



*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.*

# *Our farmers and fishermen*

## *Caviar & Sturgeon*

Five years ago, Thai businessman Khun Noppadon Khamsai and his Russian partner Alexey Tyutin saw an opportunity in Asia's growing demand for caviar. The duo decided to build a sturgeon-breeding farm in Hua-Hin, with a capacity of 1.5 tons of black caviar a year. Thai Sturgeon Farm aims to bring to Hua Hin the specialised aquaculture techniques developed and perfected in Russia. Known as 'closed recirculation aquaculture', this fish-breeding system is widely recognised as the best in the world. Thai Sturgeon Farm has since become Thailand's pre-eminent sturgeon producer and now supplies superior black caviar to luxury restaurants and hotels throughout the country.

## *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.

อาหารว่าง

## APPETISER

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หัวหินคาร์เวียร์กระทงทอง

**Hua Hin Caviar & Golden Cup**

1,450

Hua Hin farmed black caviar, sweet basil, kaffir essence, crispy golden cups with home-made Thai butter mousse

ปล่าหอยเชลล์

**Phla Hoi Shell**

490

Seared scallops, lemongrass, crispy shallot, chili paste, mint, kaffir lime

ทอดมันปู

**Thod Man Pooh**

390

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

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.

สลัด

## SALAD

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สลัดกรรเชียงปู

### **Gan Chiang Pooh Salad**

380

Giant lumps of Hua Hin crabmeat, fresh local garden herbs from the Royal Project, and yum yai dressing

ยำส้มจุน

### **Yum Som Choon**

290

Braised organic pork belly, crispy prawn, green mango, chili, Thai shallot, pomelo and citrus dressing

ยำส้มโอกุ้งย่าง

### **Yum Som O Goong Yang**

350

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

อาหารประเภทต้ม

## SOUPS

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ต้มยำกุ้ง

### **Tom Yum Goong**

420

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

ต้มข่าปลาทราย

### **Tom Kha Pla Sine**

320

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

ต้มส้มปลาเก๋า

### **Tom Som Pla Gao**

350

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

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อาหารจานหลัก

## MAIN COURSES

ปลาสเตอร์เจียนซอสมะขาม

### Hua Hin Sturgeon

880

Sous vide cooked, farmed Hua Hin sturgeon filet, tamarind glaze, herbs, caviar-coconut oil

จู้ฉีกุ้งมังกร

### Choo Chee Goong Mung Korn (to share)

1,700

7-colour lobster with home-made red curry, coconut gel, kaffir lime oil, red chili

พะแนงซี่โครงหมู

### Panang See Klong Moo

720

Slow-cooked pork ribs, home-made panang curry, eggplant, peanut, kaffir lime leaves and coconut gel

ห่อหมกคุณย่า

### Hor Mok Khun Ya

350

Traditional Khun Ya Jaraspim Liptapanlop recipe: steamed fish with home-made red curry, morinda citrifolia leaves, Thai basil, fresh coconut cream

แกงเขียวหวานไก่

### Gaeng Kaew Waan Gai

350

Rolled organic chicken with green curry, eggplant, Thai basil and red chili

ผักกูดผัดน้ำมันหอยหมูกรอบ

### Pak Good Phad Nam Man Hoi Moo Krob

490

Stir-fried local fern, oyster sauce, garlic, crispy pork belly

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ของหวาน

## DESSERT

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ขนมหม้อแกง

### **Ka Nom Mor Gaeng**

250

Mae Gabe's Hua Hin famous taro custard cake, taro purée, crispy shallot, coconut gel

ข้าวเหนียวมะม่วง

### **Mango Sticky Rice**

250

Thailand's famous dessert; mango and pandan sticky rice from Pa Jeur with coconut reduction, mango purée

ขนมบ้าบิ่นกุ้ง

### **Ka Nom Baa Bin Goong**

250

Coconut pancake with sweet and salted shrimps, coconut cracker and espuma coconut

