



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

JARAS

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.

JARAS EXPERIENCE TASTING MENU

FRESH SQUID NOODLE

Fresh Andaman squid, seafood gel and seasonal fruit dressing

ะหมี่ปลาหมึกน้ำยำผลไม้

Veuve Du Vernay Brut, Burgundy, France, NV

Fresh and crisp, hints of citrus fruits

“FAKE SHELL”

Fresh Phuket lobster marinated with Thai herbs, crispy paper roll and lemon gel

เสิร์ฟว่ากุ้งมังกรภูเก็ต

GranMonte Viognier, Khao Yai, Thailand, 2018

Tropical fruit, lime, dried apricot and a touch off vanilla

POO NIM KHAI KEM

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

ปูนิ่มซอสไข่เค็มไชยา

Monsoon Valley, Chenin Blanc Signature, Hua Hin, Thailand, 2017

Pronounced ripe stone fruits, hint of brioche and vibrant acidity

TOM KHA RED CORRAL FISH

Fresh coconut milk, aged red corral fish, galangal, kaffir lime leaf, lemongrass, pickled tomatoes, pickled shallot, crispy fish skin, coriander oil and mushroom powder.

ต้มยำปลาทูดสด

Buxy Macon Village, France, 2019

Full – bodied with aroma of citrus fruit and floral hints (acacia, honeysuckle and rose)

TAJIMA LUMDUAN CURRY

Grilled aged Thai Wagyu, fermented ginger, betel leaf, roasted coconut, coriander, crispy shallot and house made curry

แกงควั่ม-พริ้วเนื้อหายิม-ลำควน

Firesteed Pinot Noir, Willamette Valley, Oregon, USA

Aroma of red cherries and mocha, hints of maple, finish smooth with notes of dark chocolate and creamy caramel

PHUKET WING SHELL

Charcoal grilled Phuket wing shell with house made pickles and crispy cracker

หอยชักตีนย่างเตาถ่าน

Dominio de Punctum Finca Fabian Verdejo, Spain, 2021

100% organic, light and fruity, with notes of pear and citrus

LOCAL DUCK RED CURRY

Aged local organic duck, house made red curry and, fermented tomatoes, raw mangosteen and red guava

แกงเผ็ดเป็ดย่าง

Placido Chianti, Tuscany DOCG, 2020

Medium bodied wine with violet, black fruit and long finished, smooth of tannin.

GINGER PANDAN TEA

ชาจิงใบเตย

MASSAMAN PAE

Southern slow cooked organic goat shank from Bang Tao, made Massaman curry, coconut milk, cashew nut and tamarind brew

มีสมันแพะ

GranMonte, Syrah Heritage, Khao Yai, Thailand, 2017

Robust with notes of dark berries, cloves, roasted coconut and long finish

JARAS O - AEW

Phuket O-Aew jelly, coconut shaved ice, banana cake and homemade red bean ice cream

จรัส โอ-เอ๋ว

Villa Maria, Private Bin Gewürztraminer, East coast, New Zealand 2017

Rich and off dry wine with notes of guava, lychee, tangerine and fresh ginger

Menu 9 course – 3,150++ per person

Wine pairing – 2,150 ++ per person 8 servings of 75 ml

24 hours advance booking required guest 18 yrs. and above only

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

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

APPETIZERS

MIENG KANA AN-CHAN	360
Ginger, shallot, peanut, chili, lime, butterfly pea flowers, kale, and house-cured salted duck egg เมี่ยงค่าน้ำอัญชัน	
HUA HIN CAVIAR	
Hua Hin Royal Oscietra Caviar 50 gram.	5,950
Hua Hin Golden Beluga Caviar 15 gram.	4,250
Served with house made Thai herbs butter, basil and lemongrass essence in a golden cup หัวหินคาเวียร์	
CRAB KRATONG THONG	460
Crispy kratong thong, fermented beetroot carrot ternip cucumber crab, fresh lemon grass, fresh coconut milk ,HuaHin caviar, bitter leaf แสร้งว่ากะทิปูกระทงทอง	
THOD MAN POO	450
“Donut” of deep-fried crab meat, minced chicken and breadcrumbs served with house made chili jam ทอดมันปู	
GAI YANG TAKRAI	330
Organic chicken, crispy lemongrass, lemon jelly, fresh coriander, chilli ไก่ย่างตะไคร้	
MOO HONG THOD	330
Crispy Phuket spring roll stuffed with braised pork in soy sauce and black pepper หมูฮ้องทอด	
TAENG MO PLAGANG	360
Fresh watermelon, watermelon jelly, fish kombu jelly, lemon jelly, skipjack tuna, dried fish powder, mint, cold stock kombu แตงโมปลาแห้ง	

