



JARAS

*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

Goat

Khun Marnit Harnkang is the founder and owner of the Bang Hod farm located in Bang Tao. In 2006, he went to study the methods of raising goat milk and goat meat before starting his farm. By respecting the natural way of raising the animals, his farm has earned a reputation for being one of the most sustainable farms in the country.

Pork

Surin Farm is an organic and ethical pig farm in Chiang Mai. The farm uses extended outdoor areas and deep pit systems to raise their pigs. Their pigs are fed with natural grains, have no growth hormones and are antibiotic free. Giving the best care available, the farm plays classical music to reduce stress of their pigs and also practices sustainable agriculture. At our restaurant, we follow a “nose-to-tail” approach, using every part of the pig so nothing goes to waste.

Herbs and vegetables

Our very own herbs and vegetable garden is maintained by our team. Our farm-to-table approach is driven by a passion to serve daily fresh products that reflects the Thai way of life. We use all natural compost recycled from organic materials.

Phuket lobster

Somchai Udomphol has been running his lobster farm on Phuket island for over 20 years. He raises lobsters with tremendous care, separating them into different age group and patiently waits a year for each lobster to grow and mature. His farm is known for supplying the best quality lobsters in Phuket.

Chicken

We work with a number organic free-range chicken suppliers in Phuket that feed their chicken with clean rice grains, beans and sometimes even fruits. After meals, their chickens roam freely and rest in coops built from natural materials, thus ensuring the best quality organic chickens are being served at our restaurant.

5 COURSE SET MENU

Moo Hong Jumseen

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

2017 Pewsey Vale, Riesling, Eden Valley, Australia

Fresh, light bodied wine with notes of lemon, stone fruit and finishing with minerals

Yum Som O Goong Yang

Refreshing pomelo salad, homemade roasted coconut, kaffir lime leaves, cashew nuts
and grilled Andaman prawn

ยำส้มโอทุ่งย่าง

2016 Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley, France

*Light bodied wine with notes of citrus, grapefruit, mineral and finishing
with vibrant acidity*

Tom Kha Gai

Aromatic coconut soup with chicken thigh, lemon grass, kaffir lime leaves and
coriander root

ต้มง่าไก่

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

*Medium bodied wine and fruits pronounced as ripen stone fruits, hint of brioche and
vibrant acidity for aftertaste*

Pla Nueng Ma Nao

Steam sea bass with lemongrass, galangal and spicy lime dressing

ปลานิ่งมะนาว

2016 Wither Hills, Pinot Noir, Marlborough, New Zealand

Light bodied wine with notes of strawberry, raspberry, mushroom and lingering with silky tannins

Tab Tim Siam

Thai red ruby in pandan syrup, jackfruit and coconut ice cream

ทับทิมสยาม

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

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

Menu - 2,250 per person

Wine pairing - 1,350 per person 75 ml per serving

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

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.

Monsoon Dhara White	190
Monsoon Yellow	190
Monsoon Jungle Black	190
Monsoon Wild	190
Monsoon Lychee Green	190
Monsoon Artisanal Green	190
Monsoon Black Pebbles	190
Intercontinental Blend Silver Needle	190

BEANS

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. Available in cold brew, pour over or siphon

Mae Thon Luang From the Tepsadej district in Chiang Mai grown by Mr. Aek Suwanno, the natural sun-dried beans bring out flavors of honeydew and dried mango	250
Pa Un Kee Village Grown in the Om Koi district in Chiang Mai on the Sopa's estate. The brew produces flavors of orange and pomegranate	250
Doi Sam Muen Mr. Wiroj Wattanayothin from the village of Sam Muan produces beans that evoke flavors of mandarin and cacao	250

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7 COURSE SET MENU

Moo Hong Jumseen

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

2017 Pewsey Vale, Riesling, Eden Valley, Australia
Fresh, light bodied wine with notes of lemon, stone fruit and finishing with minerals

Thod Man Poo

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

2017 Monsoon Valley, Chenin Blanc Signature White, Hua Hin, Thailand
Medium bodied wine and fruits pronounced as ripen stone fruits, hint of brioche and vibrant acidity for aftertaste