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# WINE BY GLASS

		<i>GLASS</i>	<i>BOTTLE</i>
<b>CHAMPAGNE &amp; SPARKLING WINE</b>			
<b>NV</b>	<b>Veuve du Vernay Brut, Beaune, France</b> Crispy light flavor of lemony with green apple and floral	470	1,900
<b>NV</b>	<b>Veuve du Vernay Rose, Beaune, France</b> A fresher mid-palate showing red fruits	470	1,900
<b>NV</b>	<b>Ernest Rapeneau Brut, Champagne, France</b> Intricate flavor profile with refined character from Buttery brioche to baked apple and toast	720	3,850

## WHITE WINE

<b>2018</b>	<b>Sauvignon Blanc, Wolf Blass, Australia</b> Medium bodied and dry wine with aromas of tropical fruits, citrus and grassy	340	1,450
<b>2017</b>	<b>Chardonnay Reservado "Concha Y Toro", Chile</b> Full Bodied wine with notes of tropical fruits, chocolate and toasty	390	1,650
<b>NV</b>	<b>Sauvignon Blanc, Matua, Marlborough, New Zealand</b> Medium bodied wine with aromas of grape fruits, green apple and citrus	420	2,150
<b>2017</b>	<b>Colombard Monsoon Valley, Hua Hin, Thailand</b> Full bodied wine with freshness and notes of green apple and citrus	490	2,250
<b>2017</b>	<b>Riesling Reserve, Gustave Lorentz, Alsace, France</b> Medium bodied with notes of citrus, green apple, earthy and minerals taste	600	4,750

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# WINE BY GLASS

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*GLASS*      *BOTTLE*

## RED WINE

**2019 Cabernet sauvignon, Reservado "Concha Y Toro", Chile**      340      1,550  
Full bodied wine with medium tannin and aromas of black cherry, raspberry

**2018 Shiraz-Cabernet, Shell bay, South Australia, Australia**      370      2,150  
Medium bodied wine, smooth tannin, dry mouthful with a short finishing and notes of black cherry, red cherry, smoke and oak

**2018 Matua, Marlborough, New Zealand**      420      2,250  
Light bodied wine with light tannin, high acid and dry taste with aromas of strawberry, cherry, vanilla , smoke and leather

<b>2017 Shiraz, Monsoon Valley, Hua Hin, Thailand</b> 550      2,550 Full bodied wine with aromas of black cherry, red cherry, vanilla
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**2016 Château du Beau Vallon, Saint-Emilion, Bordeaux, France**      740      4,250  
Full bodied wine, high tannin, medium acid with aromas of black currant, plum,

## ROSE WINE

**2016 Monsoon Valley White Shiraz, Hua Hin, Thailand**      460  
Medium bodied wine with aromas of strawberry, cranberry, butter, vanilla and sweetness taste

