

WELCOME TO PRIME, THE HOME OF SMOKE AND FIRE IN PHUKET

We're new, but our beliefs and products are very much rooted in the techniques and traditions of old. We love wagyu beef, dry-ageing, organic and free-range produce from incredible producers both from Europe and South East Asia. These all feature prominently – all cooked over smoke and fire.

Fire usage is the oldest form of cooking. In fact, it is an art in itself as we tame the fire and control the heat to draw out different flavours. Each type of heat gives a different balance of charred, smoky flavours, complimenting its inner juiciness.

All our beef is dry aged with Himalayan sea salt blocks to enhance flavour and moisture.

Whether it's Spanish octopus or barbecue glazed short rib, we make sure they are richly blistered around the edges and deliciously smoky in flavour.

Our *al fresco* venue showcases panoramic ocean views, an intimate setting for authentic cuisines as you watch the sunset.

Enjoy the breeze and pair each dish with fine wine, which is all handpicked by Asia's leading wine critic James Suckling.

— *Executive Chef, Mark Jones*

A P P E T I S E R S

SPANISH OCTOPUS

THB 795

Sous vide & chargrilled octopus, skordalia and gremolata.

La Spinetta Chardonnay Piemonte Lidia 2015, 93 points

THB 800 / 4,000

COLD SMOKED NATIVE HEBRIDEAN SALMON

THB 775

Lightly cured & cold Smoked Hebridean salmon, raw crispy fennel salad, dill, granny smith apple, lemon, extra virgin olive oil, fresh root wasabi mayonnaise.

Nals Margreid Pinot Grigio Alto Adige Hill 2018, Italy, 92 Points

THB 580 / THB 2,250

CORNISH MACKEREL

THB 600

Torched Cornish mackerel, ceviche of heirloom tomato, red onion, coriander, lime, chilli and extra virgin olive oil finished with Himalayan salt.

Leitz Riesling Rheingau Eins - Zwei - Dry Trocken 2018, Germany, 90 points

THB 640 / 2,550

CROTTIN DE CHAVIGNOL

THB 675

Wood fire oven baked heirloom beetroot, with baked Crottin de Chavignol goat's cheese, aged balsamic, wild rocket, toasted pine nuts and Italian extra virgin olive oil.

Poggio al Tesoro Bolgheri Rosato Cassiopea 2018, 92 points

THB 430 / 1,900

TARTARE OF ANGUS BEEF FILLET

THB 700

Smoked olive oil, powdered porcini, shaved Italian summer truffle and Parmesan crackling.

Viña Tarapacá Cabernet Sauvignon Valle De Maipo Gran Reserva 2017, Chile, 93 points

THB 520 / THB 2,100

CHARCUTERIE BOARD

THB 695

Here at The Nai Harn Phuket we make a variety of signature cold cuts, Cugusi Pecorino di Pienza Rosso cheese with a selection of pickles, chutneys, freshly baked bread and fine mustard.

El Enemigo Malbec Mendoza 2015, Argentina, 92 points

THB 630 / 2,550

M A I N C O U R S E S

JACK CREEK ANGUS BBQ GLAZED SHORT RIB

THB 2,000

48 hour sous vide Jack Creek Angus short rib marinated in our very own rub and glazed in BBQ sauce and then finished in the wood fired oven, charred baby corn and horseradish slaw, Cajun roasted baby potatoes and baby carrots

Marchesi di Barolo Barbera d'Alba Peiragal 2015, 90 points

THB 960 / 4,800

FILLET OF GILT HEAD SEA BREAM

THB 1,650

Jerusalem artichoke, fine green beans, samphire, Lilliput capers, shallot, Italian parsley, Lemon, brown butter and rocket

Lapostolle Chardonnay Valle de Casablanca Cuvée Alexandre Atalayas Vineyard 2016, Chile, 93 points

THB 650 / 2,600

CORAL TROUT

THB 1,650

Masala marinated, cooked over charcoal, pickled fennel salad, curry mayonnaise.

Van Volxem Riesling Mosel Saar 2018, Germany, 90 points

THB 770 / 3,300

YOGURT MARINATED BULTARRA LAMB RUMP

THB 1,650

Yogurt, cumin, coriander and garlic marinated rump of lamb cooked sous vide and finished in the wood fire oven, with a medley of chargrilled zucchini, roasted cherry tomatoes, baby eggplant, and quinoa with chermoula garnish and fresh pomegranate.

Monte Antico Toscana 2015, Italy, 90 points

THB 440 / 2,100

**STANBROKE DIAMANTINA WAGYU FLANK STEAK
GRAIN FED FOR 400 DAYS**

THB 1,700

Chargrilled to perfection, with duck fat cooked potatoes, confit garlic, caramelised onion purée, air dried plum tomato, tender greens and chimichurri sauce.