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SOUPS

PHUKET YONG COCONUT TOM YUM GOONG	445
Young coconut, tiger prawns, tomato fermented, lemongrass, kaffir lime leaf, galangal ต้มยำกุ้งมะพร้าวอ่อนภูเก็ต	
PLA KRAPONG TOM SOM	410
Clear soup with snapper, shallot, lemongrass, turmeric and spring onion ต้มส้มปลากะพง	
ORGANIC TOM KHA KAI MA KWAEN	345
Fresh coconut milk, organic chicken, galangal, kaffir lime leaf, lemongrass, crispy chicken skin, coriander oil, makwean powder, mushroom puree ต้มข่าไก่มะเขวน	

SALADS

SOM TUM	360
Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili ส้มตำ	
SOM TUM & KAI YANG	525
Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili, organic roasted half chicken, fresh Thai herbs ส้มตำ & ไก่ย่าง	
YUM SOM O TUBTIM GOONG YANG	425
Grilled Andaman tiger prawn, pomegranate, pomelo, coconut milk, roast coconut, fried shallot, cashew nut, red onion ยำส้มโอหับทิมกุ้งย่าง	
PHLA PLA GAO DEANG PLERNG	345
Red grouper fish, lemongrass, chilli paste, mints, spring onion, fresh chilli, fish sauce, lime juice, sugar ปลาปลากะพงแดงเพลิง	
YUM GOONG YANG COCONUT MILK	415
Grilled Andaman tiger prawn, fresh coconut, lemongrass, coriander, shallot, mints, fish sauce, lime juice, chilli, sugar ยำกุ้งย่างกะทิสด	

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STIR FRIED

ORGANIC PHUKET PAD PAK MIANG GOONG SEAB 395

Pak miang, Phuket fried shrimps, crispy garlic

ผัดผักเหมียงอออร์แกนิกกุ้งเสียบ

PHAD CHA SCALLOP PUMKINS BOK CHOY 440

Scallop, pumpkin, bok choy, fresh pepper, finger root, basil, oyster sauce.

ผัดฉ่าหอยเชลล์

YOUNG KALE PHAD NAM MUN HOI 440

Young kale, crispy garlic, oyster sauce

ผัดยอดอ่อนคะน้า

POO NIM KHAI KEM 395

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

ปูนิมซอสไข่เค็มไชยา

PHUKET ANDAMAN GAROUPA LUY SUAN 1,050

Deep fried grouper, mixed Thai herbs, pineapple sweet and sour sauce

ปลาแก้อันดามันลุยसान

CHARCOAL GRILLED

Served with Nam jim jaew and Seafood sauce

Phuket lobster (500-600g) 2,500

Andaman prawn (500g) 1,100

Andaman squid (300g) 600

Pork neck (200g) 450

Grilled Thai wagyu (200g) 1,350

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CURRIES

GAENG POO MEE HOON Blue crab meat with Southern yellow curry served with rice noodles แกงปูหมีหิ้นภูเก็ต	760
PLA NUENG MA NAO Steam sea bass with lemongrass, galangal, and spicy lime dressing ปลากระพงนึ่งมะนาว	650
GRILLED PHUKET TIGER PRAWNS CHOO CHEE Grilled tiger prawn, salt coconut milk, chilli, kaffir lime leaf, tiger prawns bisque foam, centella asiatica leaf ฉูฉิ่งกุ้งลายเสือภูเก็ต	795
GAENG KEAW WAAN GAI House made green curry with chicken thigh, basil and eggplant แกงเขียวหวานไก่	495
LOOK CHOK SOUTHERN YELLOW CURRY Seabass, lotus root, bitter leaf, potato, shallot, look chook, chilli oil แกงกะหรี่ลูกชกพังงา	350

