



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

สำหรับท่านที่มีประวัติแพ้อาหารหรือข้อห้ามทางศาสนา โปรดแจ้งพนักงานก่อนทำการสั่งอาหาร เพื่อเพิ่มความระมัดระวังต่อลูกค้าทุกท่านในการตัดสินใจ.

**Before placing your order, please inform your server of any food allergies, food intolerance, and dietary requirements or religious interest.**

**Dishes highlighted as below may contain the following:**

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <b>(N)</b> Nuts (peanut & tree nut) | <b>(G)</b> Gluten (gluten & wheat) |
| <b>(S)</b> Shellfish                | <b>(P)</b> Pork                    |
| <b>(D)</b> Dairy (milk & egg)       |                                    |

# *Our Ingredients*

## *Vegetables and Herbs*

The Royal Project is an initiative of His Majesty, King Bhumibol Adulyadej of Thailand. It was founded in 1969 to solve the problems of deforestation, poverty and opium production by promoting alternative crops. The initiative was the world's first large-scale effort to replace drug crops with legal plant harvests and remains one of the most successful projects of this type.

Khun Palisa Anderson stocks multiple restaurants, certified organic farm in Australia and now in Hua Hin. Since 2017, Palisa Farm was established in Hua Hin with the aim to share and produce organically grown fruits and vegetables including the many herbs and aromatics essential to Thai cuisine in a tourist destination. The farm's certified-organic products appear on the menus of several area dining outlets, including Palisa's own restaurant in South Hua Hin, where visitors likewise can tour the working farm's lush surroundings.

## *Poultry*

Klong Phai Farm was established in 2016, founded on principles of respect for animal health and the environment, Klong Phai Farm raises free-range chickens and produces eggs in serene countryside nearby Khao Yai National Park northeast of Bangkok. The farm uses no hormones or antibiotics. For its commitment to both gastronomy and community, Klong Phai Farm has been officially recognised as a Disciple of Escoffier in Asia Pacific.

## *Wines*

Since 2001 Monsoon Valley has been at the forefront of establishing and developing a local wine culture in Thailand. Indeed true to its heritage, the winemaker's flagship vineyard outside Hua Hin is sited on what was once an elephant corral. Here and at other vineyards in central and northern Thailand Monsoon Valley grows a surprising range of varieties including Chenin Blanc, Sangiovese and Shiraz.

# Caviar Menu

คาร์เวียร์กระทงทอง

Caviar & Golden cups

Thai herbal butter mousse scented with sweet basil  
and kaffir lime essence

ⓓ Ⓞ

15 gram	:	2,800
30 gram	:	4,500
50 gram	:	7,300
100 gram	:	13,900

## RECOMMENDED FOR PAIRING WITH CAVIAR

### Champagne

- 2008 La Grande Dame, Veuve Clicquot Ponsardin, Brut, Champagne, France** 28,000  
(109) Elegant, rich and complex. Beautiful mature aromas such as dried fruits, praline, quince paste and truffle.
- NV Bollinger Special Cuvée, Brut, Champagne, France** 6,900  
(102) Ripe fruit and spicy aromas, hints of roasted apples, apple compote and peaches.
- NV Ernest Rapeneau, Brut, Champagne, France** 3,100  
(101) Intricate flavor with refined character from buttery brioche to baked apple and toast.

### White wine

- 2016 Cloudy Bay, Chardonnay, Marlborough, New Zealand** 6,500  
(308) Fresh, green herbs, a touch of elderflower, ripe peach and exotic fruits
- 2015 Francis Coppola, Chardonnay, Director's Cut, USA** 3,400  
(313) Full bodied, dry, crispy with high acidity. Strong mineral balance and oak feeling. Hint of lime and grapefruit. Long and balanced finish.
- 2017 Penfolds Koonunga Hill, Autumn Riesling, Australia** 2,300  
(329) Talc-like acidity with rose petal floral aromatics, pear, frangipani, jasmine and small spice notes.

