

# THE NAI HARN

## PHUKET



## CANDLE LIGHT — DINNER —

### CANDLE LIGHT ROMANTIC DINNER MENU

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

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## PHUKET HERITAGE CANDLE LIGHT DINNER

THB 4,600 NET PER TWO PERSONS  
AT POOL / REFLECTIONS

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### Pha Goong

Lemongrass salad with local poached prawn lime  
and chilli dressing

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### Tom Yum Talay

Hot and sour seafood soup with lemongrass,  
lime juice and galangal

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### Gaeng Phed Ped Yang

Red curry of roasted duck, grapes and small eggplants

### Pla Kapong Yum Mamuang

Salad of chilled green mango with deep-fried sea bass

### Kaow Suay

Steamed rice

### Phad Phak Boong Fai Deang

Stir fried morning glory with red chilli,  
oyster sauce and garlic

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### Kaow Niao Mamunag

Mango sticky rice

The prices include 10% service charge and applicable government tax

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## **WESTERN MENU CANDLE LIGHT DINNER**

**THB 5,800 NET PER TWO PERSONS  
AT POOL / REFLECTIONS**

### **Okinawa Pan Seared Scallop**

Pan seared scallops, with a green apple,  
roasted hazelnuts and pea shoots.

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### **Wild Mushroom, Tarragon and Truffle Veloute**

Poached hen's egg and truffle oil

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### **Grilled Cumin Marinated Lamb Cutlets**

With A Warm Cous Cous Of Roasted Zucchini, Garden Peas,  
Sun Blushed Cherry Tomato and chermoula sauce

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### **Mille Feuille Of Chocolate Mousse**

Dark & white chocolate mousse layered between caramelized  
crispy puff and chocolate thins with raspberry sorbet

The prices include 10% service charge and applicable government tax

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## **THAI VEGETARIAN CANDLE LIGHT DINNER**

**THB 4,200 NET PER TWO PERSONS  
AT POOL / REFLECTIONS**

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### **Yum Som O**

Pomelo salad with toasted coconut and shallot

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### **Tom Yum Hed Nang Rom**

Hot and sour oyster mushroom soup with lemongrass,  
lime juice and galangal

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### **Phad See Ew Phak**

Stir fried flat noodles with mixed vegetables,  
soy sauce and garlic

### **Phad Phak Boong Fai Deang**

Stir fried morning glory with red chilli and garlic

### **Geang Ped Phucktong Tao-Hoo**

Aromatic red curry with Pumpkin and tofu in coconut milk

### **Kaow Suay**

Steamed rice

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### **Kaow Niao Mamunag**

Mango sticky rice

The prices include 10% service charge and applicable government tax

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## **WESTERN VEGETARIAN CANDLE LIGHT DINNER**

**THB 5,200 NET PER TWO PERSONS  
AT POOL / REFLECTIONS**

### **Charred Cauliflower**

Babbaganoush, pomegranate,  
toasted sunflower seeds and Romanesco sauce

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### **Pumpkin and Cumin Veloute**

With roasted pumpkin oil and cold pressed pumpkin oil

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### **Wild Mushroom Risotto**

Shaved parmesan and rocket

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### **Mille Feuille Of Chocolate Mousse**

Dark & white chocolate mousse layered between caramelized  
crispy puff and chocolate thins with raspberry sorbet

The prices include 10% service charge and applicable government tax

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\*SHOULD YOU HAVE ANY ALLERGY CONCERNS  
PLEASE CONSULT YOUR ORDER TAKER WHO CAN LIASE  
WITH CHEF TO ARRANGE ALTERNATIE

## THE NAI HARN PHUKET

For more information and table reservation,  
please call +66 07638 0200  
Email: [fbreservation@thenaiharn.com](mailto:fbreservation@thenaiharn.com)  
or scan here to make booking through  
our Mobile App



[www.thenaiharn.com](http://www.thenaiharn.com)

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