

WELCOME TO PRIME, THE HOME OF SMOKE AND FIRE IN PHUKET

We're new, but our beliefs and products are very much rooted in the techniques and traditions of old. We love wagyu beef, dry-ageing, organic and free-range produce from incredible producers both from Europe and South East Asia. These all feature prominently – all cooked over smoke and fire.

Fire usage is the oldest form of cooking. In fact, it is an art in itself as we tame the fire and control the heat to draw out different flavours. Each type of heat gives a different balance of charred, smoky flavours, complimenting its inner juiciness.

All our beef is dry aged with Himalayan sea salt blocks to enhance flavour and moisture.

Whether it's Spanish octopus or barbecue glazed short rib, we make sure they are richly blistered around the edges and deliciously smoky in flavour.

Our *al fresco* venue showcases panoramic ocean views, an intimate setting for authentic cuisines as you watch the sunset.

Enjoy the breeze and pair each dish with fine wine, which is all handpicked by Asia's leading wine critic James Suckling.

— *Executive Chef, Mark Jones*

A P P E T I S E R S

SPANISH OCTOPUS

THB 795

Sous vide & chargrilled octopus, skordalia and gremolata.

Caves d'Esclans Côtes de Provence Whispering Angel

Rosé 2017, France, 92 points

THB 530 / 2,350

COLD SMOKED NATIVE HEBRIDEAN SALMON

THB 775

Lightly cured & cold Smoked Hebridean salmon, raw crispy fennel salad, dill, granny smith apple, lemon, extra virgin olive oil, fresh root wasabi mayonnaise.

Franciacorta Brut NV Bellavista Italy, 92 points

THB 565 / 3,960

CORNISH MACKEREL

THB 600

Torched Cornish mackerel, ceviche of heirloom tomato, red onion, coriander, lime, chilli and extra virgin olive oil finished with Himalayan salt.

Dönnhoff Riesling Nahe Felsenberg " Felsentürmchen "

Schlossböckelheim GG, 2015, 96 points

THB 1,470 / 7,400

CROTTIN DE CHAVIGNOL**THB 675**

Wood fire oven baked heirloom beetroot, with baked Crottin de Chavignol goat's cheese, aged balsamic, wild rocket, toasted pine nuts and Italian extra virgin olive oil.

Pio Cesare Langhe Piodilei 2014, 94 points**THB 950 / 4,750****TARTARE OF ANGUS BEEF FILLET****THB 700**

Smoked olive oil, powdered porcini, shaved Italian summer truffle and Parmesan crackling.

Damilano Barolo Cannubi 2012, Italy, 95 points**THB 960 / 4,800****CHARCUTERIE BOARD****THB 695**

Here at The Nai Harn Phuket we make a variety of signature cold cuts, Cugusi Pecorino di Pienza Rosso cheese with a selection of pickles, chutneys, freshly baked bread and fine mustard.

Jean Foillard Morgon Côte du Py 2016, France, 96 points**THB 860 / 4,290**

M A I N C O U R S E S

SPICY SMOKED PAPRIKA AND GARLIC SAUSAGE

THB 950

Hand linked homemade pork sausage, slowly cold smoked and then finished on the furnace, with a ragout of slow cooked vine tomatoes, chick peas, fresh basil and smoked paprika.

Barbaresco 2012, Marchesi di Barolo, Italy, 91 points

THB 850 / 4,200

RED LABEL BABY YELLOW CHICKEN

THB 1,500

Specially marinated Poussin, pancetta and white bean fricassee, wild mushrooms, garlic purée, charred Stem broccoli with roasted confit garlic and pan jus.

Felton Road Chardonnay Bannockburn 2016,

New Zealand, 93 Points

THB 690 / 3,450

CORAL TROUT

THB 1,650

Masala marinated, cooked over charcoal, pickled fennel salad, curry mayonnaise.

Cloudy Bay Sauvignon Blanc Marlborough Te Koko 2011,

New Zealand, 93 points

THB 1,470 / 7,350

YOGURT MARINATED BULTARRA LAMB RUMP

THB 1,650

Yogurt, cumin, coriander and garlic marinated rump of lamb cooked sous vide and finished in the wood fire oven, with a medley of chargrilled zucchini, roasted cherry tomatoes, baby eggplant, and quinoa with chermoula garnish and fresh pomegranate.