Cogno Barbera d'Alba Bricco dei Merli 2017, 91 Points

THB 765 / 3,050

**RANGER VALLEY BLACK ONYX
WAGYU SIRLOIN MARBLE SCORE 6**

THB 2,500

Chargrilled to your liking served with truffle pomme purée, charred Romanesco cauliflower, and red wine jus.

Clos d' Agon Catalunya Tinto 2011, Spain, 93 points

THB 1,050 / 5,300

**B E E F T O S H A R E
(FOR 2 OR MORE)**

**RANGER VALLEY BLACK ONYX ANGUS CÔTE DE BOEUF
MARBLE SCORE 3 AND 270 DAYS GRAIN FED**

THB 5,750

Prime 30 day dry aged Côte de Boeuf, cooked over flame and oak chips, with truffle pomme purée, wood fire roasted vegetables, onion purée and red wine jus.

Damilano Barolo Cannubi 2014, Italy, 95 points

THB 1,100 /4,800

D E S S E R T

ROCK SALT FROZEN YOGHURT

THB 350

Home made sorbet, freshly diced mango,
milk chocolate flakes and dehydrated raspberries

TRIPLE CHOCOLATE BROWNIE AND CHALONG BAY RUM SUNDAE

THB 395

Layers of Dulce de leche, chocolate sable, crème Chantilly
and Chalong Bay rum and raisin ice cream

PASSION FRUIT AND MANGO ETON MESS

THB 395

Classic Eaton mess with a local twist, Chanlilly cream,
Crisp meringue, local mango and passion fruit with passion sorbett

TAHITIAN VANILLA & COCONUT PANNA COTTA

THB 395

with a mixed berry compote

MORE WHITE WINE

La Spinetta Chardonnay Piemonte Lidia 2015

93 points

Plenty of smoky oak here, but the concentrated, dried-pear character takes it in its stride. Vibrant for a 2015 with a ton of energy at the long, clean finish.

THB 4,000

Enrico Serafino Gavi 2017

91 Points

A clean white that shows peaches, apricots and sliced apples. Medium to full body, a pretty texture and a lovely, crisp finish.

THB 2,970

Neudorf Sauvignon Blanc Nelson 2017,

New Zealand, 92 points

A rich and flavoursome sauvignon with subtly creamy complexity adding interest to the ripe mangoes and guava. The palate has a smooth, ripe array of melon and peach flavors.

THB 3,000

Vasse Felix Chardonnay Margaret River Filius 2017,

Australia, 92 points

Aromas of stones and cooked apples. Cream and pralines, too. Medium body, lovely fruit and acidity. So satisfying

THB 2,700

MORE RED WINE

Castellare Di Castellina Chianti Classico Riserva 2016, 91 points

A ripe and plummy Chianti Classico that shows a lot of blackberry pastille, in addition to vanilla and spice box. Round and chewy on the palate with plenty of dark fruit and a concentrated finish.

THB 3,900

Santa Carolina Cabernet Sauvignon Valle de Maipo Reserva de'Familia 2015, Chile, 91 points

Tight and juicy with blackberry and bitter chocolate character. Medium body, tight tannins and a savory finish.

THB 2,950

Bad Boy Bordeaux 2014, France, 90 points

Earthy and spicy with dried berries and hints of new leather. Medium body, juicy fruit and a savory finish.

THB 3,270

Shafer Vineyards Napa Valley Stags Leap District One Point Five 2013, USA, 96 points

Blueberries, minerals, dried herbs and spices on the nose follow through to a full to medium body with a fantastic linear palate that gives the wine super energy and harmony. Goes on for minutes. Lots black licorice and stones at the end. 95% cabernet sauvignon with hints of merlot, malbec and petit verdot.

THB 6,500

Casanova Di Neri Brunello Di Montalcino Tenuta Nuova 2011, Italy, 94 point

A warm and upfront with so much cherry and ripe strawberry aromas and flavors. Full body with depth. Dense and juicy. Layered and flavorful, too.

THB 7,130

B E F O R E D I N N E R

LOCAL BEER

Chang 330 ml.	THB	200
Phuket 330 ml.	THB	200
Singha 330 ml.	THB	200

LIGHT BEER

My Beer 330 ml.	THB	200
San Miguel Light 330 ml.	THB	200

LOCAL CRAFT BEER

Chalawan Pale Ale 330 ml.	THB	310
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ALCOHOL FREE BEER

Clausthaler Classic 330 ml.	THB	350
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IMPORTED BEER

Asahi 330 ml.	THB	200
Carlsberg 330 ml.	THB	200
Heineken 330 ml.	THB	200
Corona 330 ml.	THB	385
Erdinger Urweisse 500 ml.	THB	480

CLASSIC DRINKS

B&B	THB	360
Brandy and Benedictine.		

