The Nai Harn Hamper Menus

Picnics for hungry explorers, alternatively hampers can be served at our terrace or to your destination of choice free of charge with 5 kms of the hotel

Please order at least twenty-four hours in advance for preparation

Please browse our beverage menu to add a bottle of Champagne or Prosecco

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

Local Hamper

THB 2,250 (Sharing for Two)

Shrimp rice cracker with chili paste

Mieng kham with peanut with herbs

Thai pomelo salad

Fresh spring roll

Grilled pork and Sticky rice

Plas Todd Pla Makam

Seasonal fruit

Thai banana cake

Pineapple jam biscuit sandwich

Mango and chocolate muffin

Nai Harn water and freshly pressed fruit juice

Cape Promthep Hamper One

THB 2,250 (Sharing for Two)

Freshly hand cut sandwiches

*Please choose from either ham and cheese with salad, smoked salmon with cucumber and cream cheese, roasted free range chicken and mayonnaise or goat's cheese with zucchini pickle and rocket, all sandwiches are served in freshly baked ciabatta

Greek salad

Chefs freshly baked sausage rolls

Chefs mixed potato with mixed vegetable chips and Maldon sea salt

Seasonal whole fruit

English fruit cake

Lemon and semolina cake

Nai Harn water and freshly pressed fruit juice

Cape Promthep Hamper Two

THB 3,000 (Sharing for Two)

Freshly hand cut sandwiches

*Please choose from either ham and cheese with salad, smoked salmon with cucumber and cream cheese, roasted free range chicken and mayonnaise or goat's cheese with zucchini pickle and rocket, all sandwiches are served in freshly baked ciabatta

Coleslaw salad

Humble green salad

Chefs mixed potato with mixed vegetable chips and Maldon sea salt

Assorted European cheeses with condiments

Chefs freshly baked sausage rolls

Smoked salmon and asparagus individual quiche

Seasonal whole fruit

Lemon and semolina cake

Raspberry and almond financier

Assorted mini scones with homemade jams and French butter

Nai Harn water and freshly pressed fruit juice