

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

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



Nuts



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 07:00AM – 10:30AM

Fruit and Juices

THB 150

A selection of the best fruits, sourced locally from farm Producers in Phuket and Phang-Nga Provinces, then cold pressed by our talented bar team. We have the following flavours Available; orange, green guava, young coconut, Phuket pineapple.

Should there be a flavour you didn't see on the list, please ask us and we will do our best to Deliver your request accordingly.

Seasonal Fresh Fruit Cut Fresh To Order

THB 350

Please select your five favourite fruits from our list:

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

***Subject to seasonal availability please ask your order taker**

From the Nai Harn Beach Bakery

Basket Full of Freshly Baked Pastries and Croissants

THB 500

Croissants, Danish pastry, Pain au chocolate, assorted rolls, selection of white or brown toast. Served with a selection of handmade jams or butter (unsalted and salted available on request)

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

Strawberry jam, Raspberry jam, Passion and Mango fruit jam, Seville orange marmalade, Pineapple jam and Nutella

Baker's Basket Collection

THB 450

Chef's selection of freshly baked Danish, croissants & pain au chocolate style pastries

House-Made Granola

THB 450

With Greek yogurt, berry compote or freshly diced mango

Artisan Dairy Available at Your Request

THB 250

Whole milk, skimmed milk, almond milk, soya milk

Waffles and Pancakes

American Pancakes

THB 400

Served with maple syrup, whipped vanilla cream

Belgian Waffles

THB 400

With a Belgium dark chocolate sauce, sliced banana with Chantilly cream

French Crêpes

THB 300

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

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerances.

 dish contains gluten  dish contains pork  dish contains nuts  vegetarian dish  vegan dish  spicy

French Toast 🍌🥕 THB 400
French toast with honey and Chantilly cream

Almond Pancakes 🥞🥕 THB 400
Gluten free American style pancakes made with almond flour, free range eggs and milk, served with local honey and Chantilly cream

Cooked Breakfast Selection

All of our eggs are free range and sourced from Hill tribes of northern Thailand

Full English Breakfast 🍌🐷 THB 650
Crispy smoked bacon, slow roasted plum tomatoes, oyster mushrooms, homemade chicken sausages and either white or brown toast served with either Poached, Boiled, Fried or Scrambled eggs

Smoked Scottish Salmon 🍌 THB 600
With scrambled eggs and toast

Eggs Benedict 🍌🐷 THB 450
Two organic eggs, toasted English muffin, fresh ham, hollandaise sauce

Eggs Florentine 🍌🥕 THB 450
Two organic eggs, toasted English muffin, spinach, hollandaise sauce

Kai Jeaw 🍌🥕 THB 350
Three organic eggs, fish sauce, pepper, steamed rice, Sriracha sauce and coriander

Free Range Whole Egg or Egg White Omelette with Dressed Salad 🐷 THB 350
*please choose from the list below what filling you would like
Fresh ham, bacon, mushroom, onion, capsicum peppers, tomato, chilli, spring onion, Gouda cheese

Champagne Breakfast (Sharing for Two)

THB 5,500

A bottle of Larmandier Bernier Champagne Latitude, France, 92 points

Freshly Squeezed Seasonal Juices

Orange, green guava, young coconut, Phuket pineapple

Selection of Freshly Cut Local Fruit

Please select your five favourite fruits from our list:

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

*Subject to seasonal availability please ask your order taker

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, slow roasted plum tomatoes, oyster mushrooms, homemade 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, Lavosh 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
* jams or spreads available

Strawberry jam, Raspberry jam, Passion and Mango fruit jam,
Seville orange marmalade, Pineapple jam and Nutella

Hot Beverages

Freshly brewed coffee, tea or hot chocolate is available, please ask for availability

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerances.

 dish contains gluten  dish contains pork  dish contains nuts  vegetarian dish  vegan dish  spicy



Hello and welcome to The Nai Harn Phuket, my name is Mark Jones, I have been with the hotel since August 2016. Working as a Professional chef for the past 20 years and being surrounded by fantastic foods and ingredients since I was a young boy.

My second passion after cooking is travelling, exploring new cuisines and collecting special food memories from my travels from the destinations and kitchens I have been fortunate enough too worked in.

The most important part of any recipe in my opinion is the heart and soul of the Cook who prepares it. If you'd like something that is not in the menu, please let your in-room dining waiter know. Alternatively, please call me directly or stop me when you see me. I will be very happy to discuss options 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.

