

# IN ROOM DINING JOURNEY

Hello and welcome to the Nai Harn Phuket. Firstly, we wish to say thank you for choosing to stay with us and we will do our very best to take great care of you. Our objective is to create world class culinary experiences.

We generally find most in room dining menus a little boring. My culinary team and I wish to try and change this and offer you an original restaurant dining experience in the luxury and privacy of your room.

If you are in a mood to relax and do not want to come to the restaurants, then we will bring the restaurant experience to you.

A tasting menu of our restaurants and bars that grooves with the seasons, offering the freshest of Mother Nature's larder and her gifts from the ocean and the farm.

Please be aware creations may change as we develop and grow as cooks. Trust us and allow us to be your guides as we open our kitchens, restaurants and bars to you.

Wishing you an enjoyable stay!



**Mark Ian Jones**  
**Executive Chef**

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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 your order taker.



Contains gluten



Contains pork



Suitable for Vegetarians



Suitable for Vegans



Spicy

## GOOD MORNING

Above all else we believe that breakfast is the most important meal of the day.

SERVED 06.30AM- 10.30AM

### Fruit and Juices

150 THB

Freshly squeezed from the small local farm producers in Phuket and Phang-Nga provinces  
Shogun orange, green guava, young coconut, Sriracha Phuket pineapple and  
fresh Nam Dok Mai mango

### Seasonal Fresh Fruit Cut "A La Minute"

350 THB

Please select your five favourite fruits from our list:

Mango	*Longan	Thai pomelo
Green apple	Papaya	Watermelon
Red apple	Passion fruit	Black grape
Guava	*Lychees	Bananas
Pineapple	Pomegranate	Dragon fruit
*Rambutan	*Mangosteen	*Rose apple
Mandarin orange		

\*Subject to seasonal availability please ask your waiter

### From the Nai Harn Beach Bakery

#### Basket Full of Freshly Baked Morning Goods 🍞

500 THB

Croissants, Danish pastry, pain au chocolate, assorted rolls, selection of white or brown toast and Chefs muffin of the day

Served with a selection of handmade jams and French butter

\*Please choose from the list below which jam or spread you would like

Strawberry jam, Banana and cinnamon jam, Passion and mango fruit jam,  
Mandarin marmalade, Pineapple marmalade and Nutella

#### Danish Collection 🍞

450 THB

A selection of freshly baked Danish style pastries

#### House-Made Granola 🍞

450 THB

With Greek yogurt, berry compote or freshly diced mango

#### Artisan Dairy Available at Your Request

250 THB

Whole milk, skimmed milk, cashew nut milk, soya milk, rice milk

\*one-day prior notice required

### Waffles and Pancakes

#### American Pancakes 🍞

400 THB

Served with maple syrup, whipped vanilla cream and blueberry compote

#### Belgian Waffles 🍞

400 THB

68% chocolate sauce with Chantilly cream

#### French Crêpes 🍞

400 THB

Simply finished with a light dusting of sugar and freshly cut lemon

<b>'Pain Perdu'</b> 🍳	<b>400 THB</b>
French toast with berry compote and Chantilly cream	
<b>Almond Pancakes</b>	<b>400 THB</b>
Gluten free American style pancakes made with almond flour, hill tribe eggs and milk, served with local honey and Chantilly cream	
<b>Cooked Breakfast Selection</b>	
All of our eggs are free range and sourced from Hill tribes of northern Thailand	
<b>Full English Breakfast</b> 🍳	<b>650 THB</b>
Crispy smoked bacon, grilled tomatoes, oyster mushrooms, homemade pork or chicken sausages and either white or brown toast served with either Poached, Boiled, Fried or Scrambled eggs	
<b>Smoked Scottish Salmon</b> 🍳	<b>600 THB</b>
With scrambled egg and granary toast	
<b>Eggs Benedict</b> 🍳	<b>450 THB</b>
Two organic eggs, toasted English muffin, fresh ham, hollandaise sauce	
<b>Eggs Florentine</b> 🍳	<b>450 THB</b>
Two organic eggs, toasted English muffin, Thai water spinach, hollandaise sauce	
<b>Kai Jiaw</b>	<b>350 THB</b>
Three organic eggs, fish sauce, pepper, steamed rice, Sriracha sauce and coriander	
<b>Free Range Whole Egg or Egg White Omelette with Dressed Salad</b> 🍳	<b>350 THB</b>
*please choose from the list below what filling you would like	
Fresh ham, bacon, mushroom, onion, capsicum peppers, tomato, chilli, spring onion, cheddar cheese, Manchego, and smoked salmon	