Yum Som O Goong Yang

Refreshing pomelo salad, homemade roasted coconut, kaffir lime leaves, cashew nuts and grilled Andaman prawn
ยำส้มโอบุ้งย่าง

2016 Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley, France
Light bodied wine with notes of citrus, grapefruit, mineral and finishing with vibrant acidity

Larb Hoi Shell

Seared Hokkaido scallop salad with spicy chili powder dressing
ลาบหอยเชลล์

2017 Pewsey Vale, Riesling, Eden Valley, Australia
Fresh, light bodied wine with notes of lemon, stone fruit and finishing with minerals

Tom Kha Gai

Aromatic coconut soup with chicken thigh, lemon grass, kaffir lime leaves and coriander root
ต้มข่าไก่

2016 Hill-Smith, Chardonnay, Eden Valley, Australia
Medium bodied wine with notes of citrus, grapefruit and creamy aftertaste

Massaman Pae

Southern slow cooked goat, potato, onion, coconut milk and flavored tamarind brew
มัสมั่นแพะ

2017 GranMonte, Syrah Heritage, Asoke Valley, Thailand
Full bodied wine with notes of black fruit, roasted coconut, vanilla and lingering with silky tannins

Tab Tim Siam

Thai red ruby in pandan syrup, jackfruit and coconut ice cream
ทับทิมสยาม

2017 Villa Maria, Private Bin Gewürztraminer, East coast, New Zealand
Rich, off-dry with notes of guava, lychee, tangerine and finishing with fresh ginger

Menu - 2,565 per person

Wine pairing - 1,710 per person 75 ml per serving

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APPETIZERS

Chor Muang Thai steamed dumpling with minced pork and bitter leaves ช่อม่วง	350
Phla Goong Katong Tong Prawn salad with roasted chili paste, kaffir lime leaves in a golden cup ปลาร้ากุ้งกะทงทอง	380
Gai Yang Takrai Marinated chicken skewer grilled over charcoal and fresh herbs from our garden ไก่ย่างตะไคร้	320
Mieng Kana An-Chan Ginger, shallot, peanut, chili, lime, butterfly pea flowers, kale and house-cured salted duck egg เมี่ยงคะน้าอัญชัน	350
Thod Man Poo "Donut" of deep-fried crab meat, minced chicken and bread crumbs served with house made chili jam ทอดมันปู	420
Moo Hong Jumseen Crispy Phuket spring roll stuffed with pork loin braised in soy sauce and black pepper หมูฮ้องจำศีล	380
Chicken Satay Marinated grilled chicken served with peanut foam ไก่สะเต๊ะ	320

WATER

Still Acqua Panna 250ml Acqua Panna 750ml	140 280
Sparkling San Pellegrino 250ml San Pellegrino 750ml	140 280
Juices Apple Watermelon Carrot Pineapple Orange Mango	180 180 180 180 180 180

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WINE BY THE GLASS

		GLASS	BOTTLE
Champagne			
NV	Louis Roederer <i>Rich flavor and refreshing with notes of green fruits, creamy and nutty flavors</i>	1,190	6,300
Sparkling			
NV	Villa Sandi Prosecco, Veneto, Italy <i>Light bodied with freshness and crispness of green fruits and pear</i>	650	3,000
White			
2017	Pewsey Vale, Riesling, Eden Valley, Australia <i>Light bodied, with hints of tropical fruit, white pepper and minerals</i>	600	2,950
2017	Hill-Smith, Chardonnay, Eden Valley, Australia <i>Medium bodied with flavors of citrus and a creamy finish</i>	660	3,300
2017	Monsoon Valley, Chenin Blanc signature white Hua Hin, Thailand <i>Medium bodied fresh wine with notes of ripen stone fruits and brioche</i>	490	2,400
2017	Villa Maria, private bin Gewürztraminer East coast, New Zealand <i>Full bodied, "off dry" with notes of guava, lychee, tangerine and ginger</i>	430	2,000
Red			
2016	Wither Hills Pinot Noir, Marlborough, New Zealand <i>Light bodied wine with notes of plum, dark cherry and silky tannin finish</i>	450	2,300
2015	Vasse Felix, Filius Cabernet Sauvignon Margaret River, Australia <i>Full bodied with hints of blackcurrants, bell pepper and cedar</i>	660	3,300
2015	Anakena, Merlot, Central Valley, Chile <i>Full bodied with earthy flavors and red fruits</i>	440	2,100
2017	GranMonte, Syrah heritage, Khao Yai, Thailand <i>Full bodied with notes of roasted coconut and vanilla</i>	525	2,550

