

*AT JARAS, EVERY DISH REFLECTS
THAI HERITAGE—MADE WITH
CARE, REGIONAL INGREDIENTS,
AND THE HANDS OF THOSE WHO
SHAPE OUR LAND AND SEA.*

Jaras Hua Hin

A Culinary Celebration of Artisans and Origins

Inspired by the heartfelt Thai tradition of family meals, Jaras Hua Hin reimagines the warmth of home-cooked food through refined culinary expression and the art of dining. Here, soulful flavours, cherished memories, and shared moments come together, inviting you to dine not just as a guest, but as part of a meaningful gathering.

Located along the serene beachfront of InterContinental Hua Hin Resort, Jaras is a refined Thai restaurant where regenerative dining, seasonal storytelling, and soulful artistry harmoniously converge. More than just a restaurant, Jaras is a celebration of Thai identity—expressed through meaningful collaborations with regional farmers, passionate artisans, sustainable producers, and a deep reverence for Thai heritage recipes and techniques.

With each dish, Jaras forges a connection between guest and place—honouring the flavours, traditions, and natural rhythms of Thailand. Every ingredient is chosen with intention. Every plate tells a story.

**สำหรับท่านที่มีประวัติแพ้อาหาร หรือมีข้อห้ามทางศาสนา
สามารถแจ้งพนักงานของเราสำหรับข้อมูลของอาหารเพื่อช่วยในการตัดสินใจ**

Before placing your order, please inform our passionate staff of any food allergies, food intolerance, and dietary requirements or religious interest. Dishes highlighted as below contain the following:

- (N) Nuts (Peanut & Tree Nut) (D) Dairy (Milk & Egg) (S) Shellfish
(G) Gluten (Gluten & Wheat) (P) Pork (GF) Gluten Free

ราคากิ่งหมดยังไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%
Prices are subject to 7% government tax and 10% service charge

In the Hands of the Makers

Around the Hyper-Region

Every element of the menu is anchored in purpose—and in place. From mountain spring to coastaltide, each ingredient carries with it the soul of the region and the hands that shaped it .. in the living around kilometres redious from our community.

Hua Hin Caviar

Delicately harvested from Thai sturgeon in a sustainable farm near Hua Hin, this rare caviar reflects patience, precision, and place. Each spoonful offers a refined taste that honours nature, time, and the quiet craftsmanship behind one of Thailand's finest culinary gems.

Hua Hin Fresh Caught Seafood

Sourced daily by local fishermen, Hua Hin's seafood captures the rhythm of coastal life—fresh, seasonal, and steeped in tradition. Each dish at Jaras is a tribute to community and the sea's generosity, transformed with imagination and respect.

From the Fields of Prayot

This organic Thai jasmine rice from Ratchaburi is cultivated with care using traditional, chemical-free methods. Each grain embodies the purity, patience, and pride of generational Thai farming and sustainability in practice.

Sai Yok Spring

Drawn from the forested hills of Kanchanaburi, Sai Yok Spring water is naturally mineral-rich and pure. Filtered through ancient rock layers, it brings a cool, elegant essence that connects each dish to Thailand's untouched landscapes.

Kosapan Distillery

From Nonthaburi, Kosapan blends local botanicals with French copper stills to create small-batch spirits. Guided by patience and sustainability, each bottle—from jasmine gin to sugarcane rum—delivers a distinct Thai taste rooted in heritage.

The Feast of Art

A MICHELIN-CRAFTED SET MENU JOURNEY

**CURATED BY CHEF CHUMPOL, THAILAND'S TWO-MICHELIN-STARRED CHEF,
AND CHEF ET, THE CREATIVE MIND BEHIND JARAS HUA HIN.**

This creative journey in the art of heritage dining, led by Chef Chumpol and Chef Et, blends timeless Thai tradition with refined imagination—showcasing locally grown ingredients and generational wisdom.

Each course tells a story: from morning-foraged herbs and freshly caught seafood to Hua Hin caviar, Thai Angus curry, a passed-down Chu-Chee recipe, and handcrafted desserts. Charcoal, ferment, and fire meet elegance and restraint—offering not just a meal, but a meaningful taste of Thailand's land, sea, and spirit.

This is a meal that speaks not just to the palate, but to the place, the gathering, and the people behind it.



