

APPETISERS

CARPACCIO OF PASTURE RAISED TENDERLOIN Extra virgin olive oil, shaved parmesan, black olive, toasted pine nuts, torn basil, rocket and sea salt	THB 750
SEARED YELLOW FIN TUNA Seared tuna steak, avocado, watermelon, sugar snap peas and ponzu dressing with toasted sesame seeds	THB 750
PAN SEARED HOKKAIDO SCALLOP Textures of cauliflower and truffle oil	THB 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	THB 480
THE NAI HARN SALAD 🍷 Mixed salad leaf with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, and sherry vinegar dressing	THB 400
CHICKEN CAESAR SALAD 🍷 🐷 🇹🇭 Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets	THB 650

SOUPS

PUMPKIN, CUMIN AND CORIANDER VELOUTE 🍷 🌱 Topped with coconut cream and toasted pumpkin seeds	THB 375
GREEN ASPARAGUS VELOUTE 🐷 With poached hens egg and crispy bacon	THB 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	THB 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	THB 585
CHEESE AND CHARCUTERIE BOARD 🍷 🐷 Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, slivered almonds lightly dressed rocket and freshly baked French baguette	THB 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	THB 690
CAJUN CHICKEN AND BACON BURGER 🍷 🐷 🇹🇭 Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce	THB 620
RAWAI SNAPPER GOUJONS 🍷 In sesame bun, iceberg lettuce, tartar sauce	THB 520
MINUTE ANGUS STEAK SANDWICH ON CIABATTA BREAD 🍷 With Dijon mustard, caramelised onion, rocket and plum tomato	THB 690

SMOKED SALMON WITH HOMEMADE CREAM CHEESE AND CUCUMBER With freshly toasted sesame seed bagel and rocket	THB 525
Club Sandwich 🍷 🐷 Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on farm house white bread	THB 550

*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	THB 700
PAN FRIED CUTLETS OF AUSTRALIAN BULTARRA SALT BUSH LAMB Babba ganoush, confit plum tomato, roasted zucchini, fondant potato and black olive jus	THB 1,250
GRASS FED AUSTRALIAN RIB EYE STEAK Rigatoni, mushroom, truffle gratin with a rocket and shaved parmesan salad	THB 1,050
MEDITERRANEAN VEGETABLE GRATIN 🍷 Layered Mediterranean vegetables, rich tomato, gratinated parmesan, garlic bruschetta and herb salad	THB 600

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	THB 660
ANDAMAN JUMBO TIGER PRAWNS 🍷 Charred on the grill to perfection complimented by rocket, tomatoes, cucumber, lemon oil, fresh mint, pita bread and tzatziki sauce	THB 1,195
ROASTED SEA BASS With a Soupe pistou of seasonal local green vegetables	THB 680
CHANG BEER BATTERED GROUPER FISH AND CHIPS 🍷 Crushed buttered peas, tartar sauce and lemon	THB 650

SPECIAL ORDER 24 HOURS IN ADVANCE

AUSTRALIAN BEEF WELLINGTON FOR 2 TO SHARE (Cooked medium rare) 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	THB 3,000
WHOLE BOSTON LOBSTER Grilled with garlic and parsley butter, served with green salad and steamed baby potatoes	THB 1,500

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 160G	THB 1,250
RIB EYE STEAK 200G	THB 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	
CHEFS VERY OWN IN HOUSE CURED GAMMON STYLE KUROBUTA PORK STEAK 🐷 Crushed minted peas, triple cooked chips, roasted Phuket pineapple and free-range duck egg	THB 620

PIZZA

MARGHERITA 🍷 🍷 Garden tomato passata, mozzarella, and picked basil	THB 390
SPICY BUTCHER 🍷 🐷 Red wine salami, spicy chorizo, jalapeno pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella	THB 550
CAPRICCIOSA 🍷 🐷 Marinated artichoke mushrooms, chopped tomato, ham, black olive, free range hens egg and mozzarella cheese	THB 590
HAWAIIAN 🍷 🐷 Cured ham, Phuket pineapple, oregano and mozzarella cheese	THB 450
MARINARA OF ANDAMAN SEAFOOD 🍷 Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese	THB 590

SIDES AND EXTRAS

TRIPLE COOKED CHIPS with truffle mayonnaise	THB 250
SAUTÉED MUSHROOMS IN GARLIC and white wine cream sauce	THB 150
WOK FRIED SEASONAL VEGETABLES	THB 150
PANACHE OF GREEN VEGETABLES	THB 150
FRENCH FRIES 🌱	THB 150
GARDEN SALAD 🌱	THB 150

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		

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

COSMO

Your chef is happy to prepare any items that you may not find on this menu

The prices include 10% service charge and applicable government tax

VEGAN CUISINE

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	THB 370
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	THB 425
QUINOA SALAD 🥕 🌿 Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy and peanut butter dressing	THB 625
RAW PUMPKIN RAVIOLI 🥕 🌿 Fermented cashew nut cheese, raw marinated shameji mushrooms and rocket leaves	THB 510
HUMBLE GREEN SALAD 🥕 🌿 Avocado, capsicum, olives, asparagus, cucumber and lemon oil	THB 400
CHILLED ROYAL PROJECT ORGANIC TOMATO GAZPACHO 🥕 🌿 Green basil oil and marinated olives	THB 330
PUMPKIN CUMIN AND CORIANER VELOUTE 🥕 🌿 Topped with coconut cream and toasted pumpkin seeds	THB 375

