒜，鸡蛋，牡蛎酱，
 白胡椒，时令萝卜与绿芥蓝菜
 Stir fried flat rice noodles, with chicken, garlic, egg,
 oyster sauce, white pepper, new season carrot
 and green kale
- 鸡汤细河粉 300
GUAY TIEW NAM GAI
 鸡汤细河粉，豆芽，酥炸大蒜，青葱与芫荽
 Clear chicken soup with thin rice noodles, bean sprouts,
 deep fried garlic, spring onion and coriander

餐费价格含 10% 服务费和政府税

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茉莉香米系列

JASMINE RICE DISHES

- 泰式炒饭 🍛 380
KHAO PAD
 炒饭，蔬菜，并可根据个人喜好选择牛肉，火腿，鸡肉或本地海鲜
 Fried rice, vegetable and your choice of beef, pork, chicken or local seafood
- 泰式咖喱炒饭 🍌 420
KHAO PAD SAPPAROD
 爆炒茉莉香米，黄咖喱，普吉岛菠萝
 Stir fried jasmine rice, yellow curry, Koh Phuket pineapple
- 泰式海鲜辣椒炒饭 🍌 420
KHAO PAD PRIK KLUE
 拉威海吉普赛渔村风味海鲜炒饭，配海盐及鲜红辣椒
 Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chilli
- 茉莉香米饭 100
STEAMED JASMINE RICE
- 浆果米饭 150
STEAMED BERRY RICE

泰式咖喱精选

THAI CURRY SELECTION

- 干红咖喱虾 🍌 860
CHOO CHEE GOONG
 安达曼白大虾，干红咖喱，椰浆
 Andaman white prawn, dry red curry, coconut emulsion
- 绿咖喱海鲜 🍌 640
GAENG KIEW WAN TALAY
 拉威海吉普赛渔村海鲜，椰汁，绿咖喱配甜罗勒
 Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil
- 红咖喱烤鸭 🍌 550
GAENG PHED PED YANG
 红咖喱风味烤鸭，葡萄，小茄子
 Red curry of roasted duck, grapes and small eggplants
- 泰式牛柳 🍌 525
PANANG NEUA
 干红咖喱酱煨本地牛柳，配椰奶，花生粉，泰国青柠叶与红辣椒
 Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kaffir lime leaf and red chilli

炒菜系列

WOK FIRED DISHES

- 泰式酸甜烩虾煲 685
PRIEW WAN GOONG
 炒拉崙渔村白大虾，菠萝，酸甜酱
 Wok fried Rawai fishing village white prawns, pineapple, a sweet and sour sauce
- 普吉岛炒鸡肉 🍌 450
GAI PAD MED MAMUANG
 炒鸡肉，普吉岛腰果，干辣椒
 Wok fried chicken, Koh Phuket cashew nuts and dried chilli

招牌菜主厨Ann推荐

SIGNATURE HERITAGE DISHES FROM CHEF ANN

- 普吉岛浸虾 🍌 220
NAM PRIK GOONG SIAB
 普吉岛浸虾，调味辣椒，大蒜，红葱，虾干搭配每日农场时蔬（可熟食，可生食）
 Phuket style shrimp dip, flavoured chilli, garlic, shallot with dried shrimp served with assorted daily market vegetables both cooked and raw
- 泰式烤大虾 🍌 750
GOONG YANG SAUCE MAKAM
 烤安达曼白大虾，罗望子酱及炸红葱
 Grilled Andaman white prawns in tamarind sauce and fried shallot
- 泰式猪肉煲 🍛 540
MOO HONG
 南泰式猪肉煲，肉桂皮，八角茴香，棕榈糖，酱油
 Southern Thai style stewed pork with cinnamon, star anise, palm sugar and soy sauce
- 泰式烤猪颈肉 🍌 🍛 🍌 350
SEN MEE MOO YANG
 意大利细面配烤猪颈肉配，辣椒蘸酱
 Grilled pork neck with vermicelli and chili dipping sauce
- 泰式酥软壳蟹 🍌 400
POO NIM TOD KRATIEM PRIK THAI
 酥炸软壳蟹配大蒜，胡椒酱
 Deep fried soft shell crab with garlic and pepper sauce
- 辣牛脸肉煲 600
NEUA TOON
 辣椒酱炖牛脸肉
 Stewed beef cheek with chili sauce

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泰式炸鸡 🍗 300
GAI TOD SAMUNPRAI
香酥鸡配泰式香料
Deep fried chicken with Thai herbs

用石灰蒸的魚 🐟 970
PLA NEUNG MANAO
柠檬草蒸拉崙海贝，高良姜，泰国青柠叶，
泰汁海鲜，米饭（烹饪需25~30分钟）
Steamed Rawai sea bass scented with lemongrass, galangal,
kaffir lime leaf served with nam jim talay and steamed rice
(please allow 25-30 minutes for cooking)

加泰罗尼亚焦糖布丁 350
CREMA CATALANA
搭配自制巧克力蜂窝冰激凌
With honeycomb and homemade chocolate ice cream

苏格兰风味椰子甜品 🥥 350
CRANACHAN OF COCONUT
芒果与马达加斯加香草
Mango and Madagascan vanilla

经典提拉米苏 🍰 300
CLASSIC TIRAMISU

甜品 DESSERTS

芒果糯米饭 🥭🍌 200
MANGO STICKY RICE
自制椰子雪芭与芒果雪芭
With homemade coconut and mango sorbet

自制冰激凌与雪芭精选 🍦 320
SELECTION OF HOMEMADE ICE CREAM AND SORBET

冰激凌

Ice-Cream

香草味

Vanilla

比利时黑巧克力味

Belgian dark chocolate

咸焦糖味

Salted caramel

开心果味

Pistachio

草莓味

Strawberry

雪芭 🍧

Sorbet

木梅味

Raspberry

混合果味

Mixed berry

柠檬味

Lemon

百香果味

Passion fruit

芒果味

Mango

时令蔬菜手切拼盘 200
HAND CUT SEASONAL FRESH FRUIT PLATTER

奈汉烹饪精选定制烘培 🍪 410
THE NAI HARN COOKIE SELECTION BAKED TO ORDER
巧克力裂纹饼干，椰汁及巧克力奇曲饼（9片）
（进行烘培需20分钟）
Chocolate crinkle, coconut and chocolate chip (9 pieces)
(Please allow 20 minutes baking time)

腰果和开心果冰激凌蛋糕 375
CASHEW NUT AND PISTACHIO SEMIFREDDO
配木梅雪芭
With raspberry sorbet

奈汉精选香蕉太妃派 🍰 350
BANOFFEE PIE 'THE NAI HARN' STYLE
自制咸焦糖冰激凌
With homemade salted caramel ice cream

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