THE FEAST OF ART MENU

Culinary Journey: 2,600 per person Optional
beverage pairing: 999 per person

AMUSE BOUCHE

ขนมครกคาเวียร์

Thai Coconut Crêpe Crowned with Hua Hin Caviar

Chef Chumpol

ล้ำมะเขือเทศ

Northern-Style Minced Tomato Salad with Zesty Herbs

Chef Chumpol

เปาะเปี๊ยะแกงกะหรี่ปูหัวหิน

Golden Spring Roll Filled with Hua Hin Crab Curry

Chef ET

หอยนางรมหัวหินทอดกรอบ

Crisp Hua Hin Oyster Fritter in Airy Egg Batter

Chef ET

APPETISER

เส้นปลาเก๋าชาน้ำมันอบสับปะรดหัวหินและหอยเชลล์อบฟาง

Housemade Grouper Fish Noodles with Hua Hin Pineapple, and Smoked Scallop

Chef ET

กุ้งแม่น้ำปราณลำธารจรัสรส

Pranburi River Prawn Pomelo Salad with Spicy Dressing

Chef Chumpol

Beverage Pairing: Kosapan Orange x Alma Coco Tonic

SOUP

แกงเลียงฟักทองเผาเคล้าคลอกุ้งหัวหินย่างถ่าน

Charred Pumpkin Broth with Grilled Hua Hin Rock Lobster, and Native Herbs

Chef ET

Beverage Pairing: Signature Brut Prestige, Monsoon Valley Hua Hin

MAIN- A DUET OF CURRIES

แกงซีเหล็กโบราณเนื้อโคขุนกำแพงแสนย่างดอกเกลือเมืองเพชร

Char-Grilled Kamphaeng Saen Thai Angus
in Cassia Leaf Curry with Phetchaburi Fleur de Sel

Chef Chumpol

or

กุ้งลายเสือรมควันเนื้อมะพร้าวหอมราดซอสถั่วี่สมุนไพร

Char-Grilled Hua Hin Tiger Prawns Smoked
with Coconut Husk in Herbal Chu Chee Curry

Chef ET

Beverage Pairing: Shiraz Rose Monsoon Valley, Hua Hin

DESSERT

เปียกปูนอ่อนเคียงเจลลี่และซอสไวน์แดงมอนซูน วอลล์เลย์

เข้าคู่กับขนมโคบร่ำกลั่นมะลิไส้มะพร้าวน้ำตาลปึกออร์แกนิกปราณบุรี

และถั่วกับไอศกรีมวานิลลา

Black Coconut Pudding with Monsoon Valley Red Wine Jelly,
Paired with Jasmine-Scented Dumpling Stuffed with Young Coconut,
Pranburi Palm Sugar, and Peanuts, Served with Vanilla Ice Cream

Chef Chumpol & Chef ET

Beverage Pairing: Kosapan Cacao x Rose

PETIT FOUR

ขนมตาลสดเมืองเพชร | โทโก้ชุ่มพรแสงสะท้อนนาเกลือสมุทร

Phetchaburi Heritage Fresh Toddy Palm Cake
Chumphon Cocoa Ganache with Samut Songkhram Sea Salt

Chef Chumpol

ถั่วตัดเม็ดมะม่วงคาราเมล | มาการองหอมหวานไข่เค็มออร์แกนิก

Golden Caramel Cashew Nut Crunch Bar | Jaras Organic Salted Egg Macaron

Chef ET

Chef Chumpol

Thai Cuisine Academy
Two-Michelin-Starred



อาหารว่าง APPETISER

- หมี่กรอบชาววังไกลกังวล (S) (G) 490
Royal Crispy Vermicelli from Klai Kangwong Palace Cuisine
- เมี่ยงปลาทุแม่กลองคาร์เวียร์หัวหิน (GF) 650
Mae Klong Mackerel Spiced Herbal Salad Crowned with Hua Hin Caviar
- ทอดมันปลาอินทรีย่นอกกระวาน (GF) 390
Seer Fish Cakes with Wild Forest Cardamom Sprouts
- ยำผักกูดวังน้ำเขียวทะเลอ่าวไทย (S) (N) (G) 480
Highland Wild Fern Salad from Wang Nam Khiao
with Gulf of Thailand Treasures

ซूप SOUP

- ต้มข่าคาปูชิโนปลาหมึกหอมอ่าวตะเกียบ (S) (G) 280
Tom Kha Cappuccino with Takiab Bay Squid and Wild Galangal Foam

อาหารจานหลัก MAIN COURSE

- อกเป็ดย่างซอสไวน์แดง (GF) 560
Crispy Grilled Duck Breast with Velvetly Monsoon Red Wine Jus
- ปลากระพงปากน้ำปราณทอดขมิ้นซอสสามรส (G) 650
Golden Turmeric-Fried Pranburi Fish with Three-Flavoured Glaze
- เนื้อซี่โครงแกงพริกขยดมะพร้าวกับสะแก (G) 650
Braised Beef Ribs in Aromatic Chili Curry
with Tab Sakae Coconut Shoots
- ขนมจีนแกงปูบางตะบูน (S) 640
Southern-Style Bang Tabun Blue Crab Curry
in Rich