## "Perhaps I should not have been a fisherman, he thought. But that was the thing that I was born for." — Ernest Hemingway, The Old Man and The Sea

## Global Cuisine from our **ROAST CHICKEN ON SUNDRIED TOMATO** FROM THE CHAR GRILL 425 Chef's travels With pesto mayonnaise, rocket and tomato All our beef comes from western Australia, grazing on the finest, and then finished on grain for 120 days, all our beef is dry aged for 30-35 MINUTE ANGUS STEAK SANDWICH 690 days before being prepared by our master butchery team to enhance ON CIABATTA BREAD firmness and flavour for our guests. APPETISERS With Dijon mustard, caramelised onion, rocket Our beautiful Kurobuta pork is sourced from the north of Thailand, and plum tomato favoured for it fantastic marbling, outstanding flavour and Juiciness CARPACCIO OF PASTURE RAISED TENDERLOIN 750 SMOKED SALMON WITH HOMEMADE 525 Extra virgin olive oil, shaved parmesan, black olive, BEEF TENDERLOIN 160 G CREAM CHEESE AND CUCUMBER toasted pine nuts, torn basil, rocket and sea salt With freshly toasted sesame seed bagel RIB EYE STEAK 200 G SEARED YELLOW FIN TUNA and rocket 750 Seared tuna steak, avocado, watermelon, sugar snap Cooked to your liking served with slow roasted tomato, 400 peas and ponzu dressing with toasted sesame seeds triple cooked chips and garlic roasted oyster mushrooms. Smoked streaky bacon, iceberg lettuce and tomato With you choice of either pepper, red wine jus or with mustard mayonnaise on toasted white farmhouse loaf PAN SEARED HOKKAIDO SCALLOP 740 béarnaise sauce (Add grilled chicken THB 150) Textures of cauliflower and truffle oil \*All sandwiches and burgers are served with salad garnish GARDEN BEETS 🌽 480 CHEFS VERY OWN IN HOUSE CURED -Salt baked beetroot, roasted goats cheese with and French fries GAMMON STYLE KUROBUTA PORK STEAK Thep Prasit honey, candied walnuts, aged balsamic Crushed minted peas, triple cooked chips, roasted Phuket vinegar, virgin olive oil and Maldon sea salt pineapple and free-range duck egg THE NAI HARN SALAD 🧪 400 MAIN COURSES Mixed salad leaf with Kalamata olives, roasted Phuket cashew nuts, shaved Manchego cheese, FROM THE LAND and sherry vinegar dressing CHICKEN CAESAR SALAD 🥒 🖛 🗽 650 PAN FRIED LOPBURI CHICKEN BREAST 700 LEAN AND CLEAN Cos lettuce, garlic croutons, bacon lardons, grilled chicken Garlic puree, wild mushrooms, herbed polenta breast tossed in Caesar dressing with shaved parmesan and red wine jus Our culinary team have included a selection of dishes cheese and anchovy fillets that promote health, vitality and food for the soul PAN FRIED CUTLETS OF AUSTRALIAN BULTARRA 1,250 BURRATA CHEESE 🥖 550 SALTBUSH LAMB CHARRED CAULIFLOWER SALAD 📝 🤘 Marinated mixed tomato salad with basil, pomegranate Babba ganoush, confit plum tomato, roasted zucchini, Babba ganoush, toasted sunflower, pomegranate, and toasted pine nuts aged balsamic and olive oil fondant potato and black olive jus and Romesco sauce GRASS FED AUSTRALIAN RIB EYE STEAK 1,050 HUA HIN WILD ROCKET SALAD 🧪 🗸 Rigatoni, mushroom, truffle gratin with a rocket and SOUP With watermelon and roasted seeds, salad of rocket, shaved parmesan salad romaine lettuce, sunflower shoots with fresh mint, PUMPKIN, CUMIN AND CORIANDER VELOUTE 🧪 🦞 coriander, watermelon, Nashi pear, baked sunflower, HOMEMADE CUMBERLAND PORK SAUSAGES • 650 Topped with coconut cream and toasted pumpkin seeds pumpkin seeds, lemon juice and olive oil BY OUR CHEF NORN With creamy mustard mashed potato, onion and 375 QUINOA SALAD 🌽 🦹 red wine gravy With poached hens egg and crispy bacon Quinoa and bean sprout salad with assorted baked nuts, asparagus, garden peas, romaine lettuce with a soy MEDITERRANEAN VEGETABLE GRATIN 🧪 600 and peanut butter dressing Layered Mediterranean vegetables, rich tomato, CHEESE AND COLD CUTS gratinated parmesan, garlic bruschetta and RAW PUMPKIN RAVIOLI 📝 🦞 herb salad Fermented cashew nut cheese, raw marinated shameji CHEF'S CHEESE BOARD 585 mushrooms and rocket leaf With Roquefort, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, apple sultana and apple HUMBLE GREEN SALAD 🧪 🥡 chutney with freshly baked French baquette FROM THE SEA Avocado, capsicum, olives, asparagus, cucumber and lemon oil COLD CUT BOARD 585 All the seafood at the Nai Harn Phuket is sourced from the Rawai sea Selection of cold cuts cured here at The Nai Harn, gypsy fishing village, these fishermen match our ethos for quality and CHILLED ROYAL PROJECT ORGANIC complimented by zucchini pickle, olives, cornichons, freshness alike, only using small day boats and using sustainable TOMATO GAZPACHO rocket salad and freshly baked ciabatta fishing methods only catching what they can sell, all fish are kept live Green basil oil and marinated olives until they are handpicked by our purchasing team. CHEESE AND CHARCUTERIE BOARD 585 Selection of cold cuts complimented by Manchego PUMPKIN CUMIN AND CORIANER VELOUTE 🧪 🔻 cheese, sundried tomatoes, marinated olives, Topped with coconut cream and toasted pumpkin seeds ANDAMAN RED SNAPPER FILLET 🥷 🌉 660 silvered almonds lightly dressed rocket and freshly baked With potato gnocchi, charred asparagus, chorizo, French baguette lemon and parsley salad with Verdi sauce Allergen Information ANDAMAN JUMBO TIGER PRAWNS 1,195 Charred on the grill to perfection complimented by BURGERS AND SANDWICHES rocket, tomatoes, cucumber, lemon oil, fresh mint, We prepare our dishes with products that pita bread and tzatziki sauce THE NAI HARN BUTCHER'S BURGER may contain allergens. The most common 690 Pasture raised Angus beef, grilled bacon, jack cheese ones are indicated in this menu. Should **ROASTED SEA BASS** 680 with caramelised onion, salad and tomato chutney With a Soupe pistou of seasonal local green vegetables you wish to see a complete guide to allergens please ask our host. CAJUN CHICKEN AND BACON BURGER 620 **CHANG BEER BATTERED GROUPER** 650 Grilled free-range Cajun chicken, smoked bacon, FISH AND CHIPS iceberg lettuce and BBQ sauce Contains gluten Crushed buttered peas, tartar sauce and lemon

