

THE NAI HARN

PHUKET

THE NAI HARN TAKES HOME MADE CULINARY CREATIVITY AND SUSTAINABLE DINING TO NEW HEIGHTS ON PHUKET

Fresh food lovers can enjoy an irresistible spread of unique home-cured charcuterie, handcrafted artisanal sausages and house-made dairy products served by the sea



Exquisite home-cured charcuterie products at THE NAI HARN Phuket. For high resolution version, click [here](#).

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PHUKET, THAILAND - The culinary team at THE NAI HARN Phuket is elevating artisanal food to a whole new level by offering discerning diners an exceptional range of homemade delicacies that embrace the genuine flavours of clean cuisine.

The Charcuterie at THE NAI HARN is the only one of its kind on Phuket and showcases a range of magnificent meat products all made in house by Executive Chef Mark Jones and his talented kitchen team. Succulent selections include everything from perennial favourites like prosciutto, salami, chorizo and bresaola to a variety of tasty breakfast sausages including the famous *Merguez*, *Nuernberger* and *Cumberland* varieties. Guests with a taste for game can enjoy tender, juicy slices of duck breast and smoked fish adds to the medley of flavours to savour.

More unique gourmet choices offered daily at the resort's stylish seaview Cosmo restaurant include house-made soft cheeses and natural probiotic yoghurts. The whey from the cheese-making process is even bottled and served as part of the vitality juice section on the breakfast buffet. Meanwhile, rich homemade fruit jams complement the gluten-free, organic and spelt flour loaves and bakery items served warm from the resort's ovens.

"The natural goodness of fresh ingredients and the quality of our handmade food products

provides guests with a culinary experience to match THE NAI HARN's stunning natural bayside setting," says Frank Grassmann, General Manager of THE NAI HARN. "The high calibre of cooking also goes beyond the produce into the preparation and presentation," he adds.



The Nai Harn Phuket's dedicated in-house butcher Chef Norn. For high resolution version, click [here](#).

To guarantee only the best cuts of meat are served, Mr. Grassmann employs a professional Thai butcher, Khun Norn, who operates a dedicated butchery on the hotel premises and trained under Marc Frederic Berry, the famous consultant butcher to many Michelin star chefs in the UK. Khun Norn has also worked with Neil A. Watts, former chief butcher at The Savoy hotel in London.

Beyond THE NAI HARN's state-of-the-art kitchens, Chef Mark Jones' passion for quality food inspires him to seek out sustainable local produce whenever possible. Much of the seafood served at THE NAI HARN is sourced directly from local Phuket fishermen operating small boats. Chef Mark also regularly visits artisanal Thai farms to source the best meats and organic vegetables. He is a firm believer in a farm-to-table approach and follows it through with more than good intentions; even extending his reach north to Chiang Mai where he buys pork from sustainably raised pigs.

"Our commitment to sustainable food at THE NAI HARN means that we always serve fresh, healthy ingredients that support the livelihoods of local people while helping create and maintain socially and environmentally responsible food production," says Chef Mark. "The trend for so-called 'clean food' that uses only quality untainted ingredients is increasingly important to people, and one of the many reasons they choose to eat at our restaurants."

Cosmo Restaurant at THE NAI HARN serves an eclectic menu of healthy, flavourful dishes for lunch and dinner, including organic salads, grilled fish, and handmade pasta. Authentic Thai food also plays an important part, or foodies can dine in style at Rock Salt right by the ocean's edge, which boasts an ingredients-inspired menu of North African and Asia-Pacific delights. Upstairs, the tranquil, infinity-pool-edged Reflections lounge encourages informal grazing and will soon

feature another first for Phuket – the island’s only rooftop seaview sushi and sashimi bar.

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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.