

JARAS



AT JARAS WE RESPECT THAI TRADITION AND AUTHENTIC TASTE, BY USING LOCALLY SOURCED INGREDIENTS. WE PROUDLY SUPPORT OUR LOCAL PRODUCERS, FARMERS AND FISHERMEN.

SIGNATURE COCKTAIL

Cukette	450
G'vine floraison gin/ cucumber/pandans/ pineapple/ lime	
Take it or leaf it	450
High proof rye/ lemon/ honey aqua faba/chili/ charcoal	
Poloma Power Popsicle	450
Reposado tequila/ house-made grapefruit soda/ pomelo/ lime	

LEAVES

Monsoon Tea specializes in exceptionally wild and free-grown tea from the hills of northern Thailand. The tea's unique flavor comes from growing in harmony with diverse native plants and herbs in their natural habitat.

Dhara White	195
Yellow Monsoon Jungle Black	195
Lychee Green	195
Jaras silver Needle	195

THAI SPIRITS

Iron Balls Gin	535
Saneha Gin	395
Chalong Bay Original Rum	315
Chalong Bay White spiced Rum	315
Grandma Jinn's NO.1	335
Phraya Rum	465
Phrya Private Reserve	680

BEANS

Cold brew from farm to cup. For our specialty coffee we work directly with farmers and roaster to deliver the coffee as it is meant to be.

Suan ya luang -NAN

From Baan San Charoen, Tha Wang Pha district, Nan
The Natural Catimor, Caturra beans
Bring out flavors of tropical fruit, indian gooseberry, brown spice

Sopa's estate - CHIANG MAI

From Om Koi district in Chiang Mai, producer
by Ms.Sopa (Bongkotsasada) Chaichuea
The Honey-Anaerobic, Catimor bean
Bring out flavors of honeysucker, prange, pomegranate

Mika coffee estate - CHIANG RAI

From Muang Chiang Rai, producer Mika & Ben family
The fully washed Catimor, Bourbon, Typica
Bring out flavors of sugar cane, wild berry, black tea

WATER

Still	
Acqua Panna 250 ml.	135
AcquaPanna 750 ml.	290
Sparkling	
San Pellegrino 250 ml.	135
San Pellegrino 750 ml.	290

All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

PHAD THAI

Stir fried noodles with tamarind sauce, bean sprout, tofu, peanut and chives

× 1 0 0

Seafood 0 e 4

ADD 120 THB

Prawn 1/4 E

ADD 100 THB

Chicken 0 1/4 Y

PHAD KA PAO KAI DOW Stir fired hot basil with garlic, chilli, fried egg

served with rice × 1 1/4 e 0 B 0 1/2 Y i a

Seafood 0 e 4

ADD 150 THB

Thai Wagyu 0 4

ADD 200 THB

Minced pork æ 0 a 0

Minced chicken 0 1/4 P 0

KHAO PHAD

Thai fried rice with selection 1/4 K B × 1

Crab 0 a

Prawn 1/4 E

Seafood 0 e 4

ADD 120 THB

Vegetables × 1/4

DESSERT

MANGO STICKY RICE

ADD 100 THB

Fresh mango with sweet sticky rice, coconut milk and coconut ice cream

1/4 K B æ 0 0 a 0 E 0 P A

TABTIM KROB

Water chest nut infused with sala syrup and apple syrup and jack fruit served with coconut ice cream

0 0 0 0 1/4 B e 0

LOD CHONG

Pandan jelly, coconut ice cream, House made Bang Tao goat milk honey yoghurt foam

a e 1 A P A

MANGO PASSION FRUIT SORBET

House made fresh mango passion fruit sorbet

0 e a 1/4 B 0 0 E 0 i a e E A 0

COCONUT GELATO

House made coconut gelato

0 e a 1/4 B 0 0 E 0 P K B

(Select one of dessert)

Our farmers and fishermen

Organic Palm Sugar

In the Satingphra, Songkhla province the people still make the organic palm sugar in the same way as the old generations. They use the natural way of making the sugar directly from the tree to prevent the sap fermenting into a sour liquid and cook the sap over charcoal. The taste has natural hints of caramel and smokiness.

Herbs and vegetables

Working together with Toltec farm Jaras has its dedicated land for growing herbs and vegetables. This way we ensure a daily fresh product for our guests that relates with the Thai way of life, "Farm to the table" and shows the love for local produce. The carefully nurtured produce is utilized for in-house fermentation, curing and pickling to create new textures and flavors.

Chicken

The Tan Khun farm is the most famous organic chicken farm in Nakornpathom. They are certified as an organic provider of chicken eggs and chicken meat. They raise 100% free range chicken which is fed with the farms own natural recipe.

Salt

With over 200 years of salt making experience "Bor Hua Haad" is the best salt in Thailand. Originating from the Bueng Kan province. In summers the local villagers take the salt water from the Song Kram River to boil it for over 12 hours in order to evaporate the water until it has crystallized salt and suitable to make rock salt. They were world's number 2 for best pickled and fermented salts.