520



RAWAI SNAPPER GOUJONS

In sesame bun, iceberg lettuce, tartar sauce

🥖 Spicy

Contains pork

Suitable for Vegan

Suitable for Vegetarians

1,250

950

620

370

425

625

510

400

330

375

SIDES AND EXTRAS  SAUTÉ MUSHROOMS IN GARLIC	150	Thai dishes from Chef A Phuket Kitchen	11118	THAI CURRY SELECTION  CHOO CHEE GOONG	860
And white wine cream sauce				Andaman white prawn, dry red curry, coconut emulsion	
WOK FRIED SEASONAL VEGETABLES		SALADS		GAENG KIEW WAN TALAY  Rawai sea gypsy fishing village seafood, green coconut curry with sweet basil	640
PANACHE OF GREEN VEGETABLES		AND APPETIZERS		GAENG PHED PED YANG	550
FRENCH FRIES V  GARDEN SALAD V		PHA GOONG  Lemongrass salad with local poached prawn lime and chilli dressing	630	Red curry of roasted duck, grapes and small eggplants	550
		PLA KAPONG YUM MAMUANG	770	PANANG NEUA	525
THE NAI HARN TRATTORIA	<b>\</b>	Salad of chilled green mango with deep-fried sea bass	770	Local beef tenderloin simmered in dry red curry paste, finished with coconut milk, ground peanut, kaffir lime leaf and red chilli	
SPAGHETTI AGLIO E OLIO // // // V Sauté spaghetti with dry chilly flake, lemon, garlic, olive oil and Italian chopped parsley	420	SOM TAM  Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	330	WOK FIRED DISHES	
ANDAMAN SHELLFISH LINGUINI Local shellfish in a saffron and white wine cream sauce	600	YUM TALAY Salad of chilled poached local seafood and	650	PRIEW WAN GOONG Wok fried Rawai fishing village white prawns,	685
SPAGHETTI RAGU  Slow cooked ragout of beef red wine and tomatoes	600	fresh lime juice		pineapple, a sweet and sour sauce	450
finished with torn basil and Reggiano parmesan		LAAB MOO  Spicy minced pork salad, shallots, coriander, and betel leaves	420	GAI PAD MED MAMUANG  Wok fried chicken, Koh Phuket cashew nuts and dried chilli	450
SPAGHETTI CARBONARA  Spaghetti with home cured pancetta, garlic, white wine	575	YUM SOM O 🧪 🌙	360		
free range egg yolk, Reggiano parmesan cheese and freshly chopped parsley		Pomelo salad with shallots, dried coconut, spring onion and dried shrimp		SIGNATURE HERITAGE DISHES FROM CHEF ANN	
TAGLIATELLE WITH ROASTED	550	SATAY GAI	360	NAM PRIK GOONG SIAB	220
WOODLAND MUSHROOMS White wine and garlic cream sauce finished with black truffle and porcini and tarragon		Chicken satay served with cucumber pickles and peanut sauce		Phuket style shrimp dip, flavoured chilli, garlic, shallot with dried shrimp served with assorted daily market vegetables both cooked and raw	220
TAGLIATELLE MARINARA	425	POH PIA PAK TOD  Deep-fried vegetable spring rolls with sticky plum sauce	360	GOONG YANG SAUCE MAKAM	750
Freshly cooked tagliatelle pasta, tomato ragout, torn basil and shaved parmesan cheese		SOUPS		Grilled Andaman white prawns in tamarind sauce and fried shallot	750
KHAO SOK MUSHROOMS  Risotto of Khao Sok mushrooms, truffle, rocket and	660	TOM YUM GOONG -	670	MOO HONG	540
parmesan drizzled with olive oil		Lemongrass-galangal broth, poached prawn and chilli	0,0	star anise, palm sugar and soy sauce	250
PIZZA		TOM KHA TALAY Rawai seafood, coconut milk, simmered local seafood,	630	SEN MEE MOO YANG  Grilled pork neck with vermicelli and chili dipping sauce	350
