

BREAKFAST

SERVED 07:00AM – 10:30AM

Fruit and Juices

Juices

THB 180

A selection of the best fruits, sourced locally from farm Producers in Phuket and Phang-Nga Provinces, then cold pressed by our talented bar team. We have the following flavours

Available; orange, young coconut, Phuket pineapple.

Should there be a flavour you didn't see on the list, please ask us and we will do our best to Deliver your request accordingly.

Seasonal Fresh Fruit Cut Fresh to Order

THB 350

Please select your five(5) favourite fruits from our list:

Bananas	Mango*	Dragon fruit
Green apple	Orange	Papaya
Passion fruit	Watermelon	Pineapple

**Subject to seasonal availability please ask your order taker*

From The Nai Harn Beach Bakery

Basket Full of Freshly Baked Pastries and Croissants

THB 500

Croissants, Danish pastry, Pain au chocolate, assorted rolls, selection of white or brown toast. Served with a selection of handmade jams, imported Seville orange marmalade and French butter (*unsalted and salted available on request*)

**Please choose from the list below which jam or spread you would like*

Strawberry jam, Raspberry jam, Passion fruit and Mango jam, imported Seville orange marmalade, Pineapple jam and Nutella

Baker's Basket Collection

THB 450

Chef's selection of freshly baked Danish, croissants, muffins & pain au chocolate style pastries

House-Made Granola

THB 450

With Greek yogurt, berry compote or freshly diced mango

Artisan Dairy Available at Your Request

Whole milk	THB 100
Skimmed milk	THB 100
Soya milk	THB 100
Almond milk	THB 130
Oatmilk	THB 130

Waffles

Belgian Waffles

THB 400

With a Belgium dark chocolate sauce, sliced banana with Chantilly cream

French Crêpes

THB 300

Simply finished with a light dusting of sugar and freshly cut lemon

French Toast

THB 400

French toast with honey and Chantilly cream

Cooked Breakfast Selection

All of our eggs are free range and sourced from Hill tribes of northern Thailand

Full English Breakfast

THB 650

Crispy smoked bacon, slow roasted plum tomatoes, oyster mushrooms, Vienna Chicken sausages served with white or brown toast and either Poached, Boiled, Fried or Scrambled eggs

Eggs Benedict

THB 450

Two organic eggs, toasted English muffin, fresh ham, hollandaise sauce

Eggs Florentine

THB 450

Two organic eggs, toasted English muffin, spinach, hollandaise sauce

Kai Jeaw

THB 350

Three organic eggs, fish sauce, pepper, steamed rice, Sriracha sauce and coriander

Free Range Whole Egg or Egg White Omelette with Dressed Salad

THB 350

*Please choose from the list below what filling you would like

Fresh ham, bacon, mushroom, onion, capsicum peppers, tomato, chilli, spring onion, Gouda cheese

WESTERN

SERVED 11:00AM- 10:00PM

Appetizers

Prosciutto ham 🐷

THB 695

Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

Garden Salad 🌿

THB 420

Avocado, capsicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing

With Grilled Chicken THB 775 , Seared Tuna THB 900 or Seared Salmon Fillet THB 1,075

Caesar Salad 🌿

THB 590

Cos lettuce, garlic croutons, bacon lardons tossed in Caesar dressing with shaved Parmesan cheese and anchovy fillets

With Grilled Chicken THB 710 , Seared Tuna THB 985 or Seared Salmon Fillet THB 1,160

Classic smoked salmon 🐟

THB 595

Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

Falafel

THB 500

Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

Pumpkin cumin and coriander veloute 🌿

THB 375

Topped with coconut cream and toasted pumpkin seeds

Sandwiches & Burgers

Ham and cheese Panini 🐷

THB 475

Finley sliced Paris ham with Wykes cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and then toasted in the Panini grill

Club Sandwich 🌿🐷

THB 525

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

Cajun fried chicken & blue cheese Burger 🌿🍷

THB 650

Signature fried free range chicken breast in a Cajun breading with a ranch style blue cheese dressing, spicy jalapeno, iceberg lettuce, red onion and homemade zucchini pickles

Royal with cheese Burger 🌿

THB 750

Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce

**All sandwiches & burgers are served with French fried and salad garnish*

Side Dishes

French Fries 🌿🌿

THB 195

Garden Salad 🌿

THB 195

Panache of Green Vegetables 🌿

THB 220

Jasmine Steamed Rice

THB 100

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerances.

🐷 Contains Gluten 🐷 Contains Pork 🌿 Dish contains nuts 🍷 Vegetarian Dish 🌿🌿 Vegan Dish 🍷 Spicy

Pizza

AVAILABLE FROM 12:00PM – 9:30PM

Margherita Pizza

THB 475

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil

Prosciutto Pizza

THB 650

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

Spicy Salami Pizza

THB 625

San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili flakes

Marinara Pizza

THB 475

San Marzano tomatoes, oregano, finely sliced garlic and extra virgin olive oil

Capricciosa Pizza

THB 650

San Marzano tomato sauce, Fior Di Latte, Paris ham, mushrooms, artichokes and black olives.