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

# 10 COURSE CHEF'S TABLE MENU

**THB 3,488 per person with one glass of Ernest Rapeneau Champagne**  
**THB 2,000 per person for paired beverages**

คาร์เวียร์กระทงทอง

## **Caviar Kratong Thong (G) (D)**

Thai herbal butter mousse, scented with sweet basil and kaffir lime essence in home-made golden cups  
*Ernest Rapeneau Brut, Champagne, France*

ขนมปังหน้ากุ้ง

## **Kamon Pang Nar Goong (G) (D)**

Grilled brioche with minced prawn, coriander, chili, home-made yum yai dressing  
*White Shiraz, Monsoon Valley, Hua Hin, Thailand*

ปลาหอยเชลล์

## **Phla Hoi Shell (S)**

Seared scallops, lemongrass, crispy shallots, chili paste, mint, kaffir lime, roasted rice  
*The Englishman – Hendrick's gin, elderflower, early grey tea, lime, bitters*

ยำเนื้อปูซอสมะม่วงกะทิ

## **Yum Nuer Pooh Sauce Mamuang Kati (S)**

Hua Hin crab meat salad, lemongrass, kaffir lime, crispy shallot, cucumber, coriander, white mugwort, spicy mango coconut dressing  
*Riesling, Prinz Von Hessen, Rheingau, Germany*

แกงเหลืองยอดมะพร้าวหมูย่าง

## **Gaeng Luang Yod Ma Prow Moo Yang (G) (S) (P)**

Thai sour soup, sous vide cooked pork cheek, organic young coconut shoot, crispy shallot, fermented spring onions  
*The Elements - Phraya Elements Rum, pineapple shrub, lime*

ปลาทรายทอดมะกรูด

## **Pla Sine Tod Makoot (G)**

Deep-fried marinated Hua Hin sand fish, crispy kaffir lime, crispy garlic, chili, coriander, spring onions  
*Chardonnay, Reservado "Concha Y Toro", Chile*

ปลาอินทรีซอส 5 รส

## **Pla In Sea Sauce Ha Rod (G)**

Marinated King Mackerel, sous vide cooked skewers with five flavors sauce, rice crust, crispy shallot, chili, coriander, spring onions  
*The Brilliant - Glenfiddich 12y single malt whisky, absinthe, vodka infused with pear*

ห่อหมกคุณย่า

## **Hor Mok Khun Ya**

Traditional Khun Ya Jaraspim Liptapanlop recipe. Steamed fish mousse with homemade red curry, morinda citrifolia leaves, Thai basil, fresh coconut cream  
*Pinot Noir, Matua, Marlborough, New Zealand*

พะแนงเนื้อตุ๋นลำไย

## **Panang Nuer Toon Rummy (G) (N) (S)**

Sous vide cooked, Thai Wagyu beef, peanut, kaffir lime, longan, sweet basil, Panang curry  
*Château Bassac, Bordeaux, France*

ปลากริมกะทิฟักทอง

## **Pla Krim Kati Fakthong**

Sweet organic pumpkin, Thai salty coconut sticky rice dumpling, organic Khonaizi red palm dates  
*Chenin Blanc, Monsoon Valley Late Harvest, Hua Hin, Thailand*

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

# 8 COURSE EXPERIENCE MENU

**THB 2,188 per person**

**THB 1,500 per person for paired beverages**

ขนมปังหน้ากุ้ง

## **Kamon Pang Nar Goong (G) (D)**

Grilled brioche with minced prawn, coriander, chili, home-made yum yai dressing

*White Shiraz, Monsoon Valley, Hua Hin, Thailand*

ยำเนื้อปูซอสมะม่วงกะทิ

## **Yum Nuer Pooh Sauce Mamuang Kati (S)**

Hua Hin crab meat salad, lemongrass, kaffir lime, crispy shallot, cucumber, coriander, white mugwort, spicy mango coconut dressing

*Riesling, Prinz Von Hessen, Rheingau, Germany*

แกงเหลืองยอดมะพร้าวหมูย่าง

## **Gaeng Luang Yod Ma Prow Moo Yang (G) (S) (P)**

Thai sour soup, sous vide cooked pork cheek, organic young coconut shoot, crispy shallot, fermented spring onions

*The Elements - Phraya Elements Rum, pineapple shrub, lime*

ปลาทรายทอดมะกรูด

## **Pla Sine Tod Makoot (G)**

Deep-fried marinated Hua Hin sand fish, crispy kaffir lime, crispy garlic, chili, coriander, spring onions

*Chardonnay, Reservado "Concha Y Toro", Chile*

ปลาอินทรีซอส 5 รส

## **Pla In Sea Sauce Ha Rod (G)**

Marinated King Mackerel, sous vide cooked skewers with five flavors sauce, rice crust, crispy shallot, chili, coriander, spring onions

*The Brilliant - Glenfiddich 12y single malt whisky, absinthe, vodka infused with pear*