# PRESTIGE WINE - SOMMELIER SELECTION

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<b>2005</b>	<b>Château de Pez, Bordeaux, France</b> Full bodied wine with nose of fresh and hints of dark fruit, bitter cocoa, spices and elegant oak balanced and complex dark fruit notes and elegant spicy finish	<i>7,350</i>
<b>1994</b>	<b>Château Calon Segur, Bordeaux, France</b> Medium bodied, low acidity wine dark ruby colour with aromas of truffle and flavor of berries, grasses and ground cover	<i>14,990</i>
<b>2012</b>	<b>Ornellaia - Tenuta Dell'ornellaia, Toscana, Italy</b> A rich wine, shaped by dark cherry nuances with spice, leather and tobacco and long finish aftertaste	<i>24,850</i>
<b>2008</b>	<b>Château Pichon Longueville Comtesse de Lalande, Bordeaux, France</b> Full bodied and rich wine with aromas of red-black currant, charcoal, herbs and hints of truffle with smooth tannin and fruit finish	<i>28,200</i>
<b>1985</b>	<b>Château Montrose, Bordeaux, France</b> A full bodied wine with shows aromas of earthiness, leather, smoke and oak, balanced and elegant finish on the palate	<i>29,550</i>
<b>1989</b>	<b>Château Cos d'Estournel, Bordeaux, France</b> A Medium bodied and lively wine with aromas spice, vanilla, leather and oak, excellent depth and hard tannin in finish	<i>31,600</i>
<b>2003</b>	<b>Sassicaia - Tenuta San Guido 2003, Toscana, Italy</b> Perfectly smooth and balanced of tannin, acidity wine with notes of spice, earthy, leather, oaky and elegant crispiness finish on palate	<i>31,930</i>
<b>1998</b>	<b>Cabernet Sauvignon Reserve, Robert Mondavi Nappa Valley, USA</b> A full bodied dry wine with balanced tannin, acidity with aromas of blackcurrant, plum, leather and oak and shows smooth of tannin aftertaste	<i>32,350</i>
<b>2007</b>	<b>Grand Echezeaux - Joseph Drouhin, France</b> Medium bodied wine with a red cherry, strawberry and spice, notes of earthy, mushroom, smooth tasting and elegant finish	<i>34,380</i>
<b>1999</b>	<b>Unico - Bodegas Y Vinedos Vega Sicilia, Ribera Del Duero, Italy</b> Full bodied wine with elegant dry, medium tannin, acidity and aromas of black cherry, plum, vanilla and oaky on the palate shows smooth dry taste and long finish	<i>40,480</i>
<b>2002</b>	<b>Côte Rotie 'La Landonne - E. Guigal, Vallée du Rhône, France</b> An elegant full bodied wine with notes of earthiness, oaky and truffle, balanced tannin, acidity	<i>44,150</i>
<b>1986</b>	<b>Château Cheval Blanc, Saint Emilion, Bordeaux, France</b> Medium bodied profound of earthiness, bell pepper. Well balance, smooth tannin	<i>55,950</i>
<b>1998</b>	<b>Château Mouton Rothschild, Bordeaux, France</b> Medium bodied shows structure and cassis, smooth tannin finish	<i>56,550</i>
<b>1985</b>	<b>Château Margaux, Bordeaux, France</b> Powerful structure and deep flavors of dark fruits. Balanced tannin	<i>58,690</i>
<b>2009</b>	<b>Opus One - Robert Mondavi &amp; Baron de Rothschild, Nappa Valley, USA</b> A full bodied dry wine with balanced tannin, acidity with aromas of blackcurrant, plum, leather	<i>62,500</i>
<b>1998</b>	<b>Hill of Grace – Henschke, Barossa Valley, Australia</b> A Medium bodied and lively wine with aromas spice, vanilla, leather and oak, excellent depth and hard tannin in finish	<i>64,850</i>
<b>2014</b>	<b>Bin 95 Grange, Treasury Wine Estates, Australia</b> Medium – full bodied with balanced and accessible, fresh and tight	<i>69,840</i>

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## CHAMPAGNE BY BOTTLE

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<b>NV</b>	<b>Ernest Rapeneau Brut, Champagne, France</b> Intricate flavor profile with refined character from buttery brioche to baked apple and toast	3,850
<b>NV</b>	<b>Ernest Rapeneau Brut 1.5L, Champagne, France</b> Intricate flavor profile with refined character from buttery brioche to baked apple and toast	8,550
<b>NV</b>	<b>Montaudon Brut Reserve, Champagne, France</b> Refreshing with butter touch, vanilla and hazelnut	6,700
<b>NV</b>	<b>Duval Leroy Champagne Brut, Champagne, France</b> Light gold and real fullness on the palate	6,950
<b>NV</b>	<b>Bollinger Special Cuvee Brut, Champagne, France</b> Beautifully yeasty, bruised apple and pear fruit	8,300
<b>NV</b>	<b>Moët et Chandon Impérial Brut, Champagne, France</b> Elegant nose and raft of apple fruit, lemony finish	8,750
<b>NV</b>	<b>Moët et Chandon Ice Demi-Sec, Champagne, France</b> Sweeter present flavor of Honey, beery and candy	8,600