Phuket lobster

The Sarasin farm is heaven for Phuket lobster. At the Sarasin farm they are very passionate about lobster and always have been as they turned their love for lobster into what is now the most well know Phuket lobster farm on the island. They select the young Phuket lobster from local fisherman and nurture them at their farm to become the best lobster in Phuket.

Goat

Khun Marnit Harnkang is the founder and owner of the Bang Tao goat farm, in 2006 he went to study on breeding and raising goats. His production of goat milk and goat meat, starts with respecting natural ways of raising the animal in a sustainable environment. Through his dedication over time and more important passion for the animal his farm became well known in Phuket.

Rice

Thailand has more than 100 types of rice. Hom Dok Hung is the local community in Sakon Nakorn. Here they grow the rice in a natural way. Yet more important they focus on educating the young generation to conserve the local tradition to protect the method from being extinct.

APPETIZERS

MIENG KANA AN-CHAN

Ginger, shallot, peanut, chili, lime, butterfly pea flowers, kale, and house-cured salted duck egg

🍵 🍴 🥬 🥒 🌶️ 🍋 🌸 🥬 🥚

GAI YANG TAKRAI

Organic chicken, crispy lemongrass, lemon jelly, fresh coriander, chilli

🍗 🌿 🍋 🌿 🌶️

MOO HONG THOD

Crispy Phuket spring roll stuffed with braised pork in soy sauce and black pepper

🥚 🍖 🥬 🌶️

THOD MAN POO

"Donut" of deep-fried crab meat, minced chicken and breadcrumbs served with house made chili jam

🍷 🍷 🍷

ADD 170 THB

SALADS

SOM TUM

Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili

🍷 🍷 🍷

YUM SOM O TUBTIM GOONG YANG

Grilled Andaman tiger prawn, pomegranate, pomelo, coconut milk, roasted coconut, fried shallot, cashew nut, red onion

🍷 🍷 🍷 🍷 🍷

ADD 100 THB

PHLA PLA GAO DEANG PLERNG

Red grouper fish, lemongrass, chili paste, mint, spring onion, Fresh chili, fish sauce, lime juice, sugar

🍷 🍷 🍷 🍷 🍷

ADD 400 THB

SOUPS

ORGANIC TOM KHA KAI MA KWAEN

Fresh coconut milk, organic chicken, galangal, kaffir lime leaf, lemongrass, crispy chicken skin, coriander oil, makwean powder, mushroom puree

🍷 🍷 🍷 🍷 🍷

PHUKET YONG COCONUT TOM YUM GOONG

Young coconut, tiger prawns, tomato fermented, lemongrass, kaffir lime leaf, galangal

🍷 🍷 🍷 🍷 🍷

ADD 100 THB

(Select one of appetizers, salad or soup)

CURRIES

GAENG POO MEE HOON

Blue crab meat with Southern yellow curry served with rice noodles

🍷 🍷 🍷 🍷 🍷

ADD 150 THB

PLA NUENG MA NAO

Steam sea bass with lemongrass, galangal, and spicy lime dressing

🍷 🍷 🍷 🍷 🍷

ADD 122 THB

GRILLED PHUKET TIGER PRAWNS CHOO CHEE

Grilled tiger prawn, salt coconut milk, chili, kaffir lime leaf, Tiger prawn bisque foam, centella asiatica leaf

🍷 🍷 🍷 🍷 🍷

ADD 150 THB

GAENG KEAW WAAN GAI

House made green curry with chicken thigh, basil and eggplant

🍷 🍷 🍷 🍷 🍷

LOOK CHOK SOUTHERN YELLOW CURRY

Seabass, lotus root, bitter leaf, potato, shallot, look chook, chili oil

🍷 🍷 🍷 🍷 🍷

SOUTHERN CURRY SHORT RIB

Home made southern curry, sous vide beef short ribs 48 hours, egg noodle, Crispy egg noodle, fermented beetroot carrot turnip and cucumber

🍷 🍷 🍷 🍷 🍷

STIR FRIED

ORGANIC PHUKET PAD PAK MIANG GOONG SEAB

Pak miang, Phuket dried shrimps, crispy garlic

🍷 🍷 🍷 🍷 🍷

YOUNG KALE LAZOR CLAM NAM MAN HOI

Young kale, crispy garlic, oyster sauce

🍷 🍷 🍷 🍷 🍷

POO NIM KHAI KEM

Soft shell crab, salted egg sauce, lemon jelly, cured yolk egg

🍷 🍷 🍷 🍷 🍷

CHARCOAL GRILLED

CHARCOAL GRILLED PORK NECK (200g.)

CHARCOAL GRILLED ANDAMAN SQUID (300g.)

RICE

Jasmin Rice

Berry Rice

Sang Yod Rice

(Select one of curry, stir fried or grills and one sides)