

“Perhaps I should not have been a fisherman, he thought.  
But that was the thing that I was born for.” — Ernest Hemingway, The Old Man and The Sea

Global Cuisine from our  
Chef’s travels

APPETISERS

- CARPACCIO OF PASTURE RAISED TENDERLOIN 750  
Extra virgin olive oil, shaved parmesan, black olive, toasted pine nuts, torn basil, rocket and sea salt
- SEARED YELLOW FIN TUNA 750  
Seared tuna steak, avocado, watermelon, sugar snap peas and ponzu dressing with toasted sesame seeds
- PAN SEARED HOKKAIDO SCALLOP 740  
Textures of cauliflower and truffle oil
- GARDEN BEETS 480  
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 400  
Mixed salad leaf with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, and sherry vinegar dressing
- CHICKEN CAESAR SALAD 650  
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets
- BURRATA CHEESE 550  
Marinated mixed tomato salad with basil, pomegranate and toasted pine nuts aged balsamic and olive oil

SOUPS

- PUMPKIN, CUMIN AND CORIANDER VELOUTE 375  
Topped with coconut cream and toasted pumpkin seeds
- GREEN ASPARAGUS VELOUTE 375  
With poached hens egg and crispy bacon

CHEESE AND COLD CUTS

- CHEF’S CHEESE BOARD 585  
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 585  
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 585  
Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, silvered almonds lightly dressed rocket and freshly baked French baguette

BURGERS AND SANDWICHES

- THE NAI HARN BUTCHER’S BURGER 690  
Pasture raised Angus beef, grilled bacon, jack cheese with caramelised onion, salad and tomato chutney
- CAJUN CHICKEN AND BACON BURGER 620  
Grilled free-range Cajun chicken, smoked bacon, iceberg lettuce and BBQ sauce
- RAWAI SNAPPER GOUJONS 520  
In sesame bun, iceberg lettuce, tartar sauce

- ROAST CHICKEN ON SUNDRIED TOMATO BAGUETTE 425  
With pesto mayonnaise, rocket and tomato
- MINUTE ANGUS STEAK SANDWICH ON CIABATTA BREAD 500  
With Dijon mustard, caramelised onion, rocket and plum tomato
- SMOKED SALMON WITH HOMEMADE CREAM CHEESE AND CUCUMBER 500  
With freshly toasted sesame seed bagel and rocket
- BLT 400  
Smoked streaky bacon, iceberg lettuce and tomato with mustard mayonnaise on toasted white farmhouse loaf (Add grilled chicken 150 THB)

MAIN COURSES

FROM THE LAND

- PAN FRIED LOPBURI CHICKEN BREAST 700  
Garlic puree, wild mushrooms, herbed polenta and red wine jus
- PAN FRIED CUTLETS OF AUSTRALIAN BULTARRA SALT BUSH LAMB 1,250  
Babba ganoush, confit plum tomato, roasted zucchini, fondant potato and black olive jus
- GRASS FED AUSTRALIAN RIB EYE STEAK 1,050  
Rigatoni, mushroom, truffle gratin with a rocket and shaved parmesan salad
- HOMEMADE CUMBERLAND PORK SAUSAGES BY OUR CHEF NORN 650  
With creamy mustard mashed potato, onion and red wine gravy
- MEDITERRANEAN VEGETABLE GRATIN 600  
Layered Mediterranean vegetables, rich tomato, gratinated parmesan, garlic bruschetta and herb salad

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

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 a cruelty free, sustainable farm known as Surin farm in Chiang Mai which is in the north of Thailand, favoured for its fantastic marbling, outstanding flavour and juiciness

- WESTERN AUSTRALIAN BEEF TENDERLOIN 160 G 1,250
- WESTERN AUSTRALIAN RIB EYE STEAK 200 G 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

- CHEF’S VERY OWN IN HOUSE CURED GAMMON STYLE KUROBUTA PORK STEAK 620  
Crushed minted peas, triple cooked chips, roasted Phuket pineapple and free-range duck egg

LEAN AND CLEAN

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul

- CHARRED CAULIFLOWER SALAD 370  
Babba ganoush, toasted sunflower, pomegranate, and Romesco sauce
- HUA HIN WILD ROCKET SALAD 425  
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
- QUINOA SALAD 625  
Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy and peanut butter dressing
- RAW PUMPKIN RAVIOLI 510  
Fermented cashew nut cheese, raw marinated shimeji mushrooms and rocket leaf
- HUMBLE GREEN SALAD 400  
Avocado, capsicum, olives, asparagus, cucumber and lemon oil
- CHILLED ROYAL PROJECT ORGANIC TOMATO GAZPACHO 330  
Green basil oil and marinated olives
- PUMPKIN CUMIN AND CORIANER VELOUTE 375  
Topped with coconut cream and toasted pumpkin seeds

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
- Contains pork
- Suitable for Vegetarians
- Suitable for Vegan
- Spicy

## SIDES AND EXTRAS 150

SAUTÉ MUSHROOMS IN GARLIC  
And white wine cream sauce



WOK FRIED SEASONAL VEGETABLES

PANACHE OF GREEN VEGETABLES


FRENCH FRIES



GARDEN SALAD



## THE NAI HARN TRATTORIA

SPAGHETTI AGLIO E OLIO   420  
Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley


ANDAMAN SHELLFISH LINGUINI  600  
Local shellfish in a saffron and white wine cream sauce

SPAGHETTI RAGU   600  
Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan

SPAGHETTI CARBONARA   575  
Spaghetti with home cured pancetta, garlic, white wine free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley



TAGLIATELLE WITH ROASTED WOODLAND MUSHROOMS   550  
White wine and garlic cream sauce finished with black truffle and porcini and tarragon



