



SOUTHERN THAI – HABITAT CONCIOUS – ECO-PURE

*AT JARAS WE RESPECT THAI
TRADITION AND
AUTHENTIC FLAVORS
WE PARTNER WITH KATIAN
FARM WHILST SUPPORT
OTHER FARMERS AND
FISHERMAN IN OUR REGION
OUR PRODUCE IS
DELIVERED DIRECTLY OUR
RESTAURANT FOR YOU TO
ENJOY.*

Our Story

Southern Thai

We serve authentic Southern Thai flavors. This includes being open minded to the old roots of Peranakan influence into Phuket island, old herbs and seeds, and recipes. We combine ancient and new cooking techniques and have a contemporary, refreshing art inspiration enhancing the visual senses.

We source our ingredients (hyper) local and go foraging in the southern provinces. Most of our 19 partner's farms, agricultural groups, and fishermen are from the Southern regions. This allows us to use the seasonal ingredients which are thoughtfully incorporated into our Southern Thai dishes, reflecting the rich cultural heritage of Phuket and the broader southern region

Habitat – Conscious

We have collaborated with the World Wildlife Fund for Nature (WWF) and the Alternative Agriculture Network (AAN) in undertaking field research aimed at identifying underutilized and overabundant plant species that surpass market demand. These species, frequently categorized as invasive, possess the potential to be utilized as food ingredients and are considered surplus to nature's balance.

This initiative addresses the broader concerns related to wildlife invasions. The information derived from this research has since been shared with Jaras Restaurant, enabling the creation of delicious Southern Thai dishes utilizing invasive plant products.

Ecologically – Pure

Together with our partners, we are actively seeking a sustainable solution for agricultural purposes through an organic farming approach. We have launched a conservation-driven sustainability project whereby the restaurant supplies edible plants for cultivation on the farm. This produce is subsequently delivered to the hotel.

We also provide organic fertilizer generated by the hotel's composting system to our partner farms. We enforce the usage of all parts of the products from protein to vegetable, and fish, ensuring no waste and all parts being offered in a different shape of form in dishes and drinks. We use artificial intelligence to further analyze and reduce plate waste



SUSTAINABLE DINNER EXPERIENCE



TRIO MEUK NAM DUM

หมึกนํ้าดำ

Squid tart, house made crispy squid, squid ink sauce, invasive Water Mimosa salad



NHANG GAI THOD

หนังกไก่ทอด

Crispy organic Tankhun chicken stuffed with fermented Southern 'Nhang' invasive Sorrel, smoked chili dip



PAK MIANG

ผักเหมียง

Melinjo leaves, scallops roe sauce, crispy Pak Miang remnants



JOR RANG

จ้อแห้ง

Charred Patthalung river prawn, Southern turmeric curry with invasive Chilocostus (Eung Mai Na)



BAK KUT TEH BEEF

บักก๊ัดเต๋เนื้อ

Smoked Salak- Dai beef short rib, wild mushroom purée, caramelized onion sheet, Bak Kut Teh broth



MOO YANG TRANG

หมูย่างเมืองตรัง

Succulent crispy pork belly sourced from Vor Ta Vee farm, prepared in the authentic Trang style



KANOM JEEN (zero waste noodle)

ขนมจีนใต้

Zero-waste Invasive Tilapia noodle, Southern roast curry, wild herbs, crispy scale & skin

NAKHON SI THAMMARAT MANGOSTEEN & WAAN SAO LONG PATTHALUNG TEA

มังคุดคัดนครศรีธรรมราช กับ ชาว่านสาวหลงพัทลุง



PHUKET LOBSTER BITTER BEAN SAUCE

ภูเก็ตลิบสเตอร์ขอสกะปิสะตอ กับ น้ำขุปละลามะพร้าว

Charcoaled Phuket lobster, bitter bean sauce, coconut shell dip
fermented invasive Rapo Grass turmeric soup, Wolffia rice mix (Kai Pum)



PHUKET PINE APPLE REVERIE

สับปะรดภูเก็ต

Smoked Phuket pineapple, airy ice marshmallow
infused with vibrant tropical flavors

9 course menu – 3,750++ per person

Wine pairing – 2,750++ per person (6 glasses)

Wine pairing – 2,150++ per person (4 glasses)

Guest 12 yrs. and above only

24 hours advance booking required (Before 4 p.m.) Available Dinner only



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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