Oreno 2011, Tenuta Sette Ponti, Italy, 96 points

THB 1,180 / 5,900

**STANBROKE DIAMANTINA WAGYU FLANK STEAK
GRAIN FED FOR 400 DAYS**

THB 1,700

Chargrilled to perfection, with duck fat cooked potatoes, confit garlic, caramelised onion purée, air dried plum tomato, tender greens and chimichurri sauce.

Echo de Lynch-Bages Pauillac 2010, France, 92 points

THB 1,420 / 7,100

**RANGERS VALLEY WAGYU RIB EYE MARBLE SCORE 6
GRAIN FED FOR 360 DAYS**

THB 2,500

Chargrilled to your liking served with truffle pomme purée, charred Romanesco cauliflower, and red wine jus.

Terroir Al Limit Priorat L'Arbossar 2012, Spain, 92 points

THB 1,150 / 5,730

B E E F T O S H A R E (F O R 2 O R M O R E)

BBQ GLAZED SHORT RIB

THB 3,000

48 hours slow cooked sous vide pasture raised short rib marinated in our very own rub and glazed in BBQ sauce and then finished in the wood fired oven, charred baby corn and horseradish slaw. Cajun roasted baby potatoes.

**Château Smith-Haut-Lafitte, Pessac-Léognan 2010,
France, 95 points**

THB 2,500 / 12,500

RANGER VALLEY BLACK ONYX ANGUS CÔTE DE BOEUF, MARBLE SCORE 3 AND 270 DAYS GRAIN FED

THB 4,850

Prime 30 day dry aged Côte de Boeuf, cooked over flame and oak chips, with truffle pomme purée, wood fire roasted vegetables, onion purée and red wine jus.

Barolo Pio Cesare 2010, Italy, 94 points

THB 860 / 4,220

D E S S E R T

ROCK SALT FROZEN YOGHURT

THB 350

Home made sorbet, freshly diced mango,
milk chocolate flakes and dehydrated raspberries

TRIPLE CHOCOLATE BROWNIE SUNDAE

THB 425

Layers of Dulce de Leche, chocolate sablé, Crème Chantilly
and Chalong Bay rum and raisin ice cream

BAKED COCONUT PASSIONFRUIT SLICE

THB 395

Diced local fruit salad, raspberry sorbet

TAHITIAN VANILLA PANNA COTTA

THB 395

with a mixed berry compote

B E F O R E D I N N E R

LOCAL BEER

| | | |
|----------------|-----|-----|
| Chang 330 ml. | THB | 180 |
| Phuket 330 ml. | THB | 180 |
| Singha 330 ml. | THB | 180 |

LOCAL CRAFT BEER

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|---------------------------|-----|-----|
| Chalawan Pale Ale 330 ml. | THB | 280 |
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IMPORTED BEER

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|---------------------------|-----|-----|
| Asahi 330 ml. | THB | 180 |
| Carlsberg 330 ml. | THB | 180 |
| Heineken 330 ml. | THB | 180 |
| Corona 330 ml. | THB | 350 |
| Erdinger Urweisse 500 ml. | THB | 480 |

CLASSIC DRINKS

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|----------------|-----|-----|
| B&B | THB | 320 |
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Brandy and Benedictine.

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| BLACK RUSSIAN | THB | 320 |
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Vodka and Kahlua

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| BLOOD AND SAND | THB | 320 |
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Whisky, Vermouth, orange juice, Cherry Heering.

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| BLOODY MARY | THB | 320 |
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Vodka and tomato juice

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| GIMLET | THB | 320 |
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Gin, Lime Cordial and lime juice

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| HARVEY WALLBANGER | THB | 320 |
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Vodka, Galliano and Orange Juice.

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| MANHATTAN | THB | 320 |
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Bourbon , Italian Vermouth, Angostura bitters.

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| MOSCOW MULE | THB | 320 |
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Vodka, lime, Angostura and ginger beer.

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| RAMOS GIN FIZZ | THB | 320 |
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Gin, Cointreau and lime juice.

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| OLD FASHIONED | THB | 320 |
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Brown sugar soaked with Angostura bitters and Bourbon.

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| RUSTY NAIL | THB | 320 |
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Drambuie and Scotch whisky.