<b>NV</b>	<b>Veuve Clicquot Ponsardin Brut, Champagne, France</b> Light Gold, Profound nose delivering lovely citrus candied fruit	8,850
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<b>NV</b>	<b>Moët et Chandon Rose Impérial Brut, Champagne, France</b> Deep coppery-pink, find bobbles and very fresh finish	8,900
<b>2009</b>	<b>Dom Pérignon Brut, Champagne, France</b> Refreshing with flowery character, fruity and toasty aromas	18,900
<b>NV</b>	<b>Lanson Black Label Brut 6 L, Champagne, France</b> Light gold profound fruit overtone of stone and dried fruit	59,000
<b>NV</b>	<b>Lanson Black Label Brut 9 L, Champagne, France</b> Light gold profound fruit overtone of stone and dried fruit	89,000

## SPARKLING WINE BY BOTTLE

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		<i>BOTTLE</i>
<b>NV</b>	<b>Veuve du Vernay Brut, France</b> Crispy light flavor of lemony with green apple and floral	1,900
<b>NV</b>	<b>Veuve du Vernay Rose, France</b> A fresher mid-palate showing red fruits	1,900
<b>NV</b>	<b>Stonefish Sparkling wine Brut, Australia</b> Light and refreshing showing bake apple, yeasty	2,250
<b>NV</b>	<b>Chandon Brut, Australia</b> Light citrus and profound fruity, green apple nose	2,550
<b>NV</b>	<b>Chandon Rose, Australia</b> Ranging from light and fruity pink shows strawberry and raspberry	2,550

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# BEVERAGE

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## SIGNATURE COCKTAIL

### **Tropic Like It's Hot**

280

Inspired by a local Thai herb, featuring small batch Japanese craft gin, elderflower syrup, fresh lime and Thai basil for its slight anise-and licorice flavor.

### **Basil smash**

320

A light and refreshing mixture of freshly muddled lychee with fresh lemon juice, house made spiced hibiscus syrup paired with premium Swedish vodka, some aromatic bitters to add a good kick of spice and complexity.

## CLASSIC COCKTAIL

### **Classic Dry Martini**

320

A legacy cocktail with an air of refined panache, it should be stirred, never shaken, to retain its clarity and composure. After all, it is suave and debonair, London dry gin combined with dry vermouth and olive.

### **Mojito**

320

Appeared in print around 1910 and was served at La Concha in Havana, eventually brought to international attention at La Bodeguita del Medio. Chalong Bay Pure spirit, fresh lime juice, sugar syrup, mint leaves and soda water

### **Mai Tai 1934**

320

Designed by the world famous Trader Vic and named after "Mai Tai Roa Ae". Meaning "Out of This World" in Tahitian. We classically combine white rum, dark rum, orange Curacao, almond syrup and squeezed lime juice create an exotic favorite.

### **Margarita**

320

Esquire Magazine first described her to the world as 'lovely to look at' in 1953. The Margarita is the perfect combination of sweet, salty, sour and bitter, Tequila, triple sec, lime, salt rim

### **Whiskey Sour**

320

Bourbon whiskey, lemon juice, sugar syrup and Angostura bitter served with cherry and lemon twist.

# BEVERAGE

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## MINERAL WATER

### Still

Acqua Panna 500ml	200
Acqua Panna 750ml	260

### Sparkling

San Pellegrino 500ml, Italy	200
San Pellegrino 750ml, Italy	260

### Beer

Chang 330 ml.	190
Singha 330 ml.	190
Tiger 330 ml,	190
Heineken 330 ml	270
Corona 330 ml	270
Erdinger Weissbier 330 ml	270
Heineken 0.0 330ml (Non-alcoholic)	190

# BEVERAGE

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## MINERAL WATER

### Juices

170

Orange

Apple

Lime

Pineapple

Watermelon

Coconut

### Soft drink

95

Coke, Coke Light, Coke Zero

Sprite

Fanta Orange

Ginger Ale

Soda Water

Tonic Water

### Coffee

175

Long Black, Single Espresso, Double Espresso, Ice Coffee Macchiato, Café Latte, Cappuccino, Decaffeinated coffee available

### Tea

170

Earl Grey, English Breakfast, Darjeeling, Dung Ti Oolong, Chamomile, Lemongrass, Peppermint, Jasmine