ราคาทั้งหมดเป็นเงินบาทและยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

SUSTAINABLE SHARING MENU

HABITAT - CONSCIOUS

MIANG PHUKET SCALLOP - เมี่ยงหอยเชลล์ภูเก็ต

Fresh local scallops served with invasive crispy Water Pennywort (Bai Waen Kaew), a vibrant mix of wild herbs, house-made Miang sauce, and invasive Chilocostus (Eung Mai Na)

MOO HONG THOD - หมูฮ้องทอด

Golden crispy Phuket-style spring rolls stuffed with tender second-cut pork braised in rich soy sauce, complemented by fresh invasive Tridax Daisy (Tin Took Gae)



GAENG LIANG SOMROM - แกงเลียงสมรม

(Individual)

Delicate cured white prawn rolls paired with savory Baguncuey shrimp paste, fresh Songkhla wild vegetables and mushrooms, topped with red ant eggs, invasive Passiflora Foetida Linn (Rok Chang), and crispy leftover carrot skin

SOUTHERN THAI

POO NIM KHAI KEM - ปูนิ่มซอสไข่เค็ม

Suratthani soft shell crab served with a rich salted egg sauce made from Kratian farm produce, refreshing lemon jelly, cured egg yolk, and invasive Water Pennywort (Pak Waen Kaew)

GAENG PAE - แกงพะบางโจ

Tender slow-cooked Bang Jo goat served with Songkhla wild potatoes, fresh coconut milk, and a fragrant tamarind and Tanburi sugar palm brew

ORGANIC PHUKET PAD PAK MIANG GOONG SEAB -

ผัดผักเหมียงกุ้งเสียบ    

Tender young Malinjo leaves from Kratian farm, stir-fried with fragrant Phuket dried shrimps, crispy garlic, and a savory oyster sauce

ECOLOGICALLY – PURE

MANGO PASSION FRUIT SORBET - ไอศกรีมมะม่วงเสาวรส

(Individual)

Refreshing sorbet crafted from ripe local mangoes and tangy passion fruit, made with zero-waste philosophy to celebrate nature's bounty

WINE PAIRING

Odinstal Riesling 120 NN, Pfalz Germany 2021

Complex aromatic bouquet of white peach, citrus blossom, crushed herbs, and distinctive slate minerality.

Issara estates Shiraz Khao Yai Thailand 2019

Noes of black fruit, ripe berry, hint of hay, spices and cacao finished

Barbeito rainwater reserve Velha 10 year Portugal

Aromatic nose with notes of dried fruit, orange blossom and crystallized fruit. Full, round with an extreme softness. Long and mineral fresh finish.

3 course menu for sharing style – 3,500++ per two person

Additional charge 1,750++ per person

Wine pairing – 1,250++ per person

Available Lunch & Dinner



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HABITAT – CONSCIOUS

MIANG PHUKET SCALLOP 455

Fresh local scallops served with invasive crispy Water Pennywort (Bai Waen Kaew) a vibrant mix of wild herbs, house-made Miang sauce, and invasive Chilocostus (Eung Mai Na)
เมี่ยงหอยเชลล์ภูเก็ต

WILD FERN SALAD 810

Charcoal grilled tiger prawns, seafood jell, invasive wild palm (Loom Pi) coconut sauce Bacancuey shrimp paste, wild fern (Pak Good), shell shrimp oil and crisp cracker
ยำผักกูดป่า

GAI YANG KAMIN 400

Free-range organic Tankhun chicken, fermented garum from invasive Grasshoppers Alpinia Conchigera (Kha Ling) crisp & jelly
ไก่ย่างขมิ้น

YUM PLA DUK FU 350

Cured golden fried invasive broad catfish, tangy Southern style green mango salad
ยำปลาตากฟู

GAENG SOM PLA 495

invasive broadhead catfish, Malabar tamarind, mountain Serdang shoot (Nhor Si Laeng) Lasia Spinosa (Pak Nham), Southern sour curry
แกงส้มปลาตากฟูย่าง

MUEK NAM DUM 660

Charcoal-grilled fresh squid egg, house made squid ink sauce, cured squid roe wild fern (Pak Good) salad, bell pepper purée and Phuket rice fishes
หมึกนํ้าดำ

PHUKET LOCAL LAUNAEA WITH OYSTER SAUCE 490

Phuket local launaea (Pak Lin Harn), garlic, chilli, oyster sauce
invasive crispy wild flower (Dok Mae) from Songkhla
ผักลิ้นห่านน้ำมันหอย

