

## APPETISERS

PEAR & ROQUEFORT 🍷🍷 Salad of Nashi pear, Roquefort cheese, candied pecans, romaine hearts, rocket and pommery mustard dressing	THB 650
ASPARAGUS 🍷 Grilled asparagus spears, aged parmesan, rocket, poached egg and hollandaise	THB 595
HOKKAIDO SCALLOP Pan seared scallops, yellow curry and cauliflower, pumpkin seeds and coriander oil	THB 800
PROSCIUTTO HAM 🍷 Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts	THB 610
THE NAI HARN SALAD 🍷 Mixed salad leaves with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, and sherry vinegar dressing	THB 400
CHICKEN CAESAR SALAD 🍷🍷 Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets	THB 650
TARTAR OF BAKED BEETROOT 🍷 Salt baked beetroot tartar, aged balsamic, Maldon sea salt and horseradish sour cream	THB 625

## SOUPS

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

## CHEESE AND COLD CUTS

CHEF'S CHEESE BOARD 🍷🍷 With Roquefort, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, apple sultana and apple chutney with freshly baked ciabatta	THB 585
COLD CUT BOARD 🍷🍷 Selection of cold cuts cured here at The Nai Harn, complimented by zucchini pickle, olives, cornichons, rocket salad and freshly baked ciabatta	THB 585
CHEESE AND CHARCUTERIE BOARD 🍷🍷 Selection of cold cuts complimented by Manchego cheese, sundried tomatoes, marinated olives, slivered almonds lightly dressed rocket and freshly baked ciabatta	THB 585

## BURGERS AND SANDWICHES

CLASSIC TUNA MAYONNAISE SANDWICH 🍷 Tuna mayonnaise with cucumber, tomato and red onion	THB 525
GARLIC AND LEMON MARINATED CHICKEN SANDWICH 🍷 Chargrilled marinated chicken breast with an onion, cucumber and tomato salad, warm pita bread and tzatziki sauce	THB 625
CLUB SANDWICH 🍷🍷 Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, Lettuce with mustard mayonnaise on farm house white bread	THB 550

THE NAI HARN BUTCHER'S BURGER 🍷🍷 Hand ground and seasoned patty char grilled and served in a freshly baked brioche bun with crumbled blue cheese and red onion marmalade, fresh tomato and lettuce	THB 690
MINUTE ANGUS STEAK SANDWICH 🍷 Plancher roasted minute steak, caramelised onions, rocket, tomato, Dijon mustard mayonnaise topped with free range hen's egg, grilled Greek style pita bread and beer battered onion rings	THB 750

\*All sandwiches and burgers are served with salad garnish and French fries

## MAIN COURSES

### FROM THE LAND

LOPBURI CHICKEN 🍷 Garlic, lemon and fresh thyme marinated chicken breast, cherry tomato fondue, green peas, asparagus, char grilled zucchini, feta cheese, fresh mint and cous cous	THB 775
GRILLED CUMIN MARINATED LAMB CUTLETS 🍷 Freshly grilled pita bread, salad of fresh mint, coriander, fresh tomato and lettuce with lemon dressing and tzatziki sauce	THB 1,100
EGG PLANT GRATIN 🍷 Fried egg plants in garlic, thyme and olive oil, rich tomato, gratinated parmesan, garlic bruschetta and herb salad	THB 600

### 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 sustainable fishing methods catching what they can sell, all fish are kept live until they are handpicked by our purchasing team.

SEA BASS STEAK 🍷 Plancher roasted sea bass, spaghetti of zucchini, with toasted pine nuts, slow roasted cherry tomatoes, capers and basil oil	THB 750
RED SNAPPER FILLET 🍷 Pan fried red snapper with a ragout of white chickpeas, smoked pancetta, chorizo, smoked paprika, and Italian basil	THB 750
SEARED TUNA 🍷 Chargrilled tuna, with a warm salad of green beans, peas, edamme, baby potatoes, charred red onions, jalapeño, parsley lemon and capers	THB 900
CHANG BEER BATTERED GROUPE FISH AND CHIPS 🍷 Crushed buttered peas, tartar sauce and lemon	THB 750

