

Private BBQ 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**

THE NAI HARN
PHUKET

 LEADING
HOTELS®

The prices include 10% service charge and applicable government tax

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

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

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 Fishermen 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