GAENG LIANG SOMROM 525

White prawn cured and wrapped, Bacancuey shrimp paste, Songkhla wild herbs & mushrooms red ant eggs, invasive Rok Chang (Passiflora Foetida Linn), crispy carrot skin
แกงเลียงสมรม

PLA JIAN PHUKET 910

Steamed local catch, all part fish sauce brew, Songkhla sugar palm, sugarcane leftover pineapple skin, shallot, ginger, spring onion, charred Pakakayor cabbage
invasive Zingiber Zerumbet (Nhor Kra Tue)
ปลาเจียนภูเก็ต

PAD CHA MANTIS SHRIMP 980

invasive water bamboo and mountain bamboo, fresh mantis shrimp
reduced leftover scallop roe sauce
กะป๋ะน้ำผัดฉ่า



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SOUTHERN THAI

SOM TUM

395

Crisp organic raw papaya tossed with fresh Phuket sea grapes, crunchy long beans and aromatic Phuket dried shrimps

ส้มตำ

YUM SOM O TUBTIM GOONG YANG

535

Grilled Andaman tiger prawns served with juicy pomegranate, refreshing pomelo creamy coconut milk, roasted coconut flakes, crispy fried shallots, cashew nuts, red onions

ยำส้มโอหีบหิมกุ้งย่าง

GIEAN THOD PHUKET

630

Delicate tofu sheets filled with fresh crabmeat, tender minced chicken invasive Mangrove Fan palm shoots (Nhor Phor), taro, and yam, seasoned with oyster sauce soy sauce, and distinctive Phuket Tajiew sauce

เก๋ียนปุดทอด



SWEET CLAMS WITH SOUTHERN LEMONGRASS CLEAR SOUP

395

Andaman sweet clams simmered in a fragrant Southern-style clear lemongrass soup garnished with Invasive Water Pennywort leaves (Waen Kaew) and flowers finished with aromatic garlic oil

หอยหวานต้มตะไคร้



TOM SOM PLA

530

Clear aromatic soup infused with Southern Songkhla turmeric beetle featuring fresh daily catch from our boat, garnished with local Patthalung chives and invasive Malabar tamarind leaves (Bai Som Khaek)

ต้มส้มปลา

POO NIM KHAI KEM

695

Suratthani soft shell crab, paired with rich house made salted egg sauce from Kratian farm fresh lemon jell, cured egg yolk, and invasive Water Pennywort (Pak Waen Kaew)

ปูนิ่มซอสไข่เค็ม

ORGANIC PHUKET PAD PAK MIANG GOONG SEAB

435

Fresh young Malinjo leaves from Kratian farm stir-fried with aromatic Phuket dried shrimps crunchy crispy garlic, and savory oyster sauce

ผัดผักเหมียงกุ้งเสียบ



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SOUTHERN THAI

GRILLED FISH WITH TAO EIW SAUCE

510

Seasonal local fish charcoaled to perfection, served with savory Phuket Tao Eiw sauce
invasive Emilia Sonchifolia (Pak Gard Nok Kao), bell pepper puree, crispy fish scales and garlic
ปลาย่างเต้าอีว

LOOK CHOK SOUTHERN YELLOW CURRY

590

Fresh seasonal fish from the Andaman sea served with crunchy lotus root, slightly bitter leaves
tender potato, caramelized shallots, and tangy fermented look chook from Pang Nga
แกงกะหล่ำลูกชกพังงา

GAENG PAE

995

Bang Jo goat slow-cooked in traditional Southern style, served alongside Songkhla wild potatoes
creamy fresh coconut milk, and a fragrant tamarind-infused Tanburi sugar palm brew
แกงแพะบางโจ

KHAO YUM

295

Delicate tofu sheets filled with fresh crabmeat, tender minced chicken
invasive Mangrove Fan palm shoots (Nhor Phor), taro, and yam, seasoned with oyster sauce
soy sauce, and distinctive Phuket Tajiew sauce
เก๋ียนปูทอด

CHARCOAL GRILLED

Freshly grilled delights served with a medley of invasive vegetables, zero-waste mushroom garum
and powder, Thai spicy dipping sauce, and a special seafood dressing.