Charlie Chaplin	THB	650
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Created and originally served at New York's Waldorf-Astoria prior to 1920.

Sloe Gin, Apricot Liqueur, Lime

BLOOD AND SAND	THB	360
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Whisky, Vermouth, orange juice, Cherry Heering.

BLOODY MARY	THB	360
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Vodka and tomato juice

GIMLET	THB	360
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Gin, Lime Cordial and lime juice

HARVEY WALLBANGER	THB	360
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Vodka, Galliano and Orange Juice.

MANHATTAN	THB	360
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Bourbon, Italian Vermouth, Angostura bitters.

MOSCOW MULE	THB	360
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Vodka, lime, Angostura and ginger beer.

RAMOS GIN FIZZ	THB	360
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Gin, Cointreau and lime juice.

OLD FASHIONED	THB	360
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Brown sugar soaked with Angostura bitters and Bourbon.

RUSTY NAIL	THB	360
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Drambuie and Scotch whisky.

SIDE CAR	THB	360
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Brandy, Triple Sec, lime juice and syrup

TOM COLLINS	THB	360
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Gin, lime juice, syrup and soda

A F T E R D I N N E R

Jägermeister	THB	320
Limoncello	THB	300
Amaretto di Saronno	THB	350

GRAPPA

Tignanello	THB	510
Sperss Gaja	THB	520

RUM

Captain Morgan Dark	THB	300
Appleton	THB	320
Sailor Jerry Spice	THB	350
Pyrat X.O.	THB	590
Ron Zacapa 23 years	THB	590

BOURBON WHISKEY

Jim Beam	THB	300
Wild Turkey	THB	320
Jack Daniel's	THB	430
Jack Daniel's Single Barrel	THB	860
Jefferson's Reserve Very Old	THB	890

STILL MINERAL WATER

Evian 500 ml.	THB	140
Evian 750 ml.	THB	280
Acqua Panna 500 ml.	THB	190
Acqua Panna 750 ml.	THB	280
Vos Still water 375 ml.	THB	220
Speyside Glenlivet 330 ml.	THB	150

SPARKLING MINERAL WATER

Speyside Glenlivet 330 ml.	THB	150
San Pellegrino Glass 500 ml.	THB	180
San Pellegrino 750 ml.	THB	280

COFFEE

Americano	THB	165
Espresso	THB	145
Caffe Latte	THB	165
Cappuccino	THB	165
Flat White	THB	165
Latte Macchiato	THB	165
Caffe Mocha	THB	165
Ristretto	THB	145
Espresso Macchiato	THB	165

WHERE'S OUR BEEF FROM?

FILLET

1824 Australian Agricultural Company

Pasture raised in the lush green lands of Queensland and the Northern Territory, once slaughtered the beef is then wet aged for 20 days. When the beef arrives here at the Nai Harn our skilled butchery team trim and dry age the beef for a further 10-12 days to improve flavour, tenderness and succulence.

CÔTE DE BOEUF

Rangers Valley

Rangers Valley most premium cut of beef, grain fed for 270 days, the ultimate tender cut for sharing, dry aged by us here at Prime for 30-50 days in our custom built dry aging cabinet with Himalayan salt block tiles to improve flavour and juiciness, well worth the wait.

RIBEYE

Rangers Valley Wagyu F1 Marble Score 6 (grain fed for 360 days)

Mark's favourite cut and certainly one for the steak connoisseur. We get this black Angus, Tajima wagyu beef from Rangers Valley in Australia. The beef has been raised in the cool climate of the New England Tablelands and then finished on grain for 360 days with incomparable marbling quality.

WAGYU FLANK STEAK

Stanbroke Diamantina (grain fed for 400 days)

Owned by the Menegazzo family, from paddock to plate, they have full control of their entire beef production process. The Diamantina Brand product range offers the highest levels of tenderness, juiciness and flavour. This secondary cut really is a premier cut for flavour.

SHORT RIB

Stanbroke (grain fed for 120 day)

Our short ribs go through a very long and slow process. Marinated in salt, brown sugar, smoked Spanish paprika, red capsicum flakes, star anise and a secret ingredient as a dry rub for 4 days, cooked in sous vide for 48 hours at 61 degrees Celsius, glazed in our signature barbeque sauce and baked in our wood fired oven to give the soft tender meat a crunchy caramelised bark on the outside with meat so tender it leaves the bones clean after cooking.