ห่อหมกคุณย่า

## **Hor Mok Khun Ya**

Traditional Khun Ya Jaraspim Liptapanlop recipe. Steamed fish mousse with homemade red curry, morinda citrifolia leaves, Thai basil, fresh coconut cream

*Pinot Noir, Matua, Marlborough, New Zealand*

พะแนงเนื้อตุ๋นลำไย

## **Panang Nuer Toon Rummyui (G) (N) (S)**

Sous vide cooked, Thai Wagyu beef, peanut, kaffir lime, longan, sweet basil, Panang curry

*Château Bassac, Bordeaux, France*

บุหลันมรกต

## **Emerald Moon (D)**

Organic pandan tart with soft egg texture, Thai style smoked coconut custard

*Chenin Blanc, Monsoon Valley Late Harvest, Hua Hin, Thailand*

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# 5 COURSE EXPERIENCE MENU

**THB 1,688 per person**

**THB 1,000 per person for paired beverages**

ยำเนื้อปูซอสมะม่วงกะทิ

## **Yum Nuer Pooh Sauce Mamuang Kati (S)**

Hua Hin crab meat salad, lemongrass, kaffir lime, crispy shallot, cucumber, coriander, white mugwort, spicy mango coconut dressing

*Riesling, Prinz Von Hessen, Rheingau, Germany*

แกงเหลืองยอดมะพร้าวหมูย่าง

## **Gaeng Luang Yod Ma Prow Moo Yang (G) (S) (P)**

Thai sour soup, sous vide cooked pork cheek, organic young coconut shoot, crispy shallot, fermented spring onions

*The Elements - Phraya Elements Rum, pineapple shrub, lime*

ทอดหมกคุณย่า

## **Hor Mok Khun Ya**

Traditional Khun Ya Jaraspim Liptapanlop recipe. Steamed fish mousse with homemade red curry, morinda citrifolia leaves, Thai basil, fresh coconut cream

*Pinot Noir, Matua, Marlborough, New Zealand*

พะแนงเนื้อตุ๋นลำไย

## **Panang Nuer Toon Rummyui (G) (N) (S)**

Sous vide cooked, Thai Wagyu beef, peanut, kaffir lime, longan, sweet basil, Panang curry

*Château Bassac, Bordeaux, France*

ขนมปังชาโคลสังขยาลูกตาล

## **Kanom Pang Charcoal Sangkaya Loog-Taal (G) (D)**

Grilled charcoal bread with home-made palm fruit custard

*Chenin Blanc, Monsoon Valley Late Harvest, Hua Hin, Thailand*

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

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อาหารว่าง

## APPETISERS

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คาร์เวียร์กระทงทอง

**Caviar Kratong Thong (G) (D)**

2,800

Thai herbal butter mousse, scented with sweet basil and kaffir lime essence in home-made golden cups

ปล่าหอยเชลล์

**Phla Hoi Shell (S)**

580

Seared scallops, lemongrass, crispy shallots, chili paste, mint, kaffir lime, roasted rice

ทอดมันปู

**Thod Man Pooh (S) (D)**

390

Donut of deep-fried crab meat, minced chicken, pork fat, breadcrumbs, home-made chili jam

ไส้อั่วเห็ด

**Sai Oua Hed (G) (N)**

270

Mushroom sausage, shiitake mushroom, sticky rice, berry rice, chili paste, crispy garlic, pickled cabbage and cucumber

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สลัด

## SALADS

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ยำเนื้อปูซอสมะม่วงกะทิ

### **Yum Nuer Pooh Sauce Mamuang Kati (S)**

440

Hua Hin crab meat salad, lemongrass, kaffir lime, crispy shallot, cucumber, coriander, white mugwort, spicy mango coconut dressing

ยำส้มโอกุ้งย่าง

### **Yum Som O Goong Yang (S) (N)**

410

Refreshing pomelo salad, grilled tiger prawn, roasted coconut, kaffir lime, cashew nut

ยำเนื้อย่างถ่าน

### **Yum Nuer Yang Taan**

750

Charcoal grilled Thai Wagyu beef short rib, pickled cucumber, dried tomato, fermented spring onion, shallots, coriander

ปอเปี๊ยะผัก

### **Por Pie Phuk (G) (N)**

320

Fried & fresh vegetable spring roll, rice noodle sheet, sweet chili, peanut sauce

อาหารประเภทต้ม

## SOUPS

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ต้มยำกุ้ง

### **Tom Yum Goong (S)**

460

Thailand's famous hot and sour soup with prawns, lemongrass, galangal and mushroom

