

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

Suitable for Vegetarians



Contains pork



Suitable for Vegans



Nuts



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	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, imported Seville orange marmalade and French 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 fruit and Mango jam, imported Seville orange marmalade, Pineapple jam and Nutella

Baker's Basket Collection

THB 450

Chef's selection of freshly baked Danish, croissants, muffins & 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

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

French Toast

THB 400

French toast with honey and Chantilly cream

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

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, Vienna Chicken sausages served with white or brown toast and either Poached, Boiled, Fried or Scrambled eggs

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

Allow us to fulfil 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

Champagne Breakfast (Sharing for Two)

THB 5,500

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

Freshly Squeezed Seasonal Juices

Orange, Young coconut, Phuket pineapple and Fresh Mango

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	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, Prosciutto ham, Napoli Salami, Mortadella and in-house smoked free range chicken breast, accompanied by olives, cornichons, zucchini pickle, sundried tomatoes, extra virgin oil and rocket salad with freshly baked breads

Eggs Benedict with Serrano Ham

Two organic eggs, toasted English muffin, fresh ham, Hollandaise sauce

Or

Full English Breakfast

Crispy smoked bacon, slow roasted plum tomatoes, oyster mushrooms, Vienna chicken sausages and 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, Danish Pastries

Brown or White Toasted Bread with French butter and your choice of jams from

* jams or spreads available

Strawberry jam, Raspberry jam, Passion fruit and Mango jam, imported 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.

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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 to work 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 & Burgers

Ham and cheese Panini 🌾 🐷 **THB 400**
Finley sliced Paris ham with Wykes cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and then toasted in the Panini grill

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

Grilled Cajun Chicken Burger 🌾 🌶️ **THB 450**
Freshly grilled Cajun chicken on Brioche bun, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise

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

***All sandwiches & burgers are served with French fried and salad garnish**

Side Dishes

FRENCH FRIES 🌾 **THB 195**
GARDEN SALAD 🌱 **THB 195**
ROCKET AND PARMESAN SALAD 🥕 **THB 195**

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

Pizza

From 12:00PM – 9:30PM

- Margherita**   **THB 390**
Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil
- Prosciutto Pizza**   **THB 450**
Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil
- Spicy Salami Pizza**    **THB 450**
Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Napoli salami and a tiny pinch of dry chilli flakes

Pasta

- Spaghetti Tomato Ragu**   **THB 400**
Ragout of San Marzano tomatoes finished with torn basil and Reggiano Parmesan
- Spaghetti Carbonara**   **THB 495**
Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley
- Spaghetti Aglio e Olio**    **THB 450**
Sauté spaghetti with dry chilli flakes, lemon, garlic, olive oil and Italian chopped parsley
- Spaghetti Phad Kee Mao Pla-Muek**   **THB 550**
Stir fried squid with chilli, hot green peppercorns, oyster sauce and Thai basil

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 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

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|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Goong Hom Sabai 🌿🌶️ | THB 425 |
| Andaman shrimp marinated coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce | |
| Pha Goong 🌶️ | THB 525 |
| Lemongrass salad with local grilled prawn lime and chilli dressing | |
| Som Tam 🌶️🥜 | THB 295 |
| Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut | |
| Satay Gai 🌶️🥜 | THB 360 |
| Lemongrass salad with local grilled prawn lime and chilli dressing | |
| Poh Pia Goong Sod 🌶️ | THB 525 |
| Poached Rawai sea prawn, fresh local vegetable salad wrapped in rice paper rolls with sweet chili dipping sauce | |
| Pla Kapong Yum Samonpie 🌶️🥜 | THB 495 |
| Salad of deep-fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, Local lime, chilli, toasted peanuts and Thai style yum dressing | |

Soups

- | | |
|------------------------------------------------------------------------------|----------------|
| Tom Yum Goong 🌿🌶️ | THB 575 |
| Lemongrass-galangal broth, poached prawn and chilli | |
| Tom Kha Talay 🌶️ | THB 525 |
| Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass | |

Curries

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Gaeng Kiew Wan Gai 🌶️ | THB 525 |
| Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants | |
| Choo Chee Plas 🌿🌶️ | THB 650 |
| Locally caught sea bass steak served with aromatic, spicy, coconut milk red curry sauce, kafir lime leaf and red chilli and coriander | |

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🌿 dish contains gluten 🐷 dish contains pork 🥜 dish contains nuts 🌱 vegetarian dish 🌱 vegan dish 🌶️ spicy

Jasmine Rice and Noodle Dishes

Khao Pad 🌾	THB 380
Fried rice, vegetable and your choice of prawns, 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	
Jasmine Steamed Rice 🌿	THB 100
Phad Thai Goong 🌾 🥚	THB 550
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 rice noodles with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
Gai Phad Med Mamuang 🌾 🌶️	THB 400
Stir fried chicken with cashew nut and dry chilli	
Pla Kapong Yam Mamuang 🌾 🌶️	THB 600
Salad of chilled green mango with deep-fried sea bass	
Pla Phad Keun Chai 🌾	THB 450
Stir fried deep-fried sea bass with oyster sauce and Chinese celery	
Kana Phad Naman Hoi Sai Moo 🌾	THB 495
Stir fried pork with Kale, garlic and oyster sauce	
Goong Sauce Makham 🌾	THB 495
Stir fried white prawn with Tamarind sauce	

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🌿 vegan dish

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Desserts

SERVED 11.00AM- 10.00PM

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

All ice creams and sorbets are churned daily from scratch by our pastry team

Ice-Cream

Vanilla
Belgium dark chocolate
Salted caramel
Chalong Bay Rum & Raisin
Pistachio 
Coconut

Sorbet

Raspberry
Passion fruit
Lemon
Mango
Yogurt & Wild Flower Honey

Classic Tiramisu   THB 425

Layers of savoiardi biscuit, espresso coffee, Kahlúa flavoured mascarpone cheese and dark chocolate

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

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Junior Gourmet Traveller 2 – 11 years old

SERVED 11.00AM- 10.00PM

Snacks and Small Plates

Roasted Garden Tomato Soup	THB 350
Lightly Dressed Beach Garden Vegetable Salad 	THB 350
Southern Fried Style Chicken Strips  with vegetable sticks and garlic mayonnaise	THB 350
Oven Baked Garlic Bread  	THB 150
Chicken Satay with Peanut dipping sauce 	THB 250
Deep Fried Vegetable Spring Roll   with sweet chilli dipping sauce	THB 210

Main Courses

Southern Chicken Strips, Garden Salad, French Fries 	THB 400
Goujons of Sea Bass  French fries, garden peas & Tartar sauce	THB 400
Pizza Margherita  	THB 390
Thai Style Chicken Fried Rice 	THB 250
Spaghetti   With the following sauces, Cheese, Carbonara, or Tomato	THB 290

Something Sweet

Mixed Fruit Salad 	THB 180
Super Sundae  Chocolate and vanilla ice cream, with chocolate brownie, caramel and chocolate sauce and whipped cream with sprinkles	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
- Banana Delight mashed banana
- Homemade Unsweetened Greek Yogurt
- Eggs – Thai omelet, scrambled or hard boiled or traditional plain omelet or with cheese

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 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 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 olives

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