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| SIDE CAR | THB | 320 |
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Brandy, Triple Sec, lime juice and syrup

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| TOM COLLINS | THB | 320 |
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Gin, lime juice, syrup and soda

A F T E R D I N N E R

| | | |
|---------------------|-----|-----|
| Jägermeister | THB | 260 |
| Limoncello | THB | 260 |
| Amaretto di Saronno | THB | 300 |

GRAPPA

| | | |
|-------------|-----|-----|
| Tignanello | THB | 490 |
| Sperss Gaja | THB | 480 |

RUM

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| Captain Morgan Dark | THB | 260 |
| Appleton | THB | 310 |
| Sailor Jerry Spice | THB | 320 |
| Pyrat X.O. | THB | 480 |
| Ron Zacapa 23 years | THB | 490 |

BOURBON WHISKEY

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|------------------------------|-----|-----|
| Jim Beam | THB | 260 |
| Wild Turkey | THB | 290 |
| Jack Daniel's | THB | 390 |
| Jack Daniel's Single Barrel | THB | 780 |
| Jefferson's Reserve Very Old | THB | 890 |

STILL MINERAL WATER

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|----------------------------|-----|-----|
| Evian 500 ml. | THB | 140 |
| Evian 750 ml. | THB | 280 |
| Speyside Glenlivet 330 ml. | THB | 150 |
| Speyside Glenlivet 750 ml. | THB | 280 |
| Acqua Panna 500 ml. | THB | 190 |
| Acqua Panna 750 ml. | THB | 280 |
| Voss Still water 375 ml. | THB | 280 |
| Voss Still water 800 ml. | THB | 450 |

SPARKLING MINERAL WATER

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|------------------------------|-----|-----|
| Badoit 330 ml. | THB | 140 |
| Badoit 750 ml. | THB | 280 |
| Speyside Glenlivet 330 ml. | THB | 150 |
| Speyside Glenlivet 750 ml. | THB | 280 |
| San Pellegrino Glass 500 ml. | THB | 180 |
| San Pellegrino 750 ml. | THB | 280 |
| Voss Sparkling water 375 ml. | THB | 280 |
| Voss Sparkling water 800 ml. | THB | 450 |

COFFEE

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|--------------------|-----|-----|
| Americano | THB | 165 |
| Espresso | THB | 145 |
| Caffe Latte | THB | 165 |
| Cappuccino | THB | 165 |
| Flat White | THB | 165 |
| Latte Macchiato | THB | 165 |
| Caffe Mocha | THB | 165 |
| Ristretto | THB | 145 |
| Espresso Macchiato | THB | 165 |

WHERE'S OUR BEEF FROM?

FILLET

1824 Australian Agricultural Company

Pasture raised in the lush green lands of Queensland and the Northern Territory, once slaughtered the beef is then wet aged for 20 days. When the beef arrives here at the Nai Harn our skilled butchery team trim and dry age the beef for a further 10-12 days to improve flavour, tenderness and succulence.

CÔTE DE BOEUF

Rangers Valley

Rangers Valley most premium cut of beef, grain fed for 270 days, the ultimate tender cut for sharing, dry aged by us here at Prime for 30-50 days in our custom built dry aging cabinet with Himalayan salt block tiles to improve flavour and juiciness, well worth the wait.

RIBEYE

Rangers Valley Wagyu F1 Marble Score 6 (grain fed for 360 days)

Mark's favourite cut and certainly one for the steak connoisseur. We get this black Angus, Tajima wagyu beef from Rangers Valley in Australia. The beef has been raised in the cool climate of the New England Tablelands and then finished on grain for 360 days with incomparable marbling quality.

WAGYU FLANK STEAK

Stanbroke Diamantina (grain fed for 400 days)

Owned by the Menegazzo family, from paddock to plate, they have full control of their entire beef production process. The Diamantina Brand product range offers the highest levels of tenderness, juiciness and flavour. This secondary cut really is a premier cut for flavour.

SHORT RIB

Stanbroke (grain fed for 120 day)

Our short ribs go through a very long and slow process. Marinated in salt, brown sugar, smoked Spanish paprika, red capsicum flakes, star anise and a secret ingredient as a dry rub for 4 days, cooked in sous vide for 48 hours at 61 degrees Celsius, glazed in our signature barbeque sauce and baked in our wood fired oven to give the soft tender meat a crunchy caramelised bark on the outside with meat so tender it leaves the bones clean after cooking.

WHAT IS WAGYU?

Wagyu cattle takes beef to another level. Wagyu is known worldwide for its melt in your mouth texture, depth of flavour and tenderness. Wagyu refers to a breed of cattle developed in Japan, made famous in the Kobe region that are genetically predisposed to intense marbling. Not only is the marbling intense, but so is the eating experience. Wagyu delivers increased flavour due to its softer fat composition, higher proportion of healthier unsaturated fats and finer meat texture.

Wagyu beef is available in five categories from F1 through Full Blood

F1

Cattle are the first offspring of Full Blood Wagyu and another breed, producing 50% Wagyu.