TAGLIATELLE MARINARA   425  
Freshly cooked tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese



KHAO SOK MUSHROOMS  660  
Risotto of Khao Sok mushrooms, truffle, rocket and parmesan drizzled with olive oil

## PIZZA



MARGHERITA   390  
Garden tomato passata, mozzarella, and picked basil

SPICY BUTCHER   550  
Red wine salami, spicy chorizo, jalapeno pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella

CAPRICCIOSA   590  
Marinated artichoke mushrooms, chopped tomato, ham, black olive, free range hens egg and mozzarella cheese

HAWAIIAN   450  
Cured ham, Phuket pineapple, oregano and mozzarella cheese

MARINARA OF ANDAMAN SEAFOOD  590  
Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese

RED ONION AND GOAT'S CHEESE   450  
Stone baked pizza base with red onion marmalade, goat's cheese, aged balsamic and rocket


## SPECIAL ORDER 24 HOURS IN ADVANCE


AUSTRALIAN BEEF WELLINGTON 3,000  
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


WHOLE BOSTON LOBSTER 1,500  
Grilled with garlic and parsley butter, served with green salad and steamed baby potatoes


## Thai dishes from Chef Ann's Phuket Kitchen



### SALADS AND APPETIZERS



PHA GOONG  630  
Lemongrass salad with local poached prawn lime and chilli dressing



PLA KAPONG YUM MAMUANG  770  
Salad of chilled green mango with deep-fried sea bass

SOM TAM  330  
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut

YUM TALAY  650  
Salad of chilled poached local seafood and fresh lime juice

LAAB MOO   420  
Spicy minced pork salad, shallots, coriander, and betel leaves

YUM SOM O   360  
Pomelo salad with shallots, dried coconut, spring onion and dried shrimp

SATAY GAI   360  
Chicken satay served with cucumber pickles and peanut sauce

POH PIA PAK TOD   360  
Deep-fried vegetable spring rolls with sticky plum sauce

### SOUPS

TOM YUM GOONG  670  
Lemongrass-galangal broth, poached prawn and chilli

TOM KHA TALAY 630  
Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass

GAENG JUED 400  
Clear chicken broth, poached chicken, tofu, white lettuce, Cantonese greens garnished with Chinese celery and spring onion

### NOODLES

PAD THAI GOONG 715  
Fried rice noodles, white prawns, seasonal vegetables with condiment


GOONG OB WOON SEN 850  
Clay pot baked fragrant noodles, Koh Phuket Andaman white prawns, spring onion and fresh ginger

PAD SEE EW 350  
Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale

GUAY TIEW NAM GAI 300  
Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander

### JASMINE RICE DISHES

KHAO PAD 380  
Fried rice, vegetable and your choice of beef, pork, chicken or local seafood

KHAO PAD SAPPAROD  420  
Stir fried jasmine rice, yellow curry, Koh Phuket pineapple


KHAO PAD PRIK KLUE  420  
Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chilli


STEAMED JASMINE RICE 100  
STEAMED BERRY RICE 150

## THAI CURRY SELECTION

CHOO CHEE GOONG  860  
Andaman white prawn, dry red curry, coconut emulsion


GAENG KIEW WAN TALAY  640  
Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil

GAENG PHED PED YANG  550  
Red curry of roasted duck, grapes and small eggplants

PANANG NEUA  525  
Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kaffir lime leaf and red chilli


## WOK FIRED DISHES

PRIEW WAN GOONG 685  
Wok fried Rawai fishing village white prawns, pineapple, a sweet and sour sauce

GAI PAD MED MAMUANG  450  
Wok fried chicken, Koh Phuket cashew nuts and dried chilli

## SIGNATURE HERITAGE DISHES FROM CHEF ANN

NAM PRIK GOONG SIAB  220  
Phuket style shrimp dip, flavoured chilli, garlic, shallot with dried shrimp served with assorted daily market vegetables both cooked and raw

GOONG YANG SAUCE MAKAM  750  
Grilled Andaman white prawns in tamarind sauce and fried shallot


MOO HONG  540  
Southern Thai style stewed pork with cinnamon, star anise, palm sugar and soy sauce

SEN MEE MOO YANG    350  
Grilled pork neck with vermicelli and chili dipping sauce

POO NIM TOD KRATIEM PRIK THAI  400  
Deep fried soft shell crab with garlic and pepper sauce

NEUA TOON 600  
Stewed beef cheek with chili sauce

GAI TOD SAMUNPRAI  300  
Deep fried chicken with Thai herbs


PLA NEUNG MANAO  970  
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)

## DESSERTS

MANGO STICKY RICE  200  
With homemade coconut and mango sorbet

SELECTION OF HOMEMADE ICE CREAM AND SORBET 320  
Ice-Cream Sorbet  
Vanilla Raspberry  
Belgian dark chocolate Mixed berry  
Salted caramel Lemon  
Pistachio Passion fruit  
Strawberry Mango

HAND CUT SEASONAL FRESH FRUIT PLATTER 200

THE NAI HARN COOKIE SELECTION  410  
BAKED TO ORDER  
Chocolate crinkle, coconut and chocolate chip (9 pieces) (Please allow 20 minutes baking time)

CASHEW NUT AND PISTACHIO SEMIFREDDO 375  
With raspberry sorbet

BANOFFEE PIE 'THE NAI HARN' STYLE  350  
With homemade salted caramel ice cream

CREMA CATALANA 350  
With honeycomb and homemade chocolate ice cream

CRANACHAN OF COCONUT  350  
Mango and Madagascan vanilla

CLASSIC TIRAMISU  300