

“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

Global Cuisine from our Chef's travels

APPETISERS

CARPACCIO OF PASTURE RAISED TENDERLOIN Extra virgin olive oil, shaved parmesan, black olive, toasted pine nuts, torn basil, rocket and sea salt	750
SEARED YELLOW FIN TUNA Seared tuna steak, avocado, watermelon, sugar snap peas and ponzu dressing with toasted sesame seeds	750
PAN SEARED HOKKAIDO SCALLOP Textures of cauliflower and truffle oil	740
GARDEN BEETS  Salt baked beetroot, roasted goats cheese with Thep Prasit honey, candied walnuts, aged balsamic vinegar, virgin olive oil and Maldon sea salt	480
THE NAI HARN SALAD  Mixed salad leaf with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, and sherry vinegar dressing	400
CHICKEN CAESAR SALAD    Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets	650
BURRATA CHEESE  Marinated mixed tomato salad with basil, pomegranate and toasted pine nuts aged balsamic and olive oil	550

SOUP

PUMPKIN, CUMIN AND CORIANDER VELOUTE   Topped with coconut cream and toasted pumpkin seeds	375
GREEN ASPARAGUS VELOUTE  With poached hens egg and crispy bacon	375

CHEESE AND COLD CUTS

CHEF'S CHEESE BOARD  With Roquefort, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, apple sultana and apple chutney with freshly baked French baguette	585
COLD CUT BOARD   Selection of cold cuts cured here at The Nai Harn, complimented by zucchini pickle, olives, cornichons, rocket salad and freshly baked ciabatta	585
CHEESE AND CHARCUTERIE BOARD   Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, silvered almonds lightly dressed rocket and freshly baked French baguette	585

BURGERS AND SANDWICHES

THE NAI HARN BUTCHER'S BURGER   Pasture raised Angus beef, grilled bacon, jack cheese with caramelised onion, salad and tomato chutney	690
CAJUN CHICKEN AND BACON BURGER    Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce	620
RAWAI SNAPPER GOUJONS  In sesame bun, iceberg lettuce, tartar sauce	520

ROAST CHICKEN ON SUNDRIED TOMATO BAGUETTE  With pesto mayonnaise, rocket and tomato	425
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MINUTE ANGUS STEAK SANDWICH  ON CIABATTA BREAD With Dijon mustard, caramelised onion, rocket and plum tomato	690
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SMOKED SALMON WITH HOMEMADE CREAM CHEESE AND CUCUMBER With freshly toasted sesame seed bagel and rocket	525
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BLT   Smoked streaky bacon, iceberg lettuce and tomato with mustard mayonnaise on toasted white farmhouse loaf (Add grilled chicken THB 150)	400
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*All sandwiches and burgers are served with salad garnish and French fries

MAIN COURSES

FROM THE LAND

PAN FRIED LOPBURI CHICKEN BREAST Garlic puree, wild mushrooms, herbed polenta and red wine jus	700
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PAN FRIED CUTLETS OF AUSTRALIAN BULTARRA SALT BUSH LAMB Babba ganoush, confit plum tomato, roasted zucchini, fondant potato and black olive jus	1,250
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GRASS FED AUSTRALIAN RIB EYE STEAK Rigatoni, mushroom, truffle gratin with a rocket and shaved parmesan salad	1,050
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HOMEMADE CUMBERLAND PORK SAUSAGES  BY OUR CHEF NORN With creamy mustard mashed potato, onion and red wine gravy	650
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MEDITERRANEAN VEGETABLE GRATIN  Layered Mediterranean vegetables, rich tomato, gratinated parmesan, garlic bruschetta and herb salad	600
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FROM THE SEA

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.

ANDAMAN RED SNAPPER FILLET   With potato gnocchi, charred asparagus, chorizo, lemon and parsley salad with Verdi sauce	660
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ANDAMAN JUMBO TIGER PRAWNS  Charred on the grill to perfection complimented by rocket, tomatoes, cucumber, lemon oil, fresh mint, pita bread and tzatziki sauce	1,195
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ROASTED SEA BASS With a Soupe pistou of seasonal local green vegetables	680
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CHANG BEER BATTERED GROUPER  FISH AND CHIPS Crushed buttered peas, tartar sauce and lemon	650
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FROM THE CHAR GRILL

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

BEEF TENDERLOIN 160 G	1,250
RIB EYE STEAK 200 G	950

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

CHEF'S VERY OWN IN HOUSE CURED  GAMMON STYLE KUROBUTA PORK STEAK Crushed minted peas, triple cooked chips, roasted Phuket pineapple and free-range duck egg	620
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LEAN AND CLEAN

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

CHARRED CAULIFLOWER SALAD   Babba ganoush, toasted sunflower, pomegranate, and Romesco sauce	370
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HUA HIN WILD ROCKET SALAD   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	425
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QUINOA SALAD   Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy and peanut butter dressing	625
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RAW PUMPKIN RAVIOLI   Fermented cashew nut cheese, raw marinated shimeji mushrooms and rocket leaf	510
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HUMBLE GREEN SALAD   Avocado, capsicum, olives, asparagus, cucumber and lemon oil	400
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CHILLED ROYAL PROJECT ORGANIC   TOMATO GAZPACHO Green basil oil and marinated olives	330
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PUMPKIN CUMIN AND CORIANER VELOUTE   Topped with coconut cream and toasted pumpkin seeds	375
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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
-  Contains pork
-  Suitable for Vegetarians
-  Suitable for Vegan
-  Spicy

For each dish indicated with  we will donate THB 30 towards our charity of choice, the Phuket Sunshine Village Foundation