ต้มข่าปลาทราย

### **Tom Kha Pla Sine**

350

Aromatic soup with coconut milk, local sand fish, lemongrass, galangal, coriander, chili oil

ต้มส้มปลาเก๋า

### **Tom Som Pla Gao**

390

Red grouper from the shores of Khao Takiab, clear turmeric soup, tamarind brew, Thai shallot, lemongrass

แกงเหลืองยอดมะพร้าวหมูย่าง

### **Gaeng Luang Yod Ma Prow Moo Yang (G) (S) (P)**

380

Thai sour soup, sous vide cooked pork cheek, organic young coconut shoot, crispy shallot, fermented spring onions

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## อาหารจานหลัก

# MAIN COURSE

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### ปลาอินทรีผัดพริกส้มซ่า

#### **Pla In Sea Phad Prik Som Za (G)**

450

Sous vide cooked, farmed Hua Hin King Mackerel filet, caviar, trio chili curry powder glaze, Thai yuzu, boiled quail egg, sweet chili oil

### ห่อหมกคุณย่า

#### **Hor Mok Khun Ya**

320

Traditional Khun Ya Jaraspim Liptapanlop recipe. Steamed fish mousse with homemade red curry, morinda citrifolia leaves, Thai basil, fresh coconut cream

### ปลาเก๋าทอดผัดฉ่า

#### **Pla Gao Thod Pad Cha (G) (S)**

420

Deep-fried grouper, peppercorn, crispy garlic, crispy shallot, finger root, lime leaf powder with spicy soya sauce

### น้ำตกซี่โครงหมู

#### **Nam Tok See khrong Moo Yang (P)**

430

Charcoal grilled baby back pork ribs, lime juice, chili powder, roasted rice, shallot, coriander, saw tooth coriander, fermented spring onions, sweet basil, spicy tamarind sauce

### ผัดไทยคุณย่าก้วย่าง

#### **Pad Thai Khun Ya Goong Yang (S) (N) (D)**

480

Traditional Khun Ya Jaraspim Liptapanlop recipe. Stir-fried noodle, charcoal grilled tiger prawn, egg tofu, shallot, bean sprouts, peanut chives, lime and chili powder

### หมูสามชั้นอบน้ำผึ้ง

#### **Moo Sam Chan Ob Nam Phueng (G) (P) (S)**

380

Braised pork belly with honey from the Royal Project, celery, coriander, ginger, Thai spicy sauce

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## อาหารประเภทแกง

# CURRIES

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### แกงเผ็ดเปิดอย่าง

#### **Gaeng Phed Ped Yang (G)**

390

Organic duck with red curry, Pattavia pineapple, lychee, cherry tomato, sweet basil, kaffir lime, chili

### แกงปูใบชะพลู

#### **Gaeng Poo Bai Cha Plu (S)**

620

Hua Hin crab meat with yellow curry, betel leaves, kaffir lime, white rice noodles

### มัสมั่นแก้มวัว

#### **Massaman Gaem Vour (N)**

570

Tender Thai Wagyu beef cheek, massaman curry, potato puree, shallots, cashew nut, crispy curly kale, coconut cream

## ของหวาน

# DESSERTS

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### ฝอยทองข้าวเหนียวมะม่วง

#### **Foi Thong Khao Niew Mamuang (G) (D)**

280

Golden threads, mango sticky rice, vanilla meringue, crispy black sticky rice spring roll

### ขนมปังชาโคลสังขยาลูกตาล

#### **Kanom Pang Charcoal Sangkaya Loog-Taal (G) (D)**

250

Grilled charcoal bread with home-made palm fruit custard

### ปลากริมกะทิฟักทอง

#### **Pla Krim Kati Fakthong**

230

Sweet organic pumpkin, Thai salty coconut sticky rice dumpling, organic Khonaizi red palm dates

### บุหลันมรกต

#### **Emerald Moon (G) (D)**

230

Organic pandan tart with soft egg texture, Thai style smoked coconut custard

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# HOUSE WINES

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GLASS      BOTTLE

## CHAMPAGNE & SPARKLING

### **Veuve du Vernay Rosé, Beaune, France**

(115) Aromas of strawberry, watermelon and citrus, with a hint of floral lift, lead to a vibrant palate that is fruit expressive and nicely rounded

450      2,000

### **Ernest Rapeneau Brut, Champagne, France**

(101) Intricate flavor profile with refined character from buttery brioche

690      3,100

### **Zonin Prosecco Spumante, Brut, Italy**

(114) Dry and pleasantly fruity with a fresh, aromatic note on the finish. An abundance of almonds and fresh citrus notes