F2

Is the second-level cross from an F1 and a Full Blood Wagyu, producing 75% Wagyu.

F3

Is from the third-level cross of an F2 and a Full Blood, producing 87% Wagyu.

F4

Is from the fourth-level cross of an F3 and a Full Blood and considered a Purebred Wagyu.

Full Blood

Full Bloods are from Wagyu bred exclusively with assured pedigree to their Japanese ancestors.

MARBLE SCORING

Wagyu is renowned for its marbling in the form of intramuscular fat which appears as fine flecks within the muscle. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavour, giving Wagyu an exceptional eating experience.

Wagyu cattle that are Full Bloods have the highest level of marbling of any beef breed.

In Australia Wagyu Full Bloods are fed for 400 – 650 days with the aim of producing a marble score of at least 8+.

Crossbred Wagyu are fed for 350 – 450 days with the objective of producing a marble score of 5 – 7+.

OTHER GREAT INGREDIENTS

HEBRIDEAN SALMON

100 % Scottish salmon, this Hebridean salmon, is the heir to ancestral bloodline stretching back a millennia. It grows in the cold and stormy waters, is robust, lean and noticeably firmer. It offers a distinctive fresh, firm and succulent taste of the Scottish Islands.

The salmon are bred from wild salmon which are harvested for their eggs in the Sgealtair Loch system and then raised in the Lochs free from GMOs, steroids, hormones or colourants in their feed.

RED LABEL BABY YELLOW CHICKEN

Imported from Rungis market in Paris, located in the commune of Rungis, in the southern suburbs. Rungis is the largest wholesale food market in the world.

According to the French Ministry of Agriculture the Red Label certifies that a product has a specific set of characteristics establishing a superior level.

These beautiful baby yellow corn-fed chickens are cooked in two ways to create an incredible flavour and are finished expertly in the food fired oven.

CHARCUTERIE AND SAUSAGE

All charcuterie and sausage are made in-house by our own butcher Khun Sornchai Rangvad or Chef Norn as we like to call him. This project started back in 2012 under the guidance of Master Charcutier Marc Frederic Berry. With time and more knowledge, we began to understand that providing top quality charcuterie wasn't just about techniques and recipes but has to do with the quality of the pork itself. After numerous visits to the north of Thailand we discovered a pedigree farm near Chiang Mai farming breeds such as Large White, Duroc and our personal favourite Black Berkshire Pig also known as Kurobuta. Since then we have been perfecting our cold cuts such as Lomo, Lonza, Coppa, Pancetta, Porchetta, beef Bresaola, our signature red wine and garlic salami, Chorizo and prosciutto style hams. You can see them air drying and curing in our dry aging cabinet display, curing and maturing.

BULTARRA LAMB

The lamb we use at Prime is Australian Bultara salt bush lamb from New South Wales. The farm is 6th generation family owned in Port Augusta in the heart of pastoral South Australia's pristine Saltbush country. Saltbush Livestock lambs are grown on saltbush and native grasses. Certified organic the lamb is seasoned on the hoof with robust and rich flavours, while still delicate enough to carry exceptional spice blends and an exceptional fresh clean taste. In my opinion is the finest Australian lamb available in Thailand.

CORAL TROUT

From the Rawai seafood fishing village nearby Naiharn Bay. All of our seafood here at the Nai Harn is delivered fresh daily sometimes even twice daily on demand from the local fishermen using only traditional techniques. Coral Trout also known as Pla Gow Yum Sa Wat meaning red grouper with delicious sweet flesh is a serious contender for the best fish from the Andaman. This fish is truly amazing.

CHEESE

All cheese here on the menu are the finest we can find. Expect to find Parmigiano Reggiano, 28 months aged, with an incredible bite of umami and sharpness. Crottin de Chavignol from one of the most famous and oldest food establishments in Eastern France, cave aging their cheese using techniques that have been passed down generation upon generation.

Cugusi Pecorino di Pienza Rosso

This red rinded Pecorino from Tuscany in Italy, made from pasteurised sheep's milk, is a semi hard cheese matured for at least 40 days. As the cheese ripens it is treated with tomato sauce. This technique is used to add acidity to the cheese. This cheese comes from a producer called Caseificio Cugusi in Montepulciano, Tuscany. This area is particularly famous for its amazing vineyards, olive groves and herb rich pastures which lend their flavour to this amazing cheese and has been produced there since 1946, first by Raffaele Cugusi and his wife.

PRIME

← ROCK SALT →