SERVED 11:00AM- 10:00PM

Appetizers

Garden Salad 🥕🌱 **THB 400**
Avocado, capsicum, 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

Sandwiches

Smoked Salmon 🍷🌶️ **THB 525**
Soft cheese, Japanese cucumber, rocket, jalapeno, black pepper on freshly baked white or wholemeal ciabatta

Club Sandwich 🍷🥩 **THB 500**
Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

Wyke's Farm Extra Mature Cheddar Cheese and Ham Toasted Panini 🍷🥩 **THB 400**
Finely sliced Paris ham with extra mature cheddar, mozzarella cheese, sliced tomato and black pepper on white or wholemeal panini

Grilled Cajun Chicken Tortilla 🍷🌶️ **THB 450**
Freshly grilled Cajun chicken on floured tortilla, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise

***All sandwiches are served with salad garnish**

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerances.
🍷 dish contains gluten 🥩 dish contains pork 🥜 dish contains nuts 🌱 vegetarian dish 🌿 vegan dish 🌶️ spicy

Main Courses

The Nai Harn Butcher's Burger

THB 690

Hand ground and seasoned patty char grilled and served in a freshly baked brioche bun, smoked bacon with Chef's very own secret recipe burger sauce, fresh tomato, finely shaved raw onion, iceberg lettuce and French fries

Side Dishes

FRENCH FRIES

THB 195

GARDEN SALAD

THB 195

ROCKET AND PARMESAN SALAD

THB 255

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Pizza

From 12:00PM – 9:30PM

An incredible amount of work and practice has gone into our pizza's, the pizzas are inspired by the classic Napoletana 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 DOP, 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 DOP 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 any disappointment.

- Margherita** 🍅🍅 **THB 390**
San Marzano tomatoes, Parmesan, Fior di latte, Italian basil and extra virgin olive oil
- Pizza Quattro Fromagio** 🍅🍅 **THB 500**
Classic Napoli style pizza with San Marzano tomatoes, Scamorza, Fior di latte, Provolone and Gorgonzola cheese
- Prosciutto Pizza** 🍅🐷 **THB 550**
Classic base with San Marzano tomatoes, Fior di latte, oven baked and finished with finely Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano
- Pizza N' Duja** 🍅🐷🌶️ **THB 550**
Classic Napoli style pizza with San Marzano tomatoes, Scamorza, Fior di latte and Provolone cheese with spicy N' duja sausage with morning glory

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 Cabonara** 🍅🐷 **THB 600**
Spaghetti with home cured pancetta, garlic, white wine free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

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🍅 vegetarian dish

🌿 vegan dish

🌶️ spicy



My name is Chatchanan Punjasuphachok, but I am known as Ann. I was raised by my Grandparents on a farm in Pranburi on the east coast of Thailand about 7 hours from Phuket.

I remember picking herbs and vegetables with my grandmother, always watching and helping her as she cooked and prepared the daily meals for my family and I as per the seasonal availability of the garden and local market.

When my team and I cook Thai food for you we always try to offer the most authentic experience we can for you and be your guide to the rich culinary traditions of our food.

I have picked my favorite dishes for you. I have placed a little 🌶️ next to the spicy dishes so if you would like then less spicy please inform your order taker

SERVED 11:00AM – 10:00PM

Salads and Appetizers

- Pha Goong** 🌶️ **THB 630**
Lemongrass salad with local grilled prawn, lime and chilli dressing
- Satay Gai** 🌶️ 🥜 **THB 360**
Chicken satay served with cucumber pickle and peanut sauce
- Poh Pia Goong Sod** 🌶️ **THB 550**
Poached Rawai sea prawn, fresh local vegetable salad wrapped in rice paper rolls

Jasmine Rice and Noodle 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
- Phad Thai Goong** 🍷 🥜 **THB 625**
Stir fried rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanuts and Phad Thai sauce
- Phad See Ew Gai** 🍷 **THB 400**
Stir fried flat noodles with chicken, garlic, egg, oyster sauce, new season carrot and green kale
- Jasmine Steamed Rice** 🌱 **THB 100**
- Steamed Berry Rice** 🌱 **THB 150**

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Desserts

SERVED 11.00AM- 10.00PM

- Chef's Cheese Board** 🥕 🍪 THB 585
With Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh
- Mango Sticky Rice** 🥕 🥕 THB 200
Traditional mango sticky rice with reduced coconut milk and toasted sesame seeds
- Hand Cut Seasonal Fresh Fruit Platter** 🌱 THB 200
Chef's selection of seasonal, local fresh fruits
(Please ask your order taker for today availability)
- Chef's Selection of Ice Cream & Sorbets** 🥕 THB 300
- | Ice-Cream | Sorbet |
|--------------------------|----------------------------|
| Vanilla | Raspberry |
| Belgium dark chocolate | Passion fruit |
| Salted caramel | Lemon |
| Chalong Bay Rum & Raisin | Mango |
| Pistachio 🍪 | Yogurt & Wild Flower Honey |
| Coconut | |
- Cashew Nut and Chocolate Brownie** 🥕 🍪 🥕 THB 425
With Vanilla ice cream
- Classic Tiramisu** 🥕 🥕 THB 425
Layers of savoiardi biscuit, espresso coffee, Kahlúa flavoured mascarpone cheese and dark chocolate