MASSAMAN PAE Southern slow cooked goat, potato, onion, coconut milk, and flavored tamarind brew มัสมั่นแพะ	995
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SOUTHERN CURRY SHORT RIB Home made southern curry, sous vide beef short ribs 48 hour, egg noodle, crispy egg noodle, fermented beetroot carrot turnip cucumber ข้าวซอยใต้เนื้อซี่โครงตุ๋น	525
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RICE

Jasmin Rice

Berry Rice

Sang Yod Rice

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THAI CLASSICS

PHAD THAI

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

ผัดไท

Seafood ทะเล 645

Prawn กุ้ง 595

Chicken ไก่ 370

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

served with rice

ผัดกะเพราไข่ดาว

Seafood ทะเล 645

Minced pork หมูสับ 370

Minced chicken ไก่สับ 370

Thai Wagyu เนื้อ 675

KHAO PHAD

Thai fried rice with selection

ข้าวผัด

Prawn กุ้ง 595

Crab ปู 595

Seafood ทะเล 645

Vegetables ผัก 350

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 195

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 195

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 195

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 250ml 135
AcquaPanna 750ml 290

Sparkling

San Pellegrino 250ml 135
San Pellegrino 750ml 290

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	

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	195
Jungle Black	195
Lychee Green	195
Jaras silver Needle	195

THAI SPIRITS

Iron Balls Gin	525
Saneha Gin	335
Chalong Bay Original Rum	315
Chalong Bay White spiced Rum	315
Grandma Jinn's NO.1	335
Phraya Rum	455
Phrya Private Reserve	680

WINE BY THE GLASS

CHAMPAGNE

		GLASS	BOTTLE
NV	Louis Roederer ,France Rich and refreshing flavors with notes of green fruits and nuts	1,350	6,300

SPARKLING

NV	Veuve Du vernay Brut , Burgundy, France <i>Light bodied wine with freshness and crispness, fruity and citrusy with elegant acidity</i>	475	2,500
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WHITE

2018	Vasse Felix Filius range Chardonnay Australia <i>Full bodied with flavors of citrus and a creamy finish</i>	660	3,300
2019	Monsoon Valley, Chenin Blanc signature white Hua Hin, Thailand <i>Medium bodied fresh wine with notes of ripen stone fruits and brioche</i>	550	2,650
2017	Prinz Von Hessen, Riesling Classic, Rheingau, Germany <i>Ligh bodied, "off dry" with notes of orange blossom, grapefruit and finished with mineraliy</i>	490	2,350
2020	Chateau Roubie Picpoul de Pinet, France <i>Medium bodied with aroma of flower with the scent of white peach and the exotic flavour of pineapple. The long and full after-taste.</i>	475	2,350

Rose

2017	Planeta Rose Sicilia IGT, Sicily, Italy <i>Light bodied with note of strawberry, pomegranate and aroma of flowers</i>	450	2,200
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RED

2015	Anakena, Merlot, Central Valley, Chile <i>Full bodied with earthy flavors and red fruits</i>	470	2,300
2019	Tahuna Pinot Noir, Hawke's Bay ,New Zealand <i>Light bodied wine with aromas of ripe cherries, plum, mushroom and finishing with light tannin</i>	675	3,150
2017	Gran monte, Syrah Heritage, KhaoYai <i>Medium bodied with notes of dark berries, cloves, roasted coconut and long finished for aftertaste</i>	575	2,750

