



JARAS

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

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	180
Monsoon Yellow	180
Monsoon Jungle Black	180
Monsoon Lychee Green	180
Monsoon Artisanal Green	180
Intercontinental Blend Silver Needle	180

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.

Mae Thon Luang	180
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 กาแฟเมืองหลวง	
Pa Un Kee Village	180
Grown in the Om Koi district in Chiang Mai on the Sopa's estate. The brew produces flavors of orange and pomegranate กาแฟปางอุ๋ง	
Doi Sam Muen	180
Mr. Wiroj Wattanayothin from the village of Sam Muan produces beans that evoke flavors of mandarin and cacao กาแฟดอยสามม่วน	

WATER

Still		Sparkling	
Acqua Panna 250ml	130	San Pellegrino 250ml	130
Acqua Panna 750ml	270	San Pellegrino 750ml	270

THAI SPIRITS

GIN		RUM	
Saneha	330	Chalong Bay Original	290
Kristall	290	Chalong Bay White Spiced	290
VODKA		Kristall	290
Kristall	290	Phraya	450
		Phraya Private Reserve	675

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

WINE BY THE GLASS

		GLASS	BOTTLE
SPARKLING			
NV	Villa Sandi Prosecco, Veneto, Italy <i>Light bodied with freshness and crispness of green fruits and pear</i>	410	2,500
WHITE			
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>	550	2,650
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	2,100
Rose			
2017	Planeta Rose Sicilia IGT, Sicily, Italy <i>Light bodied with note of strawberry, pomegranate and aroma of flowers</i>	430	2,200
2019	Monsoon Valley, White Shiraz Rose Hau Hin, Thailand <i>Medium bodied with favours of strawberry, red Berry and lingering with amazing acidity</i>	390	2,000
RED			
2018	Wither Hills Pinot Noir, Marlborough, New Zealand <i>Light bodied wine with notes of plum, dark cherry and silky</i>	490	2,500
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>	470	2,300
2018	Concha y Toro, Cabernet Sauvignon Reservado Central, Valley, Chile <i>Medium Bodied wine with fruity taste, red plum, herbal and finished with chocolate notes</i>	340	1,700

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 6 COURSE MENU

YUM NUER YANG

Grilled aged Thai Wagyu with fermented tomato, pickled cucumber,
Thai celery and crispy shallot
ยำเนื้อย่าง

GranMonte Viognier, Khao Yai, Thailand, 2018
Tropical fruit, lime, dried apricot and a touch off vanilla

THOD MAN POO

Donut of deep-fried crab meat, pork fat and bread crumbs served
with house made chili jam
ทอดมันปู

Monsoon Valley, Chenin Blanc Signature, Hua Hin, Thailand, 2017
Pronounced ripe stone fruits, hint of brioche and vibrant acidity

TOM SOM PLA GAO

Turmeric clear soup with house aged Andaman red grouper, spring onion,
Thai shallot and lemongrass essence
ต้มส้มปลาเก๋า

NAMM KOR MOO YANG

Charcoal fermented pork with house made pickles and fermented herbs
แหนมคอหมูย่าง

Costera Cannonau Di Sardegna D.O.C., Sardinia, Italy, 2016
Notes of plum, mulberry and blueberry, smooth finish

MASSAMAN PAE

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

GranMonte, Syrah Heritage, Khao Yai, Thailand, 2017
Robust with notes of dark berries, cloves, roasted coconut and long finish

CHAO GUAY CHA THAI

House made Thai tea gelato with jelly, chocolate crumble
and milk foam
เฉาถ้วยชาไทย

Villa Sandi Dolce, Spumante, Veneto Italy, NV
Hints of orange blossom, citrus fruits and continued fruit in the aftertaste

Menu - 2,150 per person

Wine pairing - 1,350 per person 5 servings of 75 ml

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

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JARAS 9 COURSE MENU

YUM SOM O GOONG YANG

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

ยำส้มโอกุ้งย่าง
Veuve Du Vernay Brut, Burgundy, France, NV
Fresh and crisp, hints of citrus fruits

GAI YAT SAI

Deep fried stuffed free range chicken wing with lacto fermented spicy organic tomato dip,
basil and crispy shallot

ไก่ยัดไส้
Sileni Estates Sauvignon Blanc, Marlborough, New Zealand, 2019
Notes of passion fruit, ripe tropical fruit, gooseberry with refreshing finish

YUM NUER YANG

Grilled aged Thai Wagyu with fermented tomato, pickled cucumber,
Thai celery and crispy shallot

ยำเนื้อย่าง
GranMonte Viognier, Khao Yai, Thailand, 2018
Tropical fruit, lime, dried apricot and a touch off vanilla

THOD MAN POO

Donut of deep-fried crab meat, pork fat and bread crumbs served with house made chili jam
ทอดมันปู

Monsoon Valley, Chenin Blanc Signature, Hua Hin, Thailand, 2017
Pronounced ripe stone fruits, hint of brioche and vibrant acidity

TOM SOM PLA GAO

Turmeric clear soup with house aged Andaman red grouper, spring onion, Thai shallot and
lemongrass essence

ต้มส้มปลาเก๋า

CHOO CHEE GOONG MUNG KORN

Grilled Phuket lobster with homemade creamy spicy curry, chili and coconut gel

ซูชิกุ้งมังกร
Tabuna Pinot Noir, Hawke's Bay, New Zealand, 2019
Touche of cherry and mushroom, balanced finish with light tannin

NAMM KOR MOO YANG

Charcoal fermented pork with house made pickles and fermented herbs

แหนมคอหมูย่าง
Costera Cannonau Di Sardegna D.O.C., Sardinia, Italy, 2016
Notes of plum, mulberry and blueberry, smooth finish

MASSAMAN PAE

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

มีสมันพะ-
GranMonte, Syrah Heritage, Khao Yai, Thailand, 2017
Robust with notes of dark berries, cloves, roasted coconut and long finish

SAPPAROD PHUKET

3 ways of Phuket pineapple

ส้ม-สดภูเก็ต
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 - 2,750 per person

Wine pairing - 1,750 per person 8 servings of 75 ml

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restrictions that you or any of your party may have.

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