PHUKET LOBSTER (400-500g)

2,950

Tender and aromatic lobster from Phuket, perfectly grilled over charcoal

ANDAMAN TIGER PRAWNS (400g)

1,950

Succulent Andaman tiger prawns char grilled to smoky perfection

ANDAMAN FRESH SQUID (250g)

780

Fresh squid from the Andaman sea, grilled to tender, juicy perfection

THANKHUN HALF CHICKEN (400-450g)

685

Half organic Tankhun chicken, expertly grilled to juicy tenderness with rich flavor

SALAK DAI WAGYU BEEF (200g)

1,950

Premium Salak Dai Wagyu beef, grilled to perfection with a fragrant smoky crust



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ECOLOGICALLY PURE

CRAB KRATONG THONG



470

Fresh crabmeat, fermented second cut local vegetables, seaweed caviar, local rice cracker coconut jell, invasive Tridax daisy (Tin Took Gae), Kratian farm edible flowers and herbs.
กระหนงทองปูกับผักดอง

MOO HONG THOD



535

Golden-fried Phuket spring roll stuffed with soy-braised second-cut pork garnished with invasive Tridax Daisy (Tin Took Gae)
หมูฮ้องทอด

NHANG GAI THOD



475

Grilled organic Tankhun chicken wing stuffed with second-cut southern-style fermented chicken (Nhang chicken), garnished with invasive Greenwood sorrel (Bai Som Gob)
หนังกะทิทอด

CHOO CHEE GOONG



820

Crips tiger prawns with leftover rice cracker crumble, Southern Choo Chee curry sauce prawn shell foam, invasive crispy Water Pennywort (Bai Waen Kaew), kaffir lime powder
ฉูฉี่กุ้งลายเสือ

JOR RANG CRAB



820

Fresh blue crab from Suratthani, rich Southern turmeric curry made with crab fat and shell served with delicate rice noodles
จ้อแหร้งปู

LOCAL DUCK LO-BA

560

Tender duck breast, rich stewed duck bone sauce, vibrant Phuket sweet chili sauce topped with crispy duck skin
เป็ดโลบะ

CROW YOK



510

Tender pork belly from biodynamic Vor Tavee farm, slow stewed in Yala style paired with fermented second-cut vegetables and invasive Cleome Viscose (Pak Sien Pi) served with tangy sour pumpkin puree
เคราหยก



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LOCAL RICE SELECTION

Experience the rich diversity and unique flavors of Southern Thailand through our carefully curated selection of premium local rice.

LUEM PUA ข้าวลิ้มบัว (Nakhon Si Thammarat Province)

Fragrant and slightly sticky, prized for its soft texture.

DOK KHA ข้าวดอกข่า (Phang Nga Province)

Aromatic with subtle floral notes.

LEB NOK DAENG ข้าวเล็บนกแดง

Nutty flavor with a slightly chewy bite.

HOM JAN ข้าวหอมจันทร์

Classic fragrant rice with a delicate aroma.

NAI FAI ข้าวในฝ้าย (Nakhon Si Thammarat Province)

Light and fluffy texture with mild sweetness.

TUBTIM CHOOMPAE ข้าวทับทิมชุมแพ (Sakhon Nakhon Province)

Known as “Ruby Rice,” slightly sticky and aromatic.

BERRY ข้าวไรซ์เบอร์รี่ (Phatthalung Province)

Rich in antioxidants with nutty flavor.

JASMINE ข้าวหอมมะลิ (Phatthalung Province)

Sweet aroma, soft texture - a Thai staple.



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WINES BY THE GLASS

CHAMPAGNE

		GLASS 125 ML.	BOTTLE 750 ML.
NV	Nicolas Feuillatte Brut Cuvee <i>light bodied, Rich flavor notes of white fruit aroma, apricot, pear finished complex and balance acidity</i>	690	3,950

WHITE

		GLASS 150 ML.	BOTTLE 750 ML.
2022	Monsoon Valley, Chenin Blanc signature white Hua Hin, Thailand <i>Medium bodied fresh wine with notes of ripen stone fruits and brioche</i>	475	2,300
2022	Chateau Roubie Picpoul de Pinet, Languedoc, France <i>Medium bodied with aroma of flower with the scent of white peach and the exotic flavors of pineapple. The long and full after-taste</i>	550	2,650
2022	Vasse Felix, Chardonnay, Margaret River, Australia <i>Medium bodied and Rich with notes of tropical fruit, lemon with Creamy Finished</i>	660	3,200
2021	Vom Schiefer Riesling Feinherb ,Ansgar Clusserath, Mosel ,Germany <i>Light bodied, "off dry" with notes of orange blossom, grapefruit and finished with minerality</i>	675	3,300

