

BREAKFAST

SERVED 07:00AM – 10:30AM

Fruit and Juices

THB 150

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, green guava, 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

THB 250

Whole milk, skimmed milk, almond milk, soya milk

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

CHAMPAGNE BREAKFAST

THB 5,500 (Sharing for Two)

Served with a bottle of de Venoge Champagne Cordon Bleu Brut, France

Freshly Squeezed Seasonal Juices

Orange, Young coconut, Phuket pineapple and Fresh Mango

Selection of Freshly Cut Local Fruit

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*

Gourmet Favourites

Selection of charcuterie, Prosciutto ham, Napoli Salami, Mortadella and in-house smoked free range chicken breast, accompanied by olives, cornichons, zucchini pickle, sundried tomatoes, extra virgin oil and rocket salad with freshly baked breads

Eggs Benedict with Serrano Ham

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

Or

Full English Breakfast

Crispy smoked bacon, slow roasted plum tomatoes, oyster mushrooms, Vienna chicken sausages and either Poached, Boiled, Fried or Scrambled eggs

Artisan Cheese Selection with Condiments

Gorgonzola, Dutch Gouda, Brie and Manchego served with apple, grapes, celery, Lavosh and apple chutney

Freshly Baked Morning Basket

Croissant, Pain au Chocolate, Muffins, Danish Pastries

Brown or White Toasted Bread with French butter and your choice of jams from

*Jams or spreads available :

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

Hot Beverages

Freshly brewed coffee, tea or hot chocolate is available, please ask for availability

WESTERN

SERVED 11:00AM- 10:00PM

Appetizers

Garden Salad

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

With Grilled Chicken THB 615 or Seared Tuna THB 900

THB 420

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

Sandwiches & Burgers

Ham and cheese Panini

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

THB 475

Club Sandwich

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

THB 525

Cajun fried chicken & blue cheese Burger

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

THB 650

Royal with cheese Burger

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

THB 750

**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

Pizza

AVAILABLE FROM 12:00PM – 9:30PM

Margherita

THB 475

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

Prosciutto Pizza

THB 630

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 575

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

Pasta

Spaghetti Tomato Ragu

THB 400

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

Spaghetti Carbonara

THB 600

Spaghetti with home cured pancetta, garlic, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

Spaghetti Aglio e Olio

THB 450

Sauté spaghetti with dry chilli flakes, lemon, garlic, olive oil and Italian chopped parsley

Spaghetti Phad Kee Mao Pla-Muek

THB 550

Stir fried squid with chilli, hot green peppercorns, oyster sauce and Thai basil

Penne Pasta a la Norma

THB 575

Penne pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Ricotta Salata cheese

Spaghetti Amatriciana

THB 625

Spaghetti with a sauce of tomato, 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 295
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 kafir 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, kafir lime leaf and red chilli and coriander

Jasmine Rice and Noodle Dishes

Khao Pad 🌿 🥚 🍗 🌶️

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

THB 425

Phad Krapow Moo Sap Kai Dow 🌿 🥚 🍗 🌶️

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

THB 550

Phad Thai Goong 🌿 🥚 🍗

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

THB 575

Moo Todd Kratiem Prik Thai 🌿 🥚 🍗

Pork marinated in oyster sauce and soy sauce and deep fried with garlic and pepper

THB 450

Gai Phad Med Mamuang 🌿 🥚 🍗

Stir fried chicken with cashew nut and dry chilli

THB 490

Pla Phad Keun Chai 🌿 🍗

Stir fried deep-fried sea bass with oyster sauce and Chinese celery

THB 550

Phad Pak Ruam 🌿 🌿

Stir fried wok fried vegetables with oyster sauce and garlic

THB 250

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

Akami – Yellow Fin Tuna 

Shaké – Scottish Salmon 

THB 450 (5 slices)

THB 450 (5 slices)

THB 450 (5 slices)

MAKI ROLLS

Shaké Roll

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

THB 560

Spicy Tuna Roll

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

THB 475

California Maki Roll

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

THB 425

Hiyashi Wakame Salad









Fresh Wakame Seaweed, TobikoRoe and Toasted Sesame

THB 150








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 🌿 🍴 Deep-fried vegetable spring rolls with sticky plum sauce	THB 395
Gai Pad Med Mamuang 🌿 🍴 🍷 Wok fried chicken, Koh Phuket cashew nuts and dried chili	THB 490
Khao Pad 🌿 🍴 🍷 🍲 Fried rice with your protein, egg and vegetables <i>Your choice of Pork, Chicken, prawn or vegetable</i>	THB 425
Pad See Ew 🌿 Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale <i>Your choice of Pork, Chicken, prawn or vegetable</i>	THB 490
Garden Salad 🌿 Avocado, capsicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing Grilled Chicken THB 615 Seared Tuna THB 900	THB 420
Royal with cheese Burger 🌿 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	THB 750
Club Sandwich 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	THB 525
Spaghetti Tomato Ragu 🌿 🍴 Ragout of San Marzano tomatoes finished with torn basil and Reggiano Parmesan	THB 400
Margherita Pizza 🌿 🍴 San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil	THB 475
Prosciutto Pizza 🌿 🍷 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	THB 630
Spicy Salami Pizza 🌿 🍷 🍴 San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili	THB 575
Hand Cut Seasonal Fresh Fruit Platter 🌿 Chef's selection of seasonal, local fresh fruits (Please ask your order taker for today availability)	THB 250
Chef's Selection of Ice Cream & Sorbets 🌿 🍴 🍷 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	THB 360
Classic Tiramisu 🌿 🍴 Layers of savoiardi biscuit, espresso coffee, Kahlúa flavoured mascarpone cheese and dark chocolate	THB 425

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