



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

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### 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

ยำส้มโอกุ้งย่าง

*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

ปลาหนังมะนาว

*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 - 2,500 per person*

*Wine pairing - 1,500 per person 75 ml per serving*

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restrictions that you or any of your party may have.

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## LEAVES

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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

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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 syphon

<b>Mae Thon Luang</b> 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
<b>Pa Un Kee Village</b> Grown in the Om Koi district in Chiang Mai on the Sopa's estate. The brew produces flavors of orange and pomegranate	250
<b>Doi Sam Muen</b> 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

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### 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 - 2,850 per person

Wine pairing - 1,900 per person 75 ml per serving

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## APPETIZERS

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

## WATER

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

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## WINE BY THE GLASS

### Champagne

		GLASS	BOTTLE
NV	<b>Louis Roederer</b> <i>Rich flavor and refreshing with notes of green fruits, creamy and nutty flavors</i>	1,190	6,300

### Sparkling

NV	<b>Villa Sandi Prosecco, Veneto, Italy</b> <i>Light bodied with freshness and crispness of green fruits and pear</i>	650	3,000
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### White

2017	<b>Pewsey Vale, Riesling, Eden Valley, Australia</b> <i>Light bodied, with hints of tropical fruit, white pepper and minerals</i>	600	2,950
2017	<b>Hill-Smith, Chardonnay, Eden Valley, Australia</b> <i>Medium bodied with flavors of citrus and a creamy finish</i>	660	3,300
2017	<b>Monsoon Valley, Chenin Blanc signature white Hua Hin, Thailand</b> <i>Medium bodied fresh wine with notes of ripen stone fruits and brioche</i>	490	2,400
2017	<b>Villa Maria, private bin Gewürztraminer East coast, New Zealand</b> <i>Full bodied, "off dry" with notes of guava, lychee, tangerine and ginger</i>	430	2,000

### Red

2016	<b>Wither Hills Pinot Noir, Marlborough, New Zealand</b> <i>Light bodied wine with notes of plum, dark cherry and silky tannin finish</i>	450	2,300
2015	<b>Vasse Felix, Filius Cabernet Sauvignon Margaret River, Australia</b> <i>Full bodied with hints of blackcurrants, bell pepper and cedar</i>	660	3,300
2015	<b>Anakena, Merlot, Central Valley, Chile</b> <i>Full bodied with earthy flavors and red fruits</i>	440	2,100
2017	<b>GranMonte, Syrah heritage, Khao Yai, Thailand</b> <i>Full bodied with notes of roasted coconut and vanilla</i>	525	2,550

## SALADS

<b>Khao Yum</b>	350
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Local rainbow rice salad  
ข้าวยำ

<b>Yum Som O Goong Yang</b>	380
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Refreshing pomelo salad, homemade roasted coconut, kaffir lime leaves, cashew nuts and grilled Andaman prawn  
ยำส้มโอกุ้งย่าง

<b>Som Tum</b>	350
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Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili  
ส้มตำ

<b>Larb Hoi Shell</b>	420
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Seared Hokkaido scallop salad with spicy chili powder dressing  
ลาบหอยเชลล์

<b>Yum Neur Yang</b>	590
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Charcoal grilled Wagyu beef with cucumber, tomato, Thai celery and spring onion  
ยำเนื้อย่าง

<b>Nam Prik Goong Seab</b>	420
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Phuket style relish with dried shrimp and local vegetables  
น้ำพริกกุ้งเสียบ

## SOUPS

<b>Tom Yum Goong</b>	390
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Thailand's famous hot and sour soup with tiger prawn, lemon grass, galangal and mushrooms  
ต้มยำกุ้ง

<b>Tom Kha Gai</b>	320
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Aromatic coconut soup with chicken thigh, lemon grass, kaffir lime leaves and coriander root  
ต้มข่าไก่

<b>Pla Krapong Tom Som</b>	350
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Clear soup with snapper, shallot, lemongrass, turmeric and spring onion  
ต้มส้มปลากระพง

<b>Gaeng Jerd Gai</b>	340
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Clear soup with white cabbage stuffed with minced chicken and egg tofu  
แกงจืดไก่

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## STIR-FRIED AND CURRIES

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

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

## RICE

<b>Jasmine Rice</b> ข้าวสวย
<b>Butterfly Pea Rice</b> ข้าวอัญชัน
<b>Berry Rice</b> ข้าวโรสเบอร์รี่
<b>Turmeric Rice</b> ข้าวขมิ้น
<b>Sangyod Rice</b> ข้าวสังข์หยด

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# COCKTAIL BY JOSEPH BOROSKI

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## **TAKE IT OR LEAVE IT - 490**

High-proof rye, lemon, honey, aquafaba, chili, charcoal

*Elegant woody and soft spicy blend of American straight rye whiskey*

## **SEEDED - 490**

Speyside single malt, papaya seeds, pomegranate seeds, sunflower seeds, honey, ginger, lime, egg

*Light and fruity with a faint trace of woodiness*

## **CUKETTE - 490**

G'Vine Floraison gin, cucumber, pandan syrup, pineapple, lime

*Floral and clean vegetal with a fruitiness combination of Phuket pineapple*

## **SCOTCH & SODA & SPICE - 490**

Islay blended whisky, saffron soda, 9-spice tea

*Traditional scotch and soda, rich and slightly sweet with a hint of spiciness*

## **STAR SEARCH - 490**

Norwegian aquavit, sous vide strawberry liqueur, guava, maple syrup, lime, egg

*Creamy with rounded fruity flavors, a complex concoction with Norwegian aquavit*

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# DESSERT

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## **TAB TIM SIAM - 350**

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

## **BUA LOY NAM KHING - 380**

Three flavored rice dumplings served in warm ginger syrup  
บัวลอยน้ำขิง

## **KHAO NIEW MA MUANG - 450**

Mango sticky rice  
ข้าวเหนียวมะม่วง

## **ICE CREAM AN-CHAN MA NAO - 250**

Butterfly pea flower and lime ice cream  
ไอศกรีมมะนาวอัญชัน

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