ROSE

2022	Domaine de la Cadenière Léonie Rosé , côte de provence, France <i>Light bodied and fresh with note of strawberry, Red fruit and lively acidity</i>	550	2,650
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RED

2022	Placido Chianti, Tuscany DOCG , Italy <i>Intense aroma that hints of violets. Dry and well balanced with black-fruit flavors followed by a long finish.</i>	475	2,300
2019	Issara estates Shiraz Khao Yai , Thailand2019 <i>Noes of black fruit , ripe berry , hint of hay , spices and cacao finished</i>	570	2,750
2020	Chateau Perthus , Cotes de bourg , Bordeaux AOC ,France <i>This ripe and juicy wine is full of black currant fruit, with a fine backdrop of structure and tannins.</i>	625	3,000
2020	Weingut Ziereisen Baden Blauer Spatburgunder Germany . <i>Medium bodied and earthy, with cherries and cranberries mingling with damp soil, herbs, and spice.</i>	675	3,300

CELLAR SELECTION LIST

RED WINE

FRANCE

Chateau Lafite - Rothschild · Pauillac 1995 <i>Intense aroma of currant and ripe black fruit, Toasty oak and sweet tobacco A full flavor with velvety tannin, great mouthfeel and long finished aftertaste</i>	150,000
Chateau Mouton - Rothschild · Pauillac 1990 <i>The wine has an intense, garnet red colour with a coppery tint and a highly refined nose mingling attractive floral notes of lily and lilac with more complex aromas of vanilla,</i>	100,000
Lou Dumont ,Marsannay 'En Leautier' Par Koji Et Jae Hwa Organic 2020 Rouge AOC , Burgundy <i>Wonderful bouquet of red fruits and minerality. On the palate very good minerality, and a light to medium body. Fine red and very juicy coulis fruit.</i>	12,500
Domaine Bott-Geyl ,Pinot Noir 'Galets Oligocene' ,Alsace 2016 <i>Medium-bodied and fine flavors of red fruit, crunchy cranberries roasting with spiciness and minerality</i>	6,300
Domaine Bernard Burgaud ,Côte Rôtie Bernard Burgaud ,AOP Côte Rôtie, 2019 <i>Rich and powerful with meaty, gamey black fruits, smoked herbs, pepper and chocolate-like aromas and flavors. A touch of currant and cinnamon</i>	8,500

ITALY

La Gerla Brunello Di Montalcino Riserva Angeli ,Montalcino DOCG 2018 <i>Subtle noes of red cherries, pepper, leather and cocoa powder wrapped up in fresh violets. Firm attack of extracted chalky tannins soaked in cherries.</i>	15,000
Marchesi Antinori Tignanello Toscana IGT, Tuscany, 2021 <i>Full bodied with Complex notes of red fruits give rise to delicate aromas of apricots and peaches with sensations of vailla, dried flowers, chocolate and spice</i>	17,500
Marchesi di Barolo, Sarmassa DOCG, Piedmont 2019 <i>Full bodied wine with notes of red berry, licorice, clove and finishing with fine-grained tannins</i>	7,700
Franz Haas, Pinot Noir, Alto-Adige 2020 <i>Light bodied wine with aromas of rose, blueberries, lilacs, blackcurrants finished with touch tannin.</i>	2,950

CHAMPAGNE

CHAMPAGNE

Drappier Carte d'Or Brut NV 6,000
Medium bodied with aromas of stone fruits ,peach , Spicy hint announces a powerful and complex

Bollinger Special Cuvee , Nv Brut 8,000
Very elegant and refined in texture, with fresh, focused acidity finding fine integration with the layered notes of patisserie apple, black currant, smoky mineral and biscuit, complimented by hints of lemon zest and honey.

Canard Duchene Champagne 'Cuvee Leonie' Brut NV 7,750
Lightly stewed yellow fruits, tropical fruits, dry flowers, and notes of gingerbread. On the palate, fresh with flavors of pineapple confit, slightly spicy, toasted flavors

Brocard Pierre Brocard Bulles de Blancs , Extra Brut 2015 8,000
The nose is delicate and floral, with notes of lime blossom, vanilla, fresh hazelnuts, and citrus.