SALADS

Khao Yum Local rainbow rice salad ข้าวยำ	350
Yum Som O Goong Yang Refreshing pomelo salad, homemade roasted coconut, kaffir lime leaves, cashew nuts and grilled Andaman prawn ยำส้มโอกุ้งย่าง	380
Som Tum Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili ส้มตำ	350
Larb Hoi Shell Seared Hokkaido scallop salad with spicy chili powder dressing ลาบหอยเชลล์	420
Yum Neur Yang Charcoal grilled Wagyu beef with cucumber, tomato, Thai celery and spring onion ยำเนื้อย่าง	590
Nam Prik Goong Seab Phuket style relish with dried shrimp and local vegetables น้ำพริกกุ้งเสียบ	420

SOUPS

Tom Yum Goong Thailand's famous hot and sour soup with tiger prawn, lemon grass, galangal and mushrooms ต้มยำกุ้ง	390
Tom Kha Gai Aromatic coconut soup with chicken thigh, lemon grass, kaffir lime leaves and coriander root ต้มข่าไก่	320
Pla Krapong Tom Som Clear soup with snapper, shallot, lemongrass, turmeric and spring onion ต้มส้มปลากระพง	350
Gaeng Jerd Gai Clear soup with white cabbage stuffed with minced chicken and egg tofu แกงจืดไก่	340

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STIR-FRIED AND CURRIES

Massaman Pae Southern slow cooked goat, potato, onion, coconut milk and flavored tamarind brew มัสมั่นแพะ	990
Choo Chee Goong Mung Korn Deep-fried Phuket lobster with homemade creamy spicy curry and burned chili ซูชิกุ้งมังกร	2,900
Pla Nueng Ma Nao Steam sea bass with lemongrass, galangal and spicy lime dressing ปลาหนังมะนาว	550
Panang Moo Yang Grilled pork tenderloin with panang curry and crushed peanuts พะเนียงหมูย่าง	520
Gaeng Keaw Waan Gai One of the most popular dishes, chicken, coconut milk, Thai eggplant and sweet basil แกงเขียวหวานไก่	480
Phad Thai Goong Stir-fried rice noodle, tiger prawn, chives, bean sprout, tofu, shallots and Phuket dried shrimps ผัดไทกุ้ง	750
Gra Prao Nue Charcoal grilled Wagyu beef with stir-fried garlic, chili, long beans and hot basil กะเพราเนื้อ	690
Gung Phad Cha Stir-fried slipper lobster, chili, garlic, young green pepper, "finger root" galangal, and sweet basil กุ้งผัดฉ่า	540
Pad Pak Boong Fai Dang Stir-fried morning glory with garlic and chili ผัดผักบุ้งไฟแดง	380
Stir-Fried Miang Leaf (Pad Pak Miang) Stir-fried Miang leaves with egg and garlic ใบห่อเลี้ยงผัดไข่	420
Gaeng Poo Mee Hoon Blue crab meat with Southern yellow curry served with rice noodles แกงปูหมีหูน	750

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CHARCOAL GRILLED

Served with Nam Jim Jaew and Seafood Sauce

Grilled Pork Neck (200 gram) คอหมูย่าง	450
Oversized Pork Tomahawk (350 gram) หมูย่าง	900
Wagyu Beef Brisket 48-Hours Sous Vide (300 gram) เนื้อย่าง	810
Grilled Whole Chicken with Fresh Turmeric (700 gram) ไก่ย่างหมิ้น	820
Grilled Phuket Lobster (700-800 gram) กุ้งมังกรเผา	2,500
Grilled Andaman Prawns (300 gram) กุ้งเผา	1,100
Grilled Andaman Squid (300 gram) ปลาหมึกย่าง	600

RICE

Jasmine Rice ข้าวสวย
Butterfly Pea Rice ข้าวอัญชัน
Berry Rice ข้าวโรสเบอร์รี่
Turmeric Rice ข้าวขมิ้น
Sangyod Rice ข้าวสังข์หยด

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