

THE NAI HARN PHUKET CREATES BESPOKE PRIVATE DINING EXPERIENCES TO COMPLEMENT ITS SPACIOUS TERRACES AND INSPIRING OCEAN VIEWS

Resort guests now enjoy a choice of six gourmet menus to enjoy al fresco on the generous terrace outside their room or suite terrace



The Nai Harn offers guests private dining option on the terrace of their room or suite. For high resolution version, click [here](#).

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PHUKET, THAILAND - The Nai Harn Phuket is already known for its gourmet cuisine, fine wines and dramatic oceanside location, but the luxury beach resort recently added a whole new level of exclusivity to guests' dining options.

The chef has created a choice of special private dining menus catering to couples seeking an intimate meal for two, or families and friends looking to host a more social BBQ, with Thai and International cuisine prepared and served on the spacious private terraces that connect to each of The Nai Harn's 130 rooms and suites, most of which also feature fabulous four-poster daybeds to lounge on before and after the feast.

Guests can savour a romantic dinner on their own secluded dining terrace under a canopy of sparkling stars while also exploring the exquisite flavours of Thailand's timeless culinary classics. Alternatively, they can indulge in the bounty of a succulent BBQ that blends the fruits of sea with the best of the land to create the perfect beachside feast.

Six delectable menus offer a unique combination of fine flavours to accompany the stunning

panoramic vistas of Nai Harn Bay. Guests can dine whilst drinking in the natural beauty of the resort's stunning hillside setting and gaze out across a bay dotted with sail boats with small islets decorating the picturesque horizon.

According to The Nai Harn's General Manager, Frank Grassmann, there is an ever increasing appetite amongst global guests for individual experiences that are personalised and unique.



The Nai Harn is known for its gourmet cuisine. For high-resolution image, please click [here](#).

“Private dining is perfect way to create an intimate and exclusive atmosphere, or to let guests chill out with a laid-back yet delicious meal on their own terrace,” he says. “There is real demand from sophisticated guests to dine without leaving the comfort of their room or suite. Yet they still want to enjoy the luxury of world class cuisine. As with our restaurant menus, the private-dining menus were specially designed to offer the freshest, most appetizing dishes and to help really define The Nai Harn Phuket as a world class gourmet dining destination.”

Options for guests in search of a unique and exclusive dining experience include the Phuket Heritage Candle Light Dinner, which comprises four courses showcasing dishes that are part of Thailand's culinary history. Meanwhile, for food lovers with more of an international taste there's a Mediterranean themed meal featuring whole baked seabass as a main course served with, crisp fresh garden vegetables.

The BBQ sets offer a choice of seafood only, or can include meat too, and they are prepared 'live' on the private terrace and served with fresh salad and a choice of sauces, sides and desserts. Diners can enjoy a relaxed Thai-style grill set featuring prawns skewered on lemongrass, swimmer crab, squid, and the local catch-of-the-day served with Thai spices, or tuck into a meaty Mediterranean grill including mint-spiced lamb kofka, rosemary and mascarpone chicken escalope, and Kurobuta pork skewers.

“In addition to private dining experiences, we also take our guests on a choice of culinary adventures at our all-day dining venue, Cosmo Restaurant, or in the resort's beachside eatery, Rock Salt. They can also enjoy dining at Reflections rooftop lounge and savour the fresh flavours of our newly opened Sushi & Sashimi Bar, Han-Sha, part of the same expansive rooftop space,” added Mr. Grassmann.

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About THE NAI HARN

THE NAI HARN offers the perfect blend of romance, adventure, indulgence and a genuine sense of heritage, perched above Thailand's best beach*, ranged along a lush hillside at the southern tip of Phuket. The hotel offers dress circle seats to the greatest shown on earth – the spectacle of an Andaman sunset set against the dramatic promontory of Cape Promthep, best viewed from the four-poster day bed on your private 40sq m terrace, or from the re-born Rooftop Deck at our bucket list-worthy daily Magic Hour and Sunset Salutation Ritual. Phuket's only hotel with a real sense of history has hosted luminaries from royals to heads of state to stars of stage and screen – where else but at THE NAI HARN can you take a luxury speedboat island hopping to James Bond Island ... while staying in the suite occupied by Roger Moore or Christopher Lee during filming of The Man with the Golden Gun? Offering guest rooms at least as capacious as the generous terraces and suites best described as sublime, THE NAI HARN has been completely redesigned to maximize its exceptional vistas. Minimally elegant with lavish touches and 'ah' moments, this comprehensive reimagining of Phuket's first luxury resort infuses contemporary style with a Southern Thai aesthetic, setting the scene for destination experiences informed by authenticity and local knowledge, new adventures on roads less travelled, and culinary experiences that define excellence. www.thenaiharn.com

*tripadvisor® Travelers' choice awards 2017.