Louis Roederer, Brut Nature 2015 8,200
Medium bodied wine with Notes of sweet flowers, peach and hazelnut with hint of Sancho pepper

CHAMPAGNE ROSE

Philipponnat Royale Reserve Rose Brut NV 8,700
Medium bodied wine, Notes of Summer berries, cherry , strawberry with hint of grapefruit peel finished

Louis Roederer Rosé vintage 2010 6,800
Full bodied with blackcurrant, orange, subtle notes of hazelnut, vanilla lingering on the palate

SPARKLING WINE

SPARKLING WINE

ITALY

Berlucchi '61 Franciacorta Brut DOCG ,Lombardy 2022 <i>Full bodied wine with notes of apple, pear, citrus and finishing with velvet texture and fine balance</i>	3,500
Ferrari, Maximum Brut, Trento DOC, Alto Adige 2022 <i>Fresh and intense with citrusy, ripe peach, crusty bread and finish with a great minerality</i>	3,850

SPAIN

Rimarts Reserva Especial Chardonnay Cava Brut Nature. Catalonia, Spain 2017 <i>Intense, bright golden color with very fine and persistent bubbles. Intense nose of a variety of fresh, powerful aromas and strong notes of ageing. Very balanced with a fruity finish.</i>	4,000
Rimarts , Uvae Brut Nature Cava · Catalonia, Spain 2011 <i>Nose of toasted yeast, spices, compote, ripe red cherries and with hints of All Spice.</i>	7,500

BIODYNAMIC & NATURAL SPARKING WINE

AUSTRIA

Perfect Day, Pittnauer, Burgenland 2021 <i>Vibrant, subtle, vital and aromatic. Fine citrus notes, a floral undertone, and especially stony mineral hints at an early exclamation point, with yellow fruity aromas and herbal notes adding to the palate</i>	4,200
Pitt Nat Rose, Pittnauer, Burgenland 2012 <i>Light old pink with pink reflections, delicate carbonic acid. Fresh red fruits, a hint of currants subtly highlighted with blossom honey.</i>	4,500

WHITE WINE

GERMANY

Robert Weil, Riesling, Trocken, Rheingau 2022 3,400
Medium bodied wine with notes of citrus, green apple, pear and lingering finish of ginger

Weingut Ziereisen Grauer Burgunder , Baden 2020 2,700
Light - medium wine with notes of apple, pear, and finishing with flinty minerality

AUSTRIA

Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau 2022 3,800
Light bodied , refreshing wine , notes of peach, grapefruit , strong minerality

SPAIN

Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia 2021 3,950
Fresh and precise with notes of grapefruit, pomelo, white flowers, thyme with salty granite minerality and a dry finish with a bitter

Xandomel S.A. Albariño , Xandomel , Rías Baixas DO 2022 4,350
Attractive bouquet of lime, lemon, green apples, jasmine and a hint of sea salt. The palate is fresh and vibrant with a bright finish of lime zest and apple.

Muga Blanco, Rioja DOC 2020 3,800
Aromas of aromatic herbs such as fennel, citrus fruit , stone fruit and slight toasted nuances.

AUSTRALIA

Luke Lambert, Chardonnay, Yarra Valley 2020 5,800
Full bodied wine with notes of citrus, lemon, green apple, nutty and finishing with a well balanced acidity

NEW ZEALAND

Te Mata Estate Chardonnay, Hawk's Bay 2020 2,750
Notes of lemon, white peach, pineapple , finishing , toasted cashew

Whitehaven Sauvignon Blanc, Marlborough 2023 3,100
Light medium bodied wine , passionfruit, gooseberry, peach with nice acid

WHITE WINE

WHITE WINE

FRANCE

Domaine Saint Antoine , Chablis , Burgundy 2022 <i>Hints of tropical fruit, citrus, white flower notes with touch of oak on the finish with vanilla and cinnamon, and light toast</i>	4,100
Domaine Charly Nicolle , Chablis Premier Cru Les Fourneaux , Burgundy 2020 <i>Subtly smoky and thrilling in minerality, this pure-fruited, lemon-scented Chablis highlights white peach and lime flavors etched by limestone and chalk.</i>	5,800
Valentin Zusslin Riesling Pfingstberg Grand Cru, Alsace (Bio) 2015 <i>Light bodied wine with notes of lemon, melon, pear and finishing with a good minerality</i>	7,000
Domaine Meyer-Fonné ,Pinot Blanc Vieilles Vignes , AOP Alsace 2020 <i>The palate is likewise rich and honeyed with a streak of minerality, a smoky side, and a touch of citrus</i>	3,200
Domaine Vacheron, Sancerre Blanc, Loire 2022 <i>Light bodied wine with notes of grapefruit, lemon, hint of Sancho pepper finishing with nice acidity and mineral aftertaste</i>	4,300
Pascal Jolivet, Blanc Fumé, Pouilly-Fumé , Loire 2022 <i>Medium bodied with Notes of grapefruit , lime ,smoke and refreshing with mineral aftertaste</i>	5,200