Pasta

Rigatoni al Pomodoro

THB 525

Ragout of San Marzano tomatoes finished with torn basil and Reggiano Parmesan

Spaghetti Carbonara

THB 645

Home cured Pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

Spaghetti Aglio e Olio

THB 550

Dry chili flakes, lemon, garlic, olive oil and Italian chopped parsley

Paccheri Pasta a La Norma

THB 580

Paccheri pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Pecorino cheese

Rigatoni Rigate Amatriciana

THB 625

With a sauce of San Marzano tomatoes, crispy Pancetta, ripped basil and finished with Pecorino Romano cheese

THAI

SERVED 11:00AM – 10:00PM

Salads and Appetizers

- Goong Hom Sabai** 🍤 THB 465
Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce
- Pha Goong** 🍤 THB 525
Lemongrass salad with local grilled prawn lime and chilli dressing
- Som Tam** 🍋 🍤 THB 330
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut
- Satay Gai** 🍗 🍋 🍤 THB 450
Chicken Satay served with cucumber pickles and peanut sauce
- Laab Moo** 🍖 🍋 THB 425
Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment
- Pla Kapong Yum Samonpie** 🍷 🍋 🍤 THB 565
Salad of deep-fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, Local lime, chilli, toasted peanuts and Thai style yum dressing
- Gai Todd Bai Makrood** 🍗 🍋 THB 375
Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kaffir lime leaf and served with sweet chilli sauce

Curries

All curries served with rice.

- Gaeng Kiew Wan Gai** 🍗 🍋 THB 550
Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants
- Choo Chee Pla** 🍷 🍋 THB 650
Locally caught sea bass steak served with aromatic, spicy, coconut milk red curry sauce, kaffir lime leaf and red chilli and coriander
- Panang Neua** 🍷 🍋 🍤 THB 650
Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kaffir lime leaf

Jasmine Rice and Noodle Dishes

Khao Pad

Fried rice with vegetable, egg, and your choice of prawns, pork, chicken
With Prawn THB 450 , Pork THB 425 , Chicken THB 425 or Beef THB 450

Phad Krapow Kai Dow

Hot & Spicy stir-fried your choice of meat, hot basil, chilli, garlic served with steamed Jasmine rice and topped with a fried free-range hen's egg
With Prawn THB 450 , Pork THB 425 , Chicken THB 425 or Beef THB 450

Phad Thai Goong

Stir fried rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanuts and Phad Thai sauce

THB 575

Khao Phad Poo

Stir fried local crab with steamed Jasmin rice, yellow curry powder & egg, onion, garlic, carrot and spring onion

THB 595

Khao Phad Prik Poo

Stir fried local crab with chili and garlic

THB 595

Phad See Ew

Stir fried flat rice noodles with your choice of meat, garlic, egg, oyster sauce, white pepper, new season carrot and green kale with your choice of
With Prawn THB 450 , Pork THB 425 or Chicken THB 425

Gai Phad Med Mamuang

Stir fried chicken with cashew nut and dry chili

THB 490

Soups

Tom Yum Goong

Lemongrass, galangal broth, poached prawn and chili

THB 550

Tom Kha Talay

Rawai seafood, poached in coconut milk with galangal and lemongrass

THB 660

DESSERT

SERVED 11.00AM- 10.00PM

Hand Cut Seasonal Fresh Fruit Platter

THB 250

Chef's selection of seasonal, local fresh fruits

(Please ask your order taker for today availability)

Chef's Selection of Ice Cream & Sorbets

THB 360

All ice creams and sorbets are churned daily from scratch by our pastry team

Please choose 3 scoops from the list below

Ice-Cream : Vanilla, Belgium dark chocolate, Salted caramel, Chalong Bay Rum & Raisin, Pistachio  , Coconut

Sorbet : Raspberry, Passion fruit, Lemon, Mango, Yogurt & Wild Flower Honey

Classic Tiramisu

THB 425

Layers of savoiardi biscuit, espresso coffee, Kahlúa flavoured mascarpone cheese and dark chocolate

JAPANESE

AVAILABLE ON WEDNESDAYS TO SUNDAYS
FROM 06:00 PM. - 09:00 PM.