MARGHERITA 🖊 🆊	390	galangal and lemongrass  GAENG JUED	400	POO NIM TOD KRATIEM PRIK THAI  Deep fried soft shell crab with garlic and pepper sauce	400
Garden tomato passata, mozzarella, and picked basil		Clear chicken broth, poached chicken, tofu, white lettuce, Cantonese greens garnished with	400	NEUA TOON Stewed beef cheek with chili sauce	600
SPICY BUTCHER AREA SPICY BUTCHER  Red wine salami, spicy chorizo, jalapeno pepper, sundried cherry tomato, oregano dried chilli flake and mozzarella	550	Chinese celery and spring onion		GAI TOD SAMUNPRAI  Deep fried chicken with Thai herbs	300
CAPRICCIOSA 🖋 🖚	590	NOODLES		PLA NEUNG MANAO  Steamed Rawai sea bass scented with lemongrass, galanga	970 al,
Marinated artichoke mushrooms, chopped tomato, ham, black olive, free range hens egg and mozzarella cheese		PAD THAI GOONG  Fried rice noodles, white prawns, seasonal vegetables with condiment	715	kaffir lime leaf served with nam jim talay and steamed rice (please allow 25-30 minutes for cooking)	
HAWAIIAN	450	GOONG OB WOON SEN	850	DESSERTS	
Cured ham, Phuket pineapple, oregano and mozzarella cheese		Clay pot baked fragrant noodles, Koh Phuket Andaman white prawns, spring onion and fresh ginger		MANGO STICKY RICE V	200
MARINARA OF ANDAMAN SEAFOOD  Tomato passata, Rawai seafood, garlic, dried chilli flakes, Italian basil and mozzarella cheese	590	PAD SEE EW Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot	350	With homemade coconut and mango sorbet	200
RED ONION AND GOAT'S CHEESE	450	and green kale		SELECTION OF HOMEMADE ICE CREAM  AND SORBET	320
Stone baked pizza base with red onion marmalade, goat's cheese, aged balsamic and rocket		GUAY TIEW NAM GAI Clear chicken soup with thin rice noodles, bean sprouts, deep fried garlic, spring onion and coriander	300	Ice-Cream       Sorbet       ✓         Vanilla       Raspberry         Belgian dark chocolate       Mixed berry         Salted caramel       Lemon         Pistachio       Passion fruit	
SPECIAL ORDER		JASMINE RICE DISHES		Strawberry Mango  HAND CUT SEASONAL FRESH FRUIT PLATTER	200
24 HOURS IN ADVANCE		KHAO PAD	380		200
		Fried rice, vegetable and your choice of beef, pork, chicken or local seafood		THE NAI HARN COOKIE SELECTION  BAKED TO ORDER  Chocolate crinkle, coconut and chocolate chip (9 pieces)	410
AUSTRALIAN BEEF WELLINGTON FOR 2 TO SHARE (Cooked medium rare) Prime Australian tenderloin wrapped in butter	3,000	KHAO PAD SAPPAROD // Stir fried jasmine rice, yellow curry, Koh Phuket pineapple	420	(Please allow 20 minutes baking time)  CASHEW NUT AND PISTACHIO SEMIFREDDO  With raspberry sorbet	375
puff pastry and savoury pancake, filled with mushroom duxelle and truffle, Dijon mustard served with market vegetables, Dauphinoise potato and port wine jus		KHAO PAD PRIK KLUE  Rawai Sea Gypsy fishing village seafood fried rice, sea salt and fresh red chilli	420	BANOFFEE PIE 'THE NAI HARN' STYLE With homemade salted caramel ice cream	350
	1 500	STEAMED JASMINE RICE V STEAMED BERRY RICE V	100 150	CREMA CATALANA With honeycomb and homemade chocolate ice cream	350
WHOLE BOSTON LOBSTER  Grilled with garlic and parsley butter, served	1,500	SITUINITO DEULI VICE Å	130	CRANACHAN OF COCONUT	350
with green salad and steamed baby potatoes				Mango and Madagascan vanilla	

CLASSIC TIRAMISU

300