Junior Gourmet Traveller 2 – 11 yrs SERVED 11.00AM- 10.00PM

Snacks and Small Plates

Roasted Garden Tomato Soup	THB 350
Lightly Dressed Beach Garden Vegetable Salad 	THB 350
Chicken Strips  with vegetable sticks and garlic mayonnaise	THB 350
Oven Baked Garlic Bread  	THB 150
Chicken Satay with Peanut dipping sauce 	THB 250

Main Courses

Chicken Strips, Garden Salad, French Fries 	THB 400
Goujons of Sea Bass  with handmade French fries and salad	THB 400
The Cosmo Handmade Angus Cheese Burger  with handmade French fries and salad	THB 400
Pizza Margherita  	THB 390
Thai Style Chicken Fried Rice 	THB 250
Spaghetti or Penne Pasta   With the following sauces, Cheese, bolognese, Carbonara, tomato	THB 390

Something Sweet

Mixed Fruit Salad 	THB 180
Chocolate Brownie   and Tahitian vanilla ice cream	THB 180
Super Sundae  Chocolate and vanilla ice cream, with chocolate brownie, caramel and chocolate sauce and whipped cream with sprinkles	THB 180
American Style Pancakes   Hot chocolate fudge sauce and vanilla ice cream	THB 180
Selection of Mixed Ice Creams and Sorbets 	THB 180

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 mashed banana
Eggs – Thai omelet, scrambled or hard boiled or traditional plain omelet or with cheese
Homemade Unsweetened Greek Yogurt

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerance
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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 ALTERNATIES**

**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 Farm and Andaman Fishermen THB 4,500 (Sharing for Two)

Salads

Som Tam

Yum Woonsen Gai – 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 chili dipping sauce

Seafood dipping sauce

Barbeque Items

Chicken satay skewered

Spicy marinated minute steak

Prawns skewered with lemongrass

Marinated sea bass with garlic and black pepper

Pla Muek Yang - Thai style grilled squid

Moo yang – Thai style grill pork

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

Prices includes A large bottle of still or sparkling water

Thai Songs from the Andaman Fisherman

THB 5,000 (Sharing for Two)

Salads

Som Tam

Yum Woonsen Gai–Glass noodle salad with minced chicken

Spicy lemongrass prawn 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

Prawn satay

Pla Hor Bai Tong – Sea bass grilled with banana leaf

Accompaniments

Spiced cashew nuts

Sticky rice basket

Mixed vegetable pickles

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

Prices includes A large bottle of still or sparkling water

Mediterranean Songs from the Andaman Fishermen

THB 5,250 (Sharing for Two)

Salads

Caesar salad
Cypriot village salad
Caprese salad

Selection of Dips

Tzatziki
Hummus
Babba ganoush
Greek style pita bread
Marinated olive

Barbeque Items

Garlic grilled prawns
Lemon and rosemary marinated sea bass
Grilled squid with lemon and black pepper
Slipper lobster with garlic butter
Cobia fish with Cajun seasoning

Sauces

Vierge sauce
Gremolata
Lemon
Extra virgin olive oil

Accompaniments

Virgin olive oil
Balsamic vinegar
Fresh lemon & lime

Desserts

Individual dark chocolate mousse with raspberries and chocolate textures
Individual tropical cheese cake
Vanilla Pannacotta with assorted tropical fruits

A Choice of Drink Per Person

Prices includes A large bottle of still or sparkling water

Mediterranean Songs from the Farm and the Andaman Fisherman

THB 6,000 (Sharing for Two)

Salads

Caprese salad
Cypriot village salad
Humble green salad

Selection of Dips

Tzatziki
Hummus
Babba ganoush
Marinated olives
Freshly grilled Greek style pita bread

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
Gremolata
Dijon mustard
Aioli

Accompaniments

Virgin olive oil
Balsamic vinegar
Freshly cut lemon & lime

Desserts

Individual dark chocolate mousse with raspberries and chocolate textures
Pavlova of meringue with local fruits and Chantilly cream
Classic lemon tart

A Choice of Drink Per Person

Prices includes A large bottle of still or sparkling water

The Nai Harn Hamper Menus

Picnics for hungry explorers, alternatively hampers can be served at your terrace or to your destination
Of choice free of charge with 5 kms of the hotel

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 ALTERNATIES**

Local Hamper

THB 2,250 (Sharing for Two)

Shrimp rice cracker with chili paste
Mieng kham with peanut with herbs
Thai pomelo salad
Fresh spring roll
Grilled pork and Sticky rice
Plas todd nam makam
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

THB 2,250 (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 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

THB 3,000 (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 sausage rolls
Smoked salmon and asparagus individual quiche
Seasonal whole fruit
Lemon and semolina cake
Raspberry and almond financier
Assorted mini scones with homemade jams and French butter
Nai Harn water and freshly pressed fruit juice