Sashimi Platter 🍣

Hand cut premium selection including Yellow Fin Tuna,
Hamachi, Scottish Salmon, Okinawa Hotate,
Hokkigai, Tako, Wasabi, Daikon Radish, Ouba Leaf, Pickled Ginger
and Shoyu Sauce

THB 3,450

Hamachi – King Fish 🍣

THB 450 (5 slices)

Akami – Yellow Fin Tuna 🍣

THB 450 (5 slices)

Shaké – Scottish Salmon 🍣

THB 450 (5 slices)

MAKI ROLLS

Shaké Roll 🍣

THB 560

Scottish Salmon, Ikura Salmon Roe, Japanese Mayonnaise, Avocado,
Cucumber, Sweet Egg & Spring Onion

Spicy Tuna Roll 🍣🌶️

THB 475

Yellow Fin Tuna, Nori, Japanese Cucumber, Layu Oil,
Togarashi Dry Chilli Flake

California Maki Roll 🍣

THB 475

Avocado, soft cheese, Tamago egg, Japanese cucumber & Tobiko

Hiyashi Wakame Salad 🍣

THB 150

Fresh Wakame Seaweed, TobikoRoe and Toasted Sesame

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Junior Gourmet Traveller 2 – 11 years old

SERVED 11.00AM- 10.00PM

Snacks and Small Plates

Roasted Garden Tomato Soup 🌿	THB 350
Lightly Dressed Beach Garden Vegetable Salad 🌿🌿	THB 350
Southern Fried Style Chicken Strips 🌿 with vegetable sticks and garlic mayonnaise	THB 350
Oven Baked Garlic Bread 🌿	THB 150
Chicken Satay with Peanut dipping sauce 🌿🌿	THB 250
Deep Fried Vegetable Spring Roll 🌿🌿 with sweet chilli dipping sauce	THB 210

Main Courses

Southern Chicken Strips, Garden Salad, French Fries 🌿	THB 400
Goujons of Sea Bass 🌿 French fries, garden peas & Tartar sauce	THB 400
Pizza Margherita 🌿🌿	THB 390
Thai Style Chicken Fried Rice 🌿	THB 250
Spaghetti 🌿🐼 With the following sauces, Cheese, Carbonara, or Tomato	THB 290

Something Sweet

Mixed Fruit Salad 🌿🌿	THB 180
Super Sundae 🌿 Chocolate and vanilla ice cream, with chocolate brownie, caramel and chocolate sauce and whipped cream with sprinkles	THB 180
Selection of Mixed Ice Creams and Sorbets 🌿🌿	THB 180

Complimentary Baby Food

SERVED 08.00AM- 10.00PM

For babies aged up to 24 months

**All food pasteurized and no salt, pepper or sugar added, should you have any special requirements do let us know and we will do our very best for you*

Rice and chicken porridge
Pumpkin and soft pasta with white fish 🌿
Potato, peas and chicken
Mashed banana
Homemade Unsweetened Greek Yogurt
Eggs – Thai omelet, scrambled or hard boiled or traditional plain omelet or with cheese

LATE NIGHT MENU

SERVED 10:00 PM – 12:00 AM (Last orders 11:45 PM)

Poh Pia Pak Tod 🍴🌿

THB 395

Deep-fried vegetable spring rolls with sticky plum sauce

Gai Pad Med Mamuang 🍴🌿🌶️

THB 490

Wok fried chicken, Koh Phuket cashew nuts and dried chili

Khao Pad 🍴🌿🌶️

Fried rice with vegetable, egg, and your choice of prawns, pork, chicken

With Prawn THB 450 , Pork THB 425 , Chicken THB 425 or Beef THB 450

Phad Krapow Kai Dow 🍴🌶️

Hot & Spicy stir-fried your choice of meat, hot basil, chilli, garlic served with steamed Jasmine rice and topped with a fried free-range hen's egg

With Prawn THB 450 , Pork THB 425 , Chicken THB 425 or Beef THB 450

Garden Salad 🌿🌿

THB 420

Avocado, capsicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing

With Grilled Chicken THB 775 , Seared Tuna THB 900 or Seared Salmon Fillet THB 1,075

Royal with cheese Burger 🍴

THB 750

Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce

* All sandwiches and burgers are served with french fries and salad garnish

Club Sandwich

THB 525

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on farm house white bread.

Served with French fried and salad garnish

Rigatoni al Pomodoro 🍴🌿

THB 525

Ragout of San Marzano tomatoes finished with torn basil and Reggiano Parmesan

Margherita Pizza 🍴🌿

THB 475

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil

Prosciutto Pizza 🍴🌿🌶️

THB 650

San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

Spicy Salami Pizza 🍴🌿🌶️🌶️

THB 625

San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili

Hand Cut Seasonal Fresh Fruit Platter 🌿🌿

THB 250

Chef's selection of seasonal, local fresh fruits (Please ask your order taker for today availability)

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Sorbet : Raspberry, Passion fruit, Lemon, Mango, Yogurt & Wild Flower Honey

Classic Tiramisu 🍴🌿

THB 425

Layers of savoiardi biscuit, expresso coffee, Kahlúa flavoured mascarpone cheese and dark chocolate

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