

THE NAI HARN
PHUKET

For more information and table reservation,
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www.thenaiharn.com

THE NAI HARN
PHUKET

Chill & Grill

PRIVATE IN ROOM BBQ

FIRE UP YOUR NIGHT WITH A PRIVATE BBQ
ON YOUR VERY OWN TERRACE



Embrace the tranquility of an evening beneath the stars,
as the moonlight shimmers across the Andaman Sea
and the gentle breeze drifts through your private terrace.
In this serene setting, your personal chef curates a bespoke
barbeque dining experience - each dish crafted and
grilled before your eyes, infused with the aromas of the ocean
and the warmth of the fire.

This is dining reimagined - intimate, unhurried, and deeply
personal. Savour exquisite flavours, exceptional service,
and the rare luxury of time shared with someone truly special,
surrounded by the beauty and stillness of the night.

In Room Private BBQ Collection

Please order at least 24 hours in advance for preparation.
Your waiter will be happy to make wine suggestions

SHOULD YOU HAVE ANY DIETARY PREFERENCES OR
SENSITIVITIES, OUR CULINARY TEAM WILL BE DELIGHTED
TO TAILOR YOUR EXPERIENCE WITH THE UTMOST CARE
AND ATTENTION.

TERRA MARE MENU

From the earth and the ocean, grilled with Mediterranean soul
THB 6,600 (Sharing for Two)

Freshly grilled Pita bread with Tzatziki, Hummus, Baba ganoush

SALADS

Grilled salad of Calamari, fresh potato, tomato, shallot,
Italian parsley, lemon and extra virgin olive oil
Cypriot village salad
Humble green salad

Prosciutto with sundried tomatoes, pickles, marinated olives & rocket

BARBEQUE ITEMS

Garlic grilled prawns finished with garlic butter
Grilled red snapper fillets finished with Maldon Sea salt
Grilled lamb cutlets
Lemon, garlic and black pepper marinated chicken escalope
Pork Souvlaki
Minute steak

SAUCES

BBQ sauce
Chimichurri
Vierge sauce
Dijon mustard
Garlic Aioli
Lemon and Lime

DESSERTS

Dark chocolate with Feuilletine wafer biscuit with raspberry
Coconut Panna cotta with passion fruit and mango
Pavlova of meringue with local fruits and Chantilly cream
Hand cut seasonal Phuket fruit platter

A CHOICE OF DRINK PER PERSON

Price includes a large bottle of still or sparkling water

The prices include 10% service charge and applicable government tax.

ANDAMAN LAND & SEA MENU

Inspired by the Andaman, perfected by fire
THB 5,500 (Sharing for Two)

Spiced cashew nuts and prawn crackers with Nam Pik Pao
and Nam Jim Gai

SALADS

Som Tam - Papaya salad
Pla Goong - Spicy lemongrass prawn salad
Nam Tok Moo - Spicy grilled pork with sweet and sour spicy dressing

BARBEQUE ITEMS

Prawns skewered with lemongrass
Pla yang nam-pla - Butterfly whole seabass marinated in fish sauce
Pla Muek Yang - Thai style grilled squid
Gai Kawlea - southern Thai grilled chicken
Moo Ping - Grilled pork skewers
Minute Steak - Black pepper and garlic marinated minute steak

ACCOMPANIMENTS

Sticky rice in banana leaf
Mixed vegetable pickles
Spicy green mango and cashew nut salad

SAUCES

Nam Jim Jeaw - Thai style tamarind sauce with chilli flakes
Nam Jim Gai - Sweet chili dipping sauce
Nam Jim Talay - Seafood sauce

DESSERTS

Passion fruit Baked cheese cake
Kanom Chan - Layers coconut dessert with Pandan
Taco Khao Pod - Steamed pudding of mung bean and coconut milk
Niew Peak Lam Yai - Sticky rice pudding with longan topped with coconut milk
Hand cut seasonal Phuket fruit platter

A CHOICE OF DRINK PER PERSON

Price includes a large bottle of still or sparkling water

The prices include 10% service charge and applicable government tax.

BBQ RIM TALAY

Local catch, grilled with island soul
THB 5,500 (Sharing for Two)

Spiced cashew nuts and prawn crackers with Nam Pik Pao and Nam Jim Gai

SALADS

Som Tam – Papaya salad
Yum Talay – Spicy seafood salad
Pla Goong – Spicy lemongrass prawn salad

BARBEQUE ITEMS

Prawns skewered on lemongrass
Pla yang nam-pla – Butterfly whole seabass marinated in fish sauce
Hoi Shell Yang – Grilled queen scallop in the shell with garlic
Pla Muek Yang – Thai style grilled squid
Hor Mok Pla – Fish bound with curry paste and steamed and finished on the BBQ in banana leave
Pu Ma Pao – Grilled Blue swimmer crab

ACCOMPANIMENTS

Sticky rice in banana leaf
Mixed vegetable pickles
Spicy green mango and cashew nut salad

SAUCES

Nam Jim Jeaw – Thai style tamarind sauce with chilli flakes
Nam Jim Gai – Sweet chili dipping sauce
Nam Jim Talay – Seafood sauce

DESSERTS

Passion fruit Baked cheese cake
Kanom Chan – Layers coconut dessert with Pandan
Taco Khao Pod – Steamed pudding of mung bean and coconut milk
Niew Peak Lam Yai – Sticky rice pudding with longan topped with coconut milk
Hand cut seasonal Phuket fruit platter

A CHOICE OF DRINK PER PERSON

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The prices include 10% service charge and applicable government tax.

AZURE EMBERS MENU

Crafted by fire, inspired by the sea
THB 5,500 (Sharing for Two)

Freshly grilled Pita bread with Tzatziki, Hummus, Baba ganoush

SALADS

Green salad
Cypriot village salad
Caprese salad

BARBEQUE ITEMS

Garlic grilled prawns finished with garlic butter
Grilled red snapper fillets finished with Maldon Sea salt
Lemon, garlic and black pepper marinated sea bass
Grilled Andaman Squid

SAUCES

Vierge sauce
Gremolata
Cocktail sauce
Tartar sauce
Fresh lemon and lime

DESSERTS

Dark chocolate with Feuilletine wafer biscuit with raspberry
Coconut Panna cotta with passion fruit and mango
Pavlova of meringue with local fruits and Chantilly cream
Hand cut seasonal Phuket fruit platter

A CHOICE OF DRINK PER PERSON

Price includes a large bottle of still or sparkling water

The prices include 10% service charge and applicable government tax.