360      1,600

## WHITE WINE

### **Chardonnay, Reservado "Concha Y Toro", Chile**

(301) Full bodied wine with notes of tropical fruits, chocolate and toast

340      1,500

### **Riesling, Prinz Von Hessen, Rheingau, Germany**

(305) Fresh, clear and fruity with hints of apple, citrus, grapefruit and pear in the background

420      1,900

### **Pinot Grigio, Sensi Collezione, Veneto, Italy**

(303) Intense with ripe yellow fruit notes reminiscent of peach and apricot and tending towards an almost tropical fragrance

390      1,750

### **Sauvignon Blanc, Matua, Marlborough, New Zealand**

(302) Medium bodied wine with aromas of grapefruit, green apple and citrus

390      1,750

### **Colombard, Monsoon Valley, Hua Hin, Thailand**

(304) Full bodied wine with freshness and notes of green apple and citrus

390      1,750

# HOUSE WINES

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GLASS BOTTLE

## RED WINE

**Shiraz-Cabernet, Penfolds, Bin 76, Koonunga Hill, Australia**

(674) Balanced and medium bodied, mulberry and red cherry with the ideal amount of tannins, acidity and oak. A rounded, balanced palate with generous plush fruits.

420

1,900

**Château Bassac, Bordeaux, France**

(675) Aroma of raspberry and black currant, hint of fresh herbs, clean and elegant on the palate with around body and smooth tannins.

470

2,100

**Frescobaldi Castiglioni, Chianti, Italy**

(676) Fruity bouquet with notes of strawberry, cherry, raspberry and fig, accompanied by floral and Mediterranean aromas. Pleasant spicy notes with hints of pepper and cloves.

490

2,200

**Pinot Noir, Matua, Marlborough, New Zealand**

(603) Light bodied wine with light tannin, high acid and dry taste with aromas of strawberry, cherry, vanilla, smoke and leather

390

1,750

**Shiraz, Monsoon Valley, Hua Hin, Thailand**

(604) Full bodied wine with aromas of black cherry, red cherry, vanilla

390

1,750

## ROSÉ WINE

**White Shiraz, Monsoon Valley, Hua Hin, Thailand**

(201) Medium bodied wine with aromas of strawberry, cranberry, butter, vanilla and delicate sweetness

390

1,750

# NON-ALCOHOLIC BEVERAGES

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## SIGNATURE MOCKTAILS & DETOX

<b>My Way!</b> Lychee juice, homemade spiced pomegranate syrup, lime juice, egg white	210
<b>Hi Way!</b> Passion fruit, lime juice, pineapple juice, egg white	190
<b>Toxin Cleans</b> Ginger, lime juice, apple juice, cucumber	170
<b>Melatonin</b> Coconut juice, fresh Thai mint and basil, guava juice, coconut cream, egg white	220

## SOFT DRINK & JUICES

<b>Coke, Coke Light, Coke Zero, Sprite, Ginger Ale, Fanta, Tonic Water, Rock Mountain Soda Water</b>	95
<b>Red Bull (EU Import)</b>	190
<b>Fever Tree Tonic:</b> Indian, Mediterranean, Elderflower	190
<b>Fever Tree Ginger Beer</b>	190
<b>Whole Coconut, Fresh Watermelon Blend</b>	170
<b>Apple, Orange, Pineapple, Guava</b>	170

## WATER

<b>Acqua Panna 50cl / 75cl</b>	200 / 260
<b>San Pellegrino 50cl / 75cl</b>	200 / 260

## COFFEE (Honey Hills from Chiang Mai, Thailand)

<b>Espresso</b>	140
<b>Double Espresso, Americano</b>	175
<b>Macchiato</b>	160
<b>Café Latte, Cappuccino, Mocha, Chocolate</b>	180

## TEA (Loose leaf tea from Chiang Mai, Thailand)

<b>Monsoon Blend Green</b> Peach, dried ginger, rose flower	180
<b>Thai Earl Grey</b> Kaffir lime	
<b>Chao Phraya Blend Oolong</b> Chrysanthemum, mangosteen, longan, rose	
<b>Tropical White</b> Mango, passion fruit, dried papaya, jasmine	
<b>Siam Sunrise Blend Black &amp; Green</b> Mangosteen, longan, pineapple, jasmine, rose	

JARAS  
HUA HIN