SOMMELIER SELECTION

RED WINE

2012	Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont, Italy <i>Full bodied wine with notes of red berry, licorice, clove and finishing with fine-grained tannins</i>	7,650
2015	Côte de Nuits Villages, Louis Latour, Burgundy, France <i>Light bodied wine with notes of strawberry, raspberry, mushroom and finishing with silky tannin and a touch of smokiness</i>	6,600
2014	Châteauneuf-du-Pape, F. Jeantet, Rhone Valley, France <i>Full bodied wine with notes of blackcurrant, cherry, and long lingering with fruitiness aftertaste</i>	6,400
2015	Evening Land Pinot Noir Seven Springs Vineyards, Oregon, USA <i>Light bodied wine with notes of black cherry, plum, licorice and lingering with silky tannin</i>	5,100
2015	Shiraz-Sangiovese, Cuvee de Siam Rouge, Siam winery, Hua Hin, Thailand <i>Light – medium bodied wine with notes of blackberry, cherry, coffee, pepper and along with chocolate aftertaste</i>	4,000

WHITES WINE

2017	Chablis, Maison Louis Jadot, Burgundy, France <i>Light bodied wine with green apple, melon and finishing with high acidity</i>	6,750
2017	Pouilly-Fuissé, Mommessin, Mâconnais, Burgundy, France <i>Full bodied wine with notes of apple, citrus, flinty and lingering with creamy aftertaste</i>	6,500
2012	Valentin Zusslin Riesling Pfingstberg Grand Cru, Alsace, France <i>Light bodied wine with notes of lemon, melon, pear and finishing with a good minerality</i>	7,000
2017	Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley, France <i>Light bodied with hints of tropical fruit and lingering with minerality</i>	3,400
2017	Castello di Pomino Bianco DOC, Tuscany, Italy <i>Medium – Full bodied wine with notes of citrus, bergamot, banana and lingering with strong minerality</i>	3,900

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CELLAR SELECTION

Life is too short to drink bad wine

CHAMPAGNE

Louis Roederer Cristal Brut, 2012, France 32,000

Full bodied and fresh with aromas of clear honey, crisp green fruit, peach, pastry cream and white flowers

WHITES WINE

2015 Olivier Leflaive, Batard-Montrachet Grand Cru Burgundy, France 64,000

Full bodied wine with notes of lemon, white peach, pear, beeswax and the finish is very long with lovely vanilla and minerality

2013 Domaine Ponsot Corton Charlemagne, Burgundy, France 31,000

Full bodied and Richness with nutty and notes of baked apples, citrus fruit, floral and finished with minerality

RED WINE

2013 Gaja Sperss Piedmont, Italy 26,000

The wine is medium bodied with aromas of black cherry, plum truffle, licorice and lingering with firm tannins

2006 Casanova di Neri, Brunello di Montalcino, Cerretalto Tuscany, Italy 40,000

Full bodied wine with notes of cherry, raspberry, tobacco and lingering with a beautiful tannin and acidity

2011 Biondi Santi, Brunello di Montalcino, Annata Tuscany, Italy 22,500

Medium bodied wine with notes of cherry, raspberry, red plum and finishing with a lovely acidity and tannin

2012 Continuum Napa Valley, USA 41,000

Full bodied with flavours of blackberry, blackcurrant, blueberry and finish with well-structured tannins

2003 Chateau Nenin Pomerol, France 21,500

Medium bodied wine with aromas of plum, cherries, chocolate and mouth-puckering with rich tannins

2014 Chateau Lynch Bages Pauillac, France 22,000

Full bodied wine with notes of blackcurrant, blackberry and finish with hints of chocolate and spices.

2015 Chateau Palmer, Margaux, France 105,000

Full bodied wine with flavors full and complex with notes of dark fruit, licorice, incense and long finished

2009 Vosne Romanee 1er CRU Les Chuames, France 24,000

Medium bodied with notes of red berry fruit, black pepper and hints of brown spice well balanced with a fine line of acidity.

DESSERT

MANGO STICKY RICE	450
Fresh mango with sweet sticky rice, coconut milk and coconut ice cream ข้าวเหนียวมะม่วง	
TABTIM KROB	350
Water chest nut infused with sala syrup and apple syrup and jack fruit served with coconut ice cream ทับทิมกรอบ	
ICE CREAM AN-CHAN MA NAO	250
Butterfly pea flower and lime ice cream ไอศกรีมมะนาวัญชัน	
COCONUT GELATO	55 (Per scoop)
House made coconut gelato ไอศกรีมมะพร้าว	

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