ITALY

Castello di Pomino Bianco DOC, Tuscany 2020 <i>Medium – Full bodied wine with notes of citrus, bergamot, banana and lingering with strong minerality</i>	4,300
Cantina Tramin, Gewürztraminer, Alto Adige 2020 <i>Aromas of spicy flowers, dried herbs and ripe exotic fruits such as lychee, mango and passion fruit</i>	4,200

ROSE WINE

ROSE WINE

FRANCE

Miraval Rosé, Côtes de Provence 2022 <i>Dry, Light bodied with notes of red berries, strawberry, watermelon and lingering with mineral after finish</i>	3,400
Domaine les Fouques, Cotes de Provence Rosé L'Aubigue 2021 <i>Medium bodied wine with notes of Watermelon, Blackberry, Rose and nice acidity with refreshing aftertaste</i>	3,400

AUSTRALIA

Gentle Folk Rainbow Juice, Adelaide Hills 2021 <i>Light bodied with notes of raspberry, red fruit, cinnamon and finishing with nice acidity aftertaste</i>	3,900
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THAILAND

Monsoon Valley ,White Shiraz, ,Hua Hin 2023 <i>Notes of wild strawberry, bonbon candies, and a lovely touch of spices. Fresh palate and up-lifted fruit concentration on the palate reflecting its nose</i>	2,250
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RED WINE

GERMANY

Claus Preisinger, Zweigelt Kieselstein, Burgenland 2020 3,400
Light bodied wine with notes of sweet cherry, sour berry jam, toasted wood and finished with minerality

Enderle & Moll Pinot Noir Liaison, Baden 2019 4,300
Light bodied wine with notes of raspberry, strawberry, mineral, silky tannin and mouthwatering acidity aftertaste

SPAIN

Dominio de Pingus - Flor de Pingus, Ribera del Duero 2020 12,500
Full bodied wine with notes of blackberry, black cherry, fig, cocoa, licorice and finishing with soft tannin

Bodega Lanzaga , Telmo Rodriguez Rioja ,Corriente 2020 3,900
Smooth red wine with intense aromas of ripe red fruit, slightly balsamic notes and hints of sweet spice.

USA

Evening Land Pinot Noir Seven Springs Vineyards, Oregon 2021 7,000
Light bodied wine with notes of black cherry, plum, licorice and lingering with silky tannin

Beringer, Founder's Estate, Cabernet, California 2020 3,700
Full bodied wine with notes of black cherry, raspberry, vanilla and cinnamon. The finish shows a subtle tannin

NEW ZEALAND

Two Paddocks Pinot Noir Picnic, Central Otago 2022 3,300
Light bodied wine with notes of strawberry, plum, cherries and finishing with

THAILAND

Monsoon Valley ,Cuvee de Siam Rouge, Shiraz-Sangiovese, Hua Hin 2019 4,450
Light – medium bodied wine with notes of blackberry, cherry, coffee, pepper and along with chocolate aftertaste

SWEET WINE

SWEET WINE

ITALY

Marchesi di Barolo Moscato d'Asti DOCG Zagara, Piedmont 2018

Off-dry wine with notes of peach, honey, jasmine and lingering with a pleasant freshness

3,100

SPAIN

Lustau Sherry Cream East India Solera Andalusia, 500ml

Smooth and rich with notes of maple syrup, brown sugar, Nutty, raisin and chocolate

3,500

PORTUGAL

Niepoort Port Late Bottled Vintage 2017

Dark chocolate and floral notes mingle with rich red fruit, damp earthy notes and delightful acidity.

3,950

THAILAND

Monsoon Valley Late Harvest Chenin Blanc 375 ml 2023

Light boded wine and rich flavor with notes on dried longan, wild honey, floral and touch of acidity aftertaste.

1,750

BEANS

Our Village Project is committed to promoting sustainable coffee production in Mae Lan Noi District. By supporting a community processing Centre, we help reduce our environmental impact and ensure that benefits are more equitably distributed to local farmers. Led by our partner, P' Leb, an experienced professional with deep ties to the Thai coffee community.