WHAT IS WAGYU?

Wagyu cattle takes beef to another level. Wagyu is known worldwide for its melt in your mouth texture, depth of flavour and tenderness. Wagyu refers to a breed of cattle developed in Japan, made famous in the Kobe region that are genetically predisposed to intense marbling. Not only is the marbling intense, but so is the eating experience. Wagyu delivers increased flavour due to its softer fat composition, higher proportion of healthier unsaturated fats and finer meat texture.

Wagyu beef is available in five categories from F1 through Full Blood

F1

Cattle are the first offspring of Full Blood Wagyu and another breed, producing 50% Wagyu.

F2

Is the second-level cross from an F1 and a Full Blood Wagyu, producing 75% Wagyu.

F3

Is from the third-level cross of an F2 and a Full Blood, producing 87% Wagyu.

F4

Is from the fourth-level cross of an F3 and a Full Blood and considered a Purebred Wagyu.

Full Blood

Full Bloods are from Wagyu bred exclusively with assured pedigree to their Japanese ancestors.

MARBLE SCORING

Wagyu is renowned for its marbling in the form of intramuscular fat which appears as fine flecks within the muscle. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavour, giving Wagyu an exceptional eating experience.

Wagyu cattle that are Full Bloods have the highest level of marbling of any beef breed.

In Australia Wagyu Full Bloods are fed for 400 – 650 days with the aim of producing a marble score of at least 8+.

Crossbred Wagyu are fed for 350 – 450 days with the objective of producing a marble score of 5 – 7+.

OTHER GREAT INGREDIENTS

HEBRIDEAN SALMON

100 % Scottish salmon, this Hebridean salmon, is the heir to ancestral bloodline stretching back a millennia. It grows in the cold and stormy waters, is robust, lean and noticeably firmer. It offers a distinctive fresh, firm and succulent taste of the Scottish Islands.

The salmon are bred from wild salmon which are harvested for their eggs in the Sgealtair Loch system and then raised in the Lochs free from GMOs, steroids, hormones or colourants in their feed.

CHARCUTERIE AND SAUSAGE

All charcuterie and sausage are made in-house by our own butcher Khun Sornchai Rangvad or Chef Norn as we like to call him. This project started back in 2012 under the guidance of Master Charcutier Marc Frederic Berry. With time and more knowledge, we began to understand that providing top quality charcuterie wasn't just about techniques and recipes but has to do with the quality of the pork itself. After numerous visits to the north of Thailand we discovered a pedigree farm near Chiang Mai farming breeds such as Large White, Duroc and our personal favourite Black Berkshire Pig also known as Kurobuta. Since then we have been perfecting our cold cuts such as Lomo, Lonza, Coppa, Pancetta, Porchetta, beef Bresaola, our signature red wine and garlic salami, Chorizo and prosciutto style hams. You can see them air drying and curing in our dry aging cabinet display, curing and maturing.

BULTARRA LAMB

The lamb we use at Prime is Australian Bultara salt bush lamb from New South Wales. The farm is 6th generation family owned in Port Augusta in the heart of pastoral South Australia's pristine Saltbush country. Saltbush Livestock lambs are grown on saltbush and native grasses. Certified organic the lamb is seasoned on the hoof with robust and rich flavours, while still delicate enough to carry exceptional spice blends and an exceptional fresh clean taste. In my opinion is the finest Australian lamb available in Thailand.

CORAL TROUT

From the Rawai seafood fishing village nearby Naiharn Bay. All of our seafood here at the Nai Harn is delivered fresh daily sometimes even twice daily on demand from the local fishermen using only traditional techniques. Coral Trout also known as Pla Gow Yum Sa Wat meaning red grouper with delicious sweet flesh is a serious contender for the best fish from the Andaman. This fish is truly amazing.

CHEESE

All cheese here on the menu are the finest we can find. Expect to find Parmigiano Reggiano, 28 months aged, with an incredible bite of umami and sharpness. Crottin de Chavignol from one of the most famous and oldest food establishments in Eastern France, cave aging their cheese using techniques that have been passed down generation upon generation.

CUGUSI PECORINO DI PIENZA ROSSO

This red rinded Pecorino from Tuscany in Italy, made from pasteurised sheep's milk, is a semi hard cheese matured for at least 40 days. As the cheese ripens it is treated with tomato sauce. This technique is used to add acidity to the cheese. This cheese comes from a producer called Caseificio Cugusi in Montepulciano, Tuscany. This area is particularly famous for its amazing vineyards, olive groves and herb rich pastures which lend their flavour to this amazing cheese and has been produced there since 1946, first by Raffaele Cugusi and his wife.

PRIME

→ ROCK SALT ←