### SEAFOOD & PLATTERS

MARENNES - OLÉRON FINE DE CLAIRE OYSTER ½ dozen Fine de Claire oysters with chef selection of dressings over ice	THB 950
WHOLE BOSTON LOBSTER (24 hours notice required) Grilled with garlic and parsley butter, served with green salad and steamed baby potatoes	THB 1,700
PLATTER OF SEAFOOD ON ICE for 2 to share (24 hours notice required) 🍷 Only the best imported seafood, whole Boston lobster, Alaskan king crab, ½ dozen Marennes - Oléron Fine de Claire Oyster, & local white prawns all served over ice with chef's selection of sauces, fresh lemon and lime	THB 4,750

### FROM THE CHAR GRILL

Since opening our restaurant PRIME at Rock Salt we feel we have become ambassadors of great beef in our quest for perfection we shortlisted these two fantastic steaks for your eating pleasure. Rangers Valley is one of Australia's most prestigious and awarded beef brands. Rangers Valley Wagyu beef contains the finely distributed and highly desirable levels of marbling sought after by chefs worldwide. Finished on grain for 270 days, this beef will melt in your mouth, Rangers Valley Wagyu beef has won a Gold Medal in the Australian Wagyu Associations (AWA) branded beef competition for the 4th consecutive year. Here at the Nai Harn all our beef is dry aged for a minimum of 30 days by our master butchery team to enhance firmness and promote outstanding flavour for our guests.

RANGERS VALLEY BLACK MARKET WAGYU SIRLOIN STEAK MARBLE SCORE 6 Grilled wagyu sirloin marble score 6, chargrilled asparagus, free range hens egg, Béarnaise sauce and triple cooked chips	THB 1,750
RANGERS VALLEY AUSTRALIAN WAGYU 360 DAYS GRAIN FED BEEF TENDERLOIN Tenderloin of beef, roast onion puree. Baby onions, confit garlic, fondant potatoes, sugar snap peas and red wine jus	THB 2,100

## PIZZA

MARGHERITA 🍷 Garden tomato passata, mozzarella, and picked basil	THB 390
SPICY BUTCHER 🍷🍷 Red wine salami, spicy chorizo, jalapeño pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella	THB 550
HAWAIIAN 🍷🍷 Cured ham, Phuket pineapple, oregano and mozzarella cheese	THB 450
MARINARA OF ANDAMAN SEAFOOD 🍷 Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese	THB 590

## SIDES AND EXTRAS

TRIPLE COOKED CHIPS (with truffle mayonnaise)	THB 250
WOK FRIED SEASONAL VEGETABLES	THB 195
PANACHE OF GREEN VEGETABLES	THB 195
FRENCH FRIES 🍷	THB 195
GARDEN SALAD	THB 195
ROCKET AND PARMESAN SALAD (with aged Balsamic and extra virgin olive oil)	THB 255

### 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	🍷 Suitable for Vegan
🍷 Contains pork	🍷 Spicy
🍷 Suitable for Vegetarians	🍷 Nuts

For each dish indicated with  we will donate THB 30 towards our charity of choice, the Phuket Sunshine Village Foundation

**COSMO**

The prices include 10% service charge and applicable government tax

## VEGAN CUISINE

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

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	
RED LENTIL RAGU 	THB 575
Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil	
QUINOA SALAD 	THB 625
Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy and peanut butter dressing	
HUMBLE GREEN SALAD 	THB 400
Avocado, capsicum, olives, asparagus, cucumber and lemon oil	
CHILLED ROYAL PROJECT ORGANIC TOMATO GAZPACHO 	THB 330
Green basil oil and marinated olives	
PUMPKIN CUMIN AND CORIANDER VELOUTE 	THB 375
Topped with coconut cream and toasted pumpkin seeds	

## THE NAI HARN TRATTORIA

SPAGHETTI AGLIO E OLIO 	THB 420
Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley	
TAGLIATELLE WITH ROASTED WOODLAND MUSHROOMS 	THB 550
White wine and garlic cream sauce finished with black truffle and porcini and tarragon	
ANDAMAN SHELLFISH POTATO GNOCCHI 	THB 685
Local shell fish in a rich tomato ragu with potato gnocchi	
SPAGHETTI RAGU 	THB 650
Slow cooked ragout of beef red wine and tomatoes finished with torn basil and Reggiano parmesan	
SPAGHETTI CARBONARA 	THB 600
Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley	
KHAO SOK MUSHROOM RISOTTO 	THB 660
Risotto of Khao Sok mushrooms, truffle, rocket and parmesan drizzled with olive oil	