Espresso	165
Americano	185
Long Black	200
Latte	195
Flat White	165
Cappuccino	200

LEAVES

Moonsoon Tea specializes in exceptionally wild and free grown tea from the hills of northern Thailand . The tea is unique flavor comes from growing in harmony with diverse native plants and herb in their natural habitat

Dhara White	195
Yellow Moonsoon Jungle Black	195
Lychee Green	195
Jaras Silver Needle	195

NON-ALCOHOLIC DRINKS

JUICE

Apple, Watermelon, Pineapple, Orange, Mango,	220
Fresh coconut	245

SOFT DRINKS

Sprite, Coca Cola, Coca Cola Light, Coca Cola Zero, Chevala vitamin water mango	155
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ARTESIAN SOLF DRINKS (FEVER TREE)

Indian tonic, Mediterranean tonic, Elderflower tonic, Ginger ale, Soda water	250
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WATER

Still

Sai Yok 750 ml	295
Acqua Panna 250 ml	145
Acqua Panna 750 ml	295

Sparkling

Sai Yok 750ml	295
San Pellegrino 250 ml	145
San Pellegrino 750 ml	295

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

ราคาทั้งหมดเป็นเงินบาทและยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง

SIGNATURE COCKTAIL

JARAS NEGRONI	450
Kosapan Botanicals Ori-Gin, Select Aperitivo, Boghetti Espresso Liqueur	
Mancino Blanco	
MALAI	450
Kosapan Sugarcane Rum, Pandan liqueur, Blanco Vermouth	
Fresh coconut, lime, Khao Hom syrup	
SANEHA SPRITZ	490
Iron Ball Gin, Jasmine & Butterfly Pea syrup, Soda, Prosecco	
KOPI MARTINI	450
Kosapan x Kad Kokoa Cacao Spirit, Mr. Black	

THAI SPIRITS

Kosapan Botanicals Ori-Gin	490
Saneha Gin	395
Iron Ball Gin	535
Chalong Bay Spiced Rum	315
Malai Rum	315

PHUKET CRAFT BEER & THAI BEER

Chatri abv5.2%	295
Bussaba ex-weisse abv4.7%	295
Chalawan pale ale abv4.7%	295
Singha lager abv5.0%	195
Chang lager abv5.0%	195

0% PROOF

KAMALA SUNRAY	320
Coconut & Tom Yum Herb Cordial, Fresh Lime, Lemonade	
Jaras G&T	450
Botanical Dry Gin 0.0%, Jasmine/ sashi cordial, Elderflower tonic	
Negroni	450
Botanical Dry Gin, Bitter Aperitivo Aperitif, Homemade Bitter concentrate	
Aperol Spritz	450
Dolce Spritz Aperol 0.0%, Sparkling Bianco Dry 0%, Schweppes Soda	

THAI CLASSIC

SOUP



PHUKET YOUNG COCONUT TOM YUM GOONG



585

Succulent Andaman tiger prawns simmered with fresh lemongrass, galangal, mushrooms

coriander, tomato, shallot, chili, lime juice, fish sauce

ต้มยำกุ้งมะพร้าวอ่อนภูเก็ต

CURRY

GREEN CURRY TAN KHUN CHICKEN



560

House made green curry with Tankhun chicken, basil and eggplant

fermented Songkhla cashew nut coconut milk caviar

แกงเขียวหวานไก่ถั่วหอยล่อสงขลา

STIR FRIED

PHAD THAI ผัดไท

Wok tossed noodles in a tangy tamarind sauce, mixed with crunchy bean sprouts, silky tofu

roasted peanuts, and fresh chives

Seafood ทะเล

650

Prawn กุ้ง

690

Chicken ไก่

595

PHAD KA PAO KAI DOW ผัดกระเพราไข่ดาว

Fragrant stir-fried holy basil with garlic and fiery chili, topped with a crispy fried egg

served with steamed rice

Seafood ทะเล

690

Minced pork หมูสับ

495

Minced chicken ไก่สับ

495

Thai Chalolais beef เนื้อ

860

KHAO PHAD ข้าวผัด

Fragrant Thai-style fried rice stir-fried with your choice of fresh local ingredients, herbs

and balanced seasonings

Prawn กุ้ง

695

Crab ปู

660

Seafood ทะเล

690

Vegetables ผักรวม

355



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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

ราคาทั้งหมดเป็นเงินบาทและยังไม่รวมค่าบริการ 10% และภาษีที่เกี่ยวข้อง