THE NAI HARN TRATTORIA

SPAGHETTI AGLIO E OLIO 🥕 🌿 🌿 Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley	THB 420
ANDAMAN SHELLFISH LINGUINI 🥕 Local shellfish in a saffron and white wine cream sauce	THB 600
SPAGHETTI RAGU 🥕 Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan	THB 600
SPAGHETTI CARBONARA 🥕 🐷 🌿 Spaghetti with home cured pancetta, garlic, white wine free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley	THB 575
TAGLIATELLE WITH ROASTED WOODLAND MUSHROOMS 🥕 🥕 White wine and garlic cream sauce finished with black truffle and porcini and tarragon	THB 550
TAGLIATELLE MARINARA 🥕 🥕 Freshly cooked tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese	THB 425
KHAO SOK MUSHROOMS 🥕 Risotto of Khao Sok mushrooms, truffle, rocket and parmesan drizzled with olive oil	THB 660

Thai dishes from Chef Ann's Phuket Kitchen

SALADS AND APPETIZERS

PHA GOONG 🥕 Lemongrass salad with local poached prawn lime and chilli dressing	THB 630
PLA KAPONG YUM MAMUANG 🥕 Salad of chilled green mango with deep-fried sea bass	THB 770
SOM TAM 🥕 Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	THB 330
YUM TALAY 🥕 Salad of chilled poached local seafood and fresh lime juice	THB 650
LAAB MOO 🥕 🐷 Spicy minced pork salad, shallots, coriander, and betel leaves	THB 420

YUM SOM O 🥕 🥕 Pomelo salad with shallots, dried coconut, spring onion and dried shrimp	THB 360
SATAY GAI 🥕 🥕 Chicken satay served with cucumber pickles and peanut sauce	THB 360
POH PIA PAK TOD 🥕 🥕 Deep-fried vegetable spring rolls with sticky plum sauce	THB 360

THAI CURRY SELECTION

CHOO CHEE GOONG 🥕 Andaman white prawn, dry red curry, coconut emulsion	THB 860
GAENG KIEW WAN TALAY 🥕 Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil	THB 640
GAENG PHED PED YANG 🥕 Red curry of roasted duck, grapes and small eggplants	THB 550
PANANG NEUA 🥕 Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kaffir lime leaf and red chilli	THB 525

SIGNATURE HERITAGE DISHES

FROM CHEF ANN

NAM PRIK GOONG SIAB 🥕 Phuket style shrimp dip, flavoured chilli, garlic, shallot with dried shrimp served with assorted daily market vegetables both cooked and raw	THB 220
GOONG YANG SAUCE MAKAM 🥕 Grilled Andaman white prawns in tamarind sauce and fried shallot	THB 750
MOO HONG 🐷 Southern Thai style stewed pork with cinnamon, star anise, palm sugar and soy sauce	THB 540
SEN MEE MOO YANG 🥕 🐷 🥕 Grilled pork neck with vermicelli and chili dipping sauce	THB 350
POO NIM TOD KRATIEM PRIK THAI 🥕 Deep fried soft shell crab with garlic and pepper sauce	THB 400
NEUA TOON Stewed beef cheek with chili sauce	THB 600
GAI TOD SAMUNPRAI 🥕 Deep fried chicken with Thai herbs	THB 300
PLA NEUNG MANAO 🥕 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)	THB 970

SOUPS

TOM YUM GOONG 🥕 🐷 🌿 Lemongrass-galangal broth, poached prawn and chilli	THB 670
TOM KHA TALAY Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass	THB 630
GAENG JUED Clear chicken broth, poached chicken, tofu, white lettuce, Cantonese greens garnished with Chinese celery and spring onion	THB 400

JASMINE RICE DISHES

KHAO PAD Fried rice, vegetable and your choice of beef, pork, chicken or local seafood	THB 380
KHAO PAD SAPPAROD 🥕 Stir fried jasmine rice, yellow curry, Koh Phuket pineapple	THB 420
KHAO PAD PRIK KLUE 🥕 Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chilli	THB 420
STEAMED JASMINE RICE 🌿 STEAMED BERRY RICE 🌿	THB 100 THB 150

WOK FIRED DISHES

PRIEW WAN GOONG Wok fried Rawai fishing village white prawns, pineapple, a sweet and sour sauce	THB 685
GAI PAD MED MAMUANG 🥕 Wok fried chicken, Koh Phuket cashew nuts and dried chilli	THB 450

NOODLES

PAD THAI GOONG 🐷 Fried rice noodles, white prawns, seasonal vegetables with condiment	THB 715
GOONG OB WOON SEN Clay pot baked fragrant noodles, Koh Phuket Andaman white prawns, spring onion and fresh ginger	THB 850
PAD SEE EW Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	THB 350
GUAY TIEW NAM GAI Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander	THB 300

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