## THAI DISHES FROM CHEF ANN'S PHUKET KITCHEN

### APPETISERS AND SALADS

PHA GOONG 	THB 630
Lemongrass salad with local grilled prawn lime and chilli dressing	
MOO KUA GLUA 	THB 425
Deep fried pork belly marinated in salt with kafir lime leaf	
SOM TAM 	THB 330
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	
YUM TALAY	THB 650
Salad of chilled poached local seafood and fresh lime juice	
LAAB MOO 	THB 425
Spicy minced pork salad, shallots, coriander, and betel leaves	
YUM SOM O 	THB 360
Pomelo salad with shallots, dried coconut, spring onion and dried shrimp	
SATAY GAI 	THB 360
Chicken satay served with cucumber pickles and peanut sauce	
POH PIA PAKTOD 	THB 360
Deep-fried vegetable spring rolls with sticky plum sauce	

### WOK FIRED DISHES

PRIEW WAN GOONG 	THB 685
Wok fried Rawai fishing village white prawns, pineapple, a sweet and sour sauce	
GAI PAD MED MAMUANG 	THB 450
Wok fried chicken, Koh Phuket cashew nuts and dried chilli	
PLAS PAD KING 	THB 685
Stir fried seabass with ginger, Chinese celery, onion and oyster sauce	

### SIGNATURE HERITAGE DISHES FROM CHEF ANN

PLA KAPONG YUM MAMUANG 	THB 875
Salad of chilled green mango with deep-fried sea bass	
PLAMMOCK PHAD TON HOM 	THB 450
Stir fried Andaman squid with garlic and spring onion	
GENG POO BAI SHAPOO	THB 750
Blue swimmer crab in yellow curry and betel leaf	
MOO HONG 	THB 540
Southern Thai style stewed pork with cinnamon, star anise, palm sugar and soy sauce	
SEN MEE MOO YANG 	THB 425
Grilled pork neck with vermicelli and chili dipping sauce	
POO NIM TOD KRATIEM PRIK THAI 	THB 495
Deep fried soft shell crab with garlic and pepper sauce	
NEUA TOON 	THB 600
Stewed beef cheek with chili sauce	
GAI TOD NAM PLAS 	THB 425
Deep fried chicken wings with Thai dipping sauce	
PLA NEUNG MANAO 	THB 970
Steamed Rawai sea bass scented with lemongrass, galangal, kafir lime leaf served with nam jim talay and steamed rice (Please allow 25-30 minutes for cooking)	

### SOUPS

TOM YUM GOONG 	THB 670
Lemongrass-galangal broth, poached prawn and chilli	
TOM KHA TALAY 	THB 630
Rawai seafood, coconut milk, galangal and lemongrass	
GAENG JUED 	THB 400
Clear chicken broth, poached chicken, tofu, white lettuce, Cantonese greens garnished with Chinese celery and spring onion	

### THAI CURRY SELECTION

CHOO CHEE GOONG 	THB 895
Andaman white prawn, dry red curry, coconut emulsion	
GAENG KIEW WAN TALAY 	THB 640
Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil	
GAENG PHED PED YANG 	THB 600
Red curry of roasted duck, grapes and small eggplants	
PENANG NEUA 	THB 650
Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kafir lime leaf and red chili	

### JASMINE RICE DISHES

KHAO PAD 	THB 380
Fried rice, vegetable and your choice of beef, pork, chicken or local seafood	
KHAO PAD SAPPAROD 	THB 420
Stir fried jasmine rice, yellow curry, Koh Phuket pineapple	
KHAO PAD PRIK KLUE 	THB 420
Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chili	
STEAMED JASMINE RICE 	THB 100
STEAMED BERRY RICE 	THB 150

### NOODLES

PAD THAI GOONG 	THB 715
Fried rice noodles, white prawns, seasonal vegetables with condiment	
GOONG OB WOON SEN 	THB 850
Clay pot baked fragrant noodles, Koh Phuket Andaman white prawns, spring onion and fresh ginger	
PAD SEE EW 	THB 350
Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
GUAY TIEW NAM GAI 	THB 350
Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander	

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