## Champagne Breakfast (Sharing for Two)

5,500 THB

A bottle of Champagne Delamotte Brut NV, France, 91 points

### Freshly Squeezed Seasonal Juices

Shogun orange, green guava, young coconut, Sriracha Phuket pineapple and fresh Nam Dok Mai mango

### Selection of Freshly Cut Local Fruit

\*Please choose 5 types from the ALC menu below

Mango	*Longan	Thai pomelo
Green apple	Papaya	Watermelon
Red apple	Passion fruit	Black grape
Guava	*Lychees	Bananas
Pineapple	Pomegranate	Dragon fruit
*Rambutan	*Mangosteen	*Rose apple
Mandarin orange		

\*Subject to seasonal availability please ask your waiter

### Gourmet Favourites 🍴 🍷

Selection of charcuterie, coppa ham, red wine and garlic salami, Spanish chorizo accompanied by olives, cornichons, zucchini pickle, sundried tomatoes, extra virgin oil and rocket salad with freshly baked ciabatta

### Eggs Benedict with Smoked Salmon or Serrano Ham 🍴 🍷

Or

### Full English Breakfast 🍴 🍷

Crispy smoked bacon, grilled tomatoes, oyster mushrooms, homemade pork or chicken sausages and either white or brown toast served with either Poached, Boiled, Fried or Scrambled eggs

### Artisan Cheese Selection with Condiments 🍴

Gorgonzola, Dutch Gouda, Brie and Manchego served with apple, grapes, celery, grissini and apple chutney

### Freshly Baked Morning Basket 🍴

Croissant, Pain au Chocolate, Muffins, Brioche, Danish Pastries  
Brown and White Toasted Bread with French butter and your choice of jams from Strawberry jam, Papaya jam, Banana and cinnamon jam, Passion and mango fruit jam, Apricot jam, Mandarin marmalade, Pineapple marmalade

### Hot Beverages

Freshly brewed coffee, tea or hot chocolate is available at your choice



Hello and welcome to my Thai kitchen. My name is Ann. I was raised by my Grandparents on a farm in southern Thailand not far from Phuket in the next province of Phang Nga.

I remember picking herbs and vegetables for my grandmother. Watching and helping her as she cooked and prepared the evening meal for my brothers, sisters and parents after a hard day on the farm.

I wish to offer you a real taste of southern Thai cooking. Please let me be your guide to the rich culinary traditions of our food. I have picked some of my grandmother's favorite dishes to prepare for you. I have placed a little 🌶️ next to the spicy dishes. I trust my grandmother more than cook books. "Thaan aa-hään hâi à-râwy ná" as we say in Thai.

## SERVED 11.00AM- 10.00PM

### Salads and Appetizers

- Pha Goong** 🌶️ **665 THB**  
Lemongrass salad with local poached prawn, lime and chilli dressing
- Pla Kapong Yum Mamuang** 🌶️ **805 THB**  
Salad of chilled green mango with deep-fried sea bass
- Som Tam** 🌶️ **365 THB**  
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut
- Yum Talay** 🌶️ **685 THB**  
Salad of chilled poached local seafood and fresh lime juice
- Laab Moo** 🐷 🌶️ **455 THB**  
Spicy minced pork salad, shallots, coriander and betel leaves
- Yum Som-O** 🌶️ **395 THB**  
Pomelo salad with shallots, dried coconut, spring onion and dried shrimp
- Satay Gai** 🍌 🌶️ **395 THB**  
Chicken satay served with cucumber pickles and peanut sauce
- Poh Pia Pak Tod** 🍌 🥕 **395 THB**  
Deep-fried vegetable spring rolls with sticky plum sauce



### Soups

- Tom Yum Goong** 🌶️ **705 THB**  
Lemongrass-galangal broth, poached prawn and chilli
- Tom Kha Talay** **665 THB**  
Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass
- Gaeng Jued** **435 THB**  
Clear chicken broth, poached chicken, tofu, white lettuce, Cantonese greens garnished with Chinese celery and spring onion





## Noodle

<b>Pad Thai Goong</b>	<b>750 THB</b>
Fried rice noodles, white prawns, seasonal vegetables with condiment	
<b>Goong Ob Woon Sen</b>	<b>885 THB</b>
Clay pot baked fragrant noodles, Koh Phuket Andaman white prawns, spring onion and fresh ginger	
<b>Pad See Ew</b>	<b>385 THB</b>
Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
<b>Guay Tiew Nam Gai</b>	<b>335 THB</b>
Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander	




## Jasmine Rice Dishes

<b>Khao Pad</b>	<b>415 THB</b>
Fried rice, vegetable and your choice of beef, pork, chicken or local seafood	
<b>Khao Pad Sapparod</b> 	<b>455 THB</b>
Stir fried jasmine rice, yellow curry, Koh Phuket pineapple	
<b>Khao Pad Prik Klue</b> 	<b>455 THB</b>
Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chilli	
<b>Jasmine Steamed Rice</b>	<b>135 THB</b>
<b>Steamed Brown Rice</b>	<b>185 THB</b>

## Thai Curry Selection

<b>Choo Chee Goong</b> 	<b>895 THB</b>
Andaman white prawn, dry red curry, coconut emulsion	
<b>Gaeng Kiew Wan Talay</b> 	<b>675 THB</b>
Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil	
<b>Gaeng Phed Ped Yang</b> 	<b>585 THB</b>
Red curry of roasted duck, grapes and small eggplants	
<b>Panang Neua</b> 	<b>560 THB</b>
Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kaffir lime leaf and red chilli	

## Wok Fired Dishes

<b>Priew Wan Goong</b> 	<b>720 THB</b>
Wok fried Rawai fishing village white prawns, pineapple, a sweet and sour sauce	
<b>Gai Pad Med Mamuang</b> 	<b>485 THB</b>
Wok fried chicken, Koh Phuket cashew nuts and dried chilli	
<b>Pla Neung Manao</b> 	<b>1,005 THB</b>
Steamed Rawai sea bass scented with lemon grass, galangal, kaffir lime leaf served with nam jim talay and steamed rice	
*please allow 25-30 minutes for cooking	



Hello and welcome to my kitchen. My name is Mark.

The kitchen has been my home and passion all my life so far. My second passion after cooking is travelling, exploring new cuisines and collecting special new palate memories. I have picked some of my favourite memories from the destinations and kitchens, I have been privileged enough to cook in.

The most important part of any recipe in my opinion is the heart and soul of the cook who prepares it. I have written my selection in a style I enjoy sharing with family and friends. If you'd like something that is not in the menu, please let

your in-room dining waiter know. Alternatively, please call me direct or stop me when you see me. I will be very happy to discuss food and create something memorable for you. For the late night, early morning selection, I will leave it to our night cook to introduce his Andaman moon menu. Bon appetite!

## SERVED 11.00AM- 10.00PM

### Burgers and sandwiches


<b>The Nai Harn Butcher's Burger</b> 🍷	<b>725 THB</b>
Pasture raised Angus beef, grilled bacon, jack cheese with caramelised onion, salad and tomato chutney	
<b>Cajun Chicken and Bacon Burger</b> 🍷 🍗	<b>655 THB</b>
Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce	
<b>Rawai Snapper Goujons</b> 🍷	<b>555 THB</b>
In sesame bun, iceberg lettuce, tartar sauce	
<b>Roast Chicken on Sundried Tomato Baguette</b> 🍷	<b>460 THB</b>
With pesto mayonnaise, rocket and tomato	
<b>Minute Angus Steak Sandwich on Ciabatta Bread</b> 🍷	<b>725 THB</b>
With Dijon mustard, caramelised onion, rocket, plum tomato	
<b>Smoked Salmon with Homemade Cream Cheese and Cucumber</b>	<b>560 THB</b>
With freshly toasted sesame seed bagel and rocket	
<b>Poached White Prawn</b> 🍷	<b>500 THB</b>
Poached white prawn with Thousand Island dressing, avocado and cucumber	
<b>Roasted Goats Cheese</b> 🍷	<b>450 THB</b>
With zucchini pickle, tomato and rocket salad	
<b>Baked Ham with Dijon Mustard</b> 🍷 🍗	<b>400 THB</b>
Baked ham with tomato, Dijon mustard mayonnaise	
<b>Yellow Fin Tuna</b> 🍷	<b>450 THB</b>
Classic tuna mayonnaise with red onion, rocket, tomato and cucumber	
<b>BLT</b> 🍷 🍗	<b>435 THB</b>
Smoked streaky bacon, iceberg lettuce and tomato with mustard mayonnaise on toasted white farmhouse loaf (Add grilled chicken 150 THB)	


### Please choose from the following breads to complement your sandwich:

ciabatta, French style white baguette, farmhouse white loaf, rye bread, or 6 grain loaf


\*All sandwiches and burgers are served with salad garnish and French fries


## Soups


**Pumpkin, Cumin and Coriander Veloute**   **410 THB**  
Topped with coconut cream and toasted pumpkin seeds

**Green Asparagus Veloute**   **410 THB**  
With poached hens egg and crispy bacon

## Cheese and Cold Cuts

**Chef's Cheese Board**  **620 THB**  
With Roquefort, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, apple sultana and apple chutney with freshly baked French baguette


**Cold Cut Board**  **620 THB**  
Selection of cold cuts cured here at The Nai Harn, complimented by zucchini pickle, olives, cornichons, rocket salad and freshly baked ciabatta


**Cheese and Charcuterie Board**  **620 THB**  
Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, silvered almonds lightly dressed rocket and freshly baked French baguette



## Appetisers and Starters


**Carpaccio of Pasture Raised Tenderloin** **785 THB**  
Extra virgin olive oil, shaved parmesan, black olive, toasted pine nuts, torn basil, rocket and sea salt



**Seared Yellow Fin Tuna** **785 THB**  
Seared tuna steak, avocado, watermelon, sugar snap peas and ponzu dressing with toasted sesame seeds

**Garden Beets**  **515 THB**  
Salt baked beetroot, roasted goats cheese with Thep Prasit honey, candied walnuts, aged balsamic vinegar, virgin olive oil, and Maldon sea salt

**The Nai Harn Salad**  **435 THB**  
Mixed salad leaf with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, and sherry vinegar dressing

**Chicken Caesar Salad**   **685 THB**  
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets

**Burrata Cheese**  **585 THB**  
Marinated mixed tomato salad with basil, pomegranate and toasted pine nuts aged balsamic and olive oil

**Humble Green Salad**   **435 THB**  
Avocado, capsicum, olives, asparagus, cucumber and lemon oil



## The Nai Harn Trattoria

- Spaghetti Aglio e Olio** 🍷 🥕 455 THB  
Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley
- Andaman Shellfish Linguini** 🍷 635 THB  
Local shellfish in a saffron and white wine cream sauce
- Spaghetti Ragù** 🍷 🐷 635 THB  
Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan
- Tagliatelle with Roasted Woodland Mushrooms** 🍷 🥕 585 THB  
White wine and garlic cream sauce finished with black truffle and porcini and tarragon
- Tagliatelle Marinara** 🍷 🥕 460 THB  
Freshly cooked tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese

## Pizza

- Margherita** 🍷 🥕 425 THB  
Garden tomato passata, mozzarella and picked basil
- Spicy Butcher** 🍷 🐷 585 THB  
Red wine salami, spicy chorizo, jalapeno pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella
- Capricciosa** 🍷 🐷 625 THB  
Marinated artichoke mushrooms, chopped tomato, ham, black olive, free range hens egg and mozzarella cheese
- Hawaiian** 🍷 🐷 485 THB  
Cured ham and Phuket pineapple, oregano and mozzarella cheese
- Marinara of Andaman Seafood** 🍷 625 THB  
Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese
- Red Onion and Goat's Cheese** 🍷 🥕 485 THB  
Stone baked pizza base with red onion marmalade, goat's cheese, aged balsamic and rocket

## Main courses

### From the Land

- Pan Fried Lopburi Chicken Breast** 735 THB  
Garlic puree, wild mushrooms, herbed polenta and red wine jus
- Pan Fried Cutlets of Australian Bultarra Saltbush Lamb** 1,285 THB  
Babba ganoush, confit plum tomato, roasted zucchini, fondant potato and black olive jus
- Homemade Cumberland Pork Sausages by Our Chef Norn** 🐷 685 THB  
With creamy mustard mashed potato, onion and red wine gravy
- Mediterranean Vegetable Gratin** 🥕 635 THB  
Layered Mediterranean vegetables, rich tomato and gratinated parmesan, garlic bruschetta and herb salad

## From the Sea

All the seafood at the Nai Harn comes from Rawai sea gypsy fishing village, this suits us perfectly as we can get our delivery fresh 2 times a day and with the locals only using small day boats promotes the freshness of the seafood, and only being small dayboats their techniques they use are a more sustainable way of fishing

### **Andaman Red Snapper Fillet** 🌿 🍷 **695 THB**

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

### **Andaman Jumbo Tiger Prawns** 🌿 **1,230 THB**

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

### **Chang Beer Battered Grouper Fish and Chips** 🌿 **685 THB**

Crushed buttered peas, tartar sauce and lemon

## From the Char Grill

All our beef of our beef comes from western Australia, grazing on the finest, and then finished on grain for 120 day, all our beef is dry aged for 30-35 days before being 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 it fantastic marbling, outstanding flavour and Juiciness

### **Beef Tenderloin 160 g** **1,285 THB**

### **Rib Eye Steak 200 g** **985 THB**

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

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

### **Chefs Very Own in House Cured Gammon Style Kurobuta Pork Steak** 🍷 **655 THB**

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

### **Sides and extras** **185 THB**

**Sautéed Mushrooms in Garlic and White Wine Cream Sauce**

**Wok Fried Seasonal Vegetables**

**Panache of Green Vegetables**

**French Fries**

**Garden Salad**

**SERVED 11.00AM- 10.00PM**

## **Desserts**

<b>Mango Sticky Rice</b> 🌾	<b>235 THB</b>
With homemade coconut and mango sorbet	
<b>Selection of Homemade Ice Cream and Sorbet</b> 🌾	<b>355 THB</b>
<b>Ice-Cream</b>	<b>Sorbet</b>
Vanilla	Raspberry
Belgian dark chocolate	Mixed berry
Salted caramel	Lemon
Pistachio	Passion fruit
Strawberry	Mango
<b>Classic Tiramisu</b> 🌾	<b>335 THB</b>
<b>Cashew Nut and Chocolate Brownie</b> 🌾	<b>460 THB</b>
With Vanilla ice cream	
<b>Hand Cut Seasonal Fresh Fruit Platter</b>	<b>235 THB</b>
<b>The Nai Harn Cookie Selection Baked to Order</b> 🌾	<b>445 THB</b>
Chocolate crinkle, coconut and chocolate chip (9 pieces)	
*Please allow 20 minutes baking time	
<b>Banoffee Pie 'The Nai Harn' Style</b> 🌾	<b>385 THB</b>
With homemade salted caramel ice cream	
<b>Crema Catalana</b>	<b>385 THB</b>
With honeycomb and homemade chocolate ice cream	
<b>Cranachan of Coconut</b> 🌾	<b>385 THB</b>
Mango and Madagascan vanilla	

## Junior Gourmet Traveller 2 – 11 yrs

SERVED 11.00AM- 10.00PM

### Snacks and Small Plates

Roasted Garden Tomato Soup	350 THB
Lightly Dressed Beach Garden Vegetable Salad	350 THB
Cajun Marinated Prawn Skewers with salad garnish and lime and coriander mayonnaise	350 THB
Oven Baked Cheesy Garlic Bread 🍞	150 THB
Chicken Satay	250 THB
Chicken Fried Rice	250 THB

### Hungry Gourmet

Cajun Marinated Chicken Strips, Garden Salad, French Fries	400 THB
Grilled Market Fish of the Day Mashed potato, garden vegetables and lemon	400 THB
The Cosmo Handmade Angus Cheese Burger 🍔 With handmade French fries and salads	400 THB
Pizza 🍕 🍷 Margherita or Hawaiian	390 THB
Spaghetti or Penne Pasta 🍝 🍷 With the following sauces, Cheese, bolognese, Carbonara, tomato	390 THB

### Something Sweet

Koh Phuket Fruit Salad	180 THB
Chocolate Brownie 🍫 and Tahitian vanilla ice cream	180 THB
Phuket Baby Banana Split	180 THB
Selection of Mixed Ice Creams and Sorbets	180 THB

## Complimentary Baby Food

SERVED 08.00AM- 10.00PM

For our babies aged up to 24 months

\*All food pasteurized and no salt, pepper or sugar added, should you have any special requirements do let us know and we will do our very best for you

### P' Ann's Nephews Favourite

Rice and chicken porridge

### Jacobs Delight 🍷

Pumpkin and soft pasta with white fish

### Mums Roast Chicken Dinner

Potato, peas and Chicken

### Fruit and Veg 🍷

Pumpkin, potato and guava puree

### Banana Delight

Blended with homemade Greek yogurt



## Night Menu (only)

**SERVED 10.00PM- 06.00AM**

**Dear valued guest,**

Our night chef is at your service this evening, ready to cook for you. He has put together this selection of his favorite dishes for your enjoyment. Wishing you a good night's rest. The in-room dining team.

### Thai

<b>Gaeng Kiew Wan Talay</b>	<b>675 THB</b>
Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil	
<b>Gai Pad Med Mamuang</b>	<b>485 THB</b>
Wok fried chicken, Koh Phuket cashew nuts and dried chili	
<b>Khao Pad</b>	<b>415 THB</b>
Fried rice, vegetable	
<b>Guay Tiew Nam Gai</b>	<b>335 THB</b>
Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander	
<b>Pad See Ew</b>	<b>385 THB</b>
Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
<b>Poh Pia Pak Tod</b> 🍌	<b>395 THB</b>
Deep-fried vegetable spring rolls with sticky plum sauce	

### Western

<b>The Nai Harn Butcher's Burger</b> 🍌 🍖	<b>725 THB</b>
Pasture raised Angus beef, grilled bacon, jack cheese with caramelised onion, salad and tomato chutney	
<b>Cajun Chicken and Bacon Burger</b> 🍌 🍖	<b>655 THB</b>
Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce	
<b>BLT</b> 🍌 🍖	<b>435 THB</b>
Smoked streaky bacon, iceberg lettuce and tomato with mustard mayonnaise on toasted white farmhouse loaf (Add grilled chicken 150 THB)	
<b>Spaghetti Ragù</b> 🍌 🍖	<b>635 THB</b>
Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan	

<b>Spaghetti Carbonara</b> 🍝 🐷	<b>610 THB</b>
Spaghetti with home cured pancetta, garlic, white wine free-range egg yolk Reggiano parmesan cheese and freshly chopped parsley	
<b>Tagliatelle Marinara</b> 🍝	<b>460 THB</b>
Freshly cooked Tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese	
<b>Humble Green Salad</b> 🥕	<b>435 THB</b>
Avocado, peppers, olives, asparagus, cucumber and lemon oil	
<b>Margherita Pizza</b> 🍝	<b>425 THB</b>
Garden tomato passata, mozzarella and picked basil	
<b>Smoked Salmon with Homemade Cream Cheese and Cucumber Sandwich</b>	<b>535 THB</b>
With freshly toasted sesame seed bagel and rocket	
<b>Yellow Fin Tuna Sandwich</b> 🍝	<b>485 THB</b>
Classic tuna mayonnaise with red onion, rocket, tomato and cucumber	

## Sweet Dreams

<b>Classic Tiramisu</b> 🍝	<b>335 THB</b>
<b>Cashew Nut and Chocolate Brownie</b> 🍝	<b>460 THB</b>
With vanilla ice cream	
<b>Mango Sticky Rice</b> 🍝	<b>270 THB</b>
With coconut and mango sorbet.	
<b>Selection of Our Homemade Ice Creams and Sorbets</b> 🍝	<b>285 THB</b>
Vanilla, dark Belgian chocolate, salt caramel, mixed berry, lemon, and passion fruit sorbets	
<b>Hand Cut Seasonal Fruit Platter</b>	<b>235 THB</b>

## Private BBQS in Room

Why not have your own very special night in the privacy of your own rooms terrace, overlooking the Andaman sea while you are waited on by our expert service team and all your BBQ items are cooked in front of you by one of our chefs allowing you to spend that necessary quality time with your loved ones

**\*SHOULD YOU HAVE ANY ALLERGY CONCERNS PLEASE CONSULT YOUR ORDER TAKER WHO CAN LIASE WITH CHEF TO ARRANGE ALTERNATIVES**

**In Room Private BBQ Collection,  
Please order at least Twenty-Four Hours in advance for Preparation  
Your Waiter will be Happy to Make Wine Suggestions**

### **Thai Songs from the Andaman Fishermen**

**4,500 THB (Sharing for Two)**

#### **Salads**

Glass noodle salad with minced chicken  
Spicy lemongrass prawn salad  
Som Tam salad

#### **Sauces**

Sweet and sour  
Spicy Indonesian peanut satay sauce  
Tamarind sauce,  
Sweet chilli dipping sauce  
Seafood dipping sauce

#### **Barbeque Items**

Prawns skewered on lemongrass  
Marinated seabass with garlic and black pepper  
Grilled queen scallop in the shell with garlic  
Pla Muek Yang - Thai style grilled squid  
Grilled swimmer crab  
Prawn satay  
Pla Hor Bai Tong - Sea bass grilled with banana leaf

#### **Accompaniments**

Spiced cashew nuts  
Sticky rice wrapped in Banana leaf  
Mixed vegetable pickle

#### **Desserts**

Gluy Buad Chee - Thai bananas simmered in coconut milk  
Passion fruit cheesecake  
Khanom Buang  
Khanom Ba Bin - Coconut cake  
Hand cut seasonal Phuket fruit platter

**\*Please ask your waiter for today's market selection**

#### **A Choice of Drink Per Person**

Freshly squeezed juices, soft drinks, still or sparkling water

**Thai Songs from the Farm  
And the Andaman Fisherman**

4,000 THB (Sharing for Two)

**Salads**

Som Tam

Glass noodle salad with minced chicken

Nam Tok Moo - Spicy grilled pork with sweet and sour spicy dressing

**Sauces**

Sweet and sour

Spicy Indonesian peanut satay sauce

Tamarind sauce

Sweet chilli dipping sauce

Seafood dipping sauce

**Barbeque Items**

Chicken satay skewers

Spicy marinated minute steak, prawns skewered with lemongrass

Marinated seabass with garlic and black pepper

Pla Muek Yang - Thai style grilled squid

Prawn satay style

**Accompaniments**

Spiced cashew nuts

Sticky rice basket

Mixed vegetable pickles

**Desserts**

Grilled banana with palm sugar

Khanom Buang

Khanom Ba Bin - Coconut cake

Hand cut seasonal Phuket fruit platter

**\*Please ask your waiter for today's market selection**

**A Choice of Drink Per Person**

Freshly squeezed juices, soft drinks, still or sparkling water



## **Mediterranean Songs from the Andaman Fishermen 5,000 THB (Sharing for Two)**

### **Salads**

Caesar salad  
Cypriot village salad  
Caprese salad

### **Selection of Dips**

Tzatziki  
Taramasalata  
Hummus  
Babba ganoush  
Black olive tapenade  
Served with warm Pita bread and black olives

### **Barbeque Items**

Mediterranean vegetable and Haloumi cheese with pesto  
Garlic grilled prawns  
Lemon and rosemary marinated sea bass  
Grilled squid with lemon and black pepper  
Rawai Scallops in the shell with lemon and garlic butter  
Cobia fish with Cajun seasoning

### **Sauces**

Vierge sauce  
Tzatziki  
Salsa Verde  
Tahini  
Lemon  
Extra virgin olive oil

### **Accompaniments**

Selection of breads  
Virgin olive oil  
Balsamic vinegar  
Marinated olives  
Caper berries  
Fresh lemon

### **Desserts**

Individual dark chocolate and raspberry entremet  
Citrus baklava  
Vanilla Pannacotta with assorted tropical fruits

### **A Choice of Drink Per Person**

Freshly squeezed juices, soft drinks, still or sparkling water

## **Mediterranean Songs from the Farm and the Andaman Fisherman 5,500 THB (Sharing for Two)**

### **Salads**

Caprese salad

Cypriot village salad

Crumble goat's cheese with tomato, pomegranate, basil and balsamic with toasted pine nuts

### **Selection of Dips**

Tzatziki

Taramasalata

Hummus

Baba Ganoush

**Served with warm pita bread and black olives**

### **Barbeque Items**

Cumin and mint spiced lamb Kofta

Piri Piri chicken escalope

Pork Souvlaki

Black pepper minute steak

Garlic grilled prawns

Lemon and rosemary marinated sea bass

Grilled squid with lemon and black pepper

### **Sauces**

Lemon and Lime

BBQ sauce

Sauce Vierge

Salsa Verde

Dijon mustard

Aioli

### **Accompaniments**

Selection of breads

Virgin olive oil

Balsamic vinegar

Marinated olives

Caper berries

### **Desserts**

Individual dark chocolate and raspberry entremets

Pavlova of meringue with local fruits and Chantilly cream

Classic lemon tart

### **A Choice of Drink Per Person**

Freshly squeezed juices, soft drinks, still or sparkling water

## The Nai Harn Hamper Menus

Picnics for hungry explorers

Please order at least twenty-four hours in advance for preparation

Please browse our beverage menu to add a bottle of Champagne or Prosecco

**\*SHOULD YOU HAVE ANY ALLERGY CONCERNS PLEASE CONSULT YOUR ORDER TAKER WHO CAN LIASE WITH CHEF TO ARRANGE ALTERNATIVES**

### Local Hamper

**2,000 THB (Sharing for Two)**

Shrimp rice cracker with chilli paste

Mieng kham with peanut with herbs

Thai pomelo salad

Fresh spring roll

Grilled pork and Sticky rice

Chicken in pandanus leaf

Seasonal fruit

Thai banana cake

Pineapple jam biscuit sandwich

Mango and chocolate muffin

Nai Harn water and freshly pressed fruit juice

### Cape Promthep Hamper One

**2,000 THB (Sharing for Two)**

Freshly hand cut sandwiches

**\*Please choose from either ham and cheese with salad, smoked salmon with cucumber and cream cheese, roasted free range chicken and mayonnaise or goat's cheese with zucchini pickle and rocket, all sandwiches are served in freshly baked ciabatta**

Greek salad

Chefs freshly baked pork sausage rolls

Chefs mixed potato with mixed vegetable chips and Maldon sea salt

Seasonal whole fruit

English fruit cake

Lemon and semolina cake

Nai Harn water and freshly pressed fruit juice

### Cape Promthep Hamper Two

**3,000 THB (Sharing for Two)**

Freshly hand cut sandwiches

**\*Please choose from either ham and cheese with salad, smoked salmon with cucumber and cream cheese, roasted free range chicken and mayonnaise or goat's cheese with zucchini pickle and rocket, all sandwiches are served in freshly baked ciabatta**

Coleslaw salad

Humble green salad

Chefs mixed potato with mixed vegetable chips and Maldon sea salt

Assorted European cheeses with condiments

Chefs freshly baked pork sausage rolls

Smoked salmon and asparagus individual quiches

Seasonal whole fruit

English fruit cake

Raspberry and almond financier

Assorted mini scones with homemade jams and French butter

Nai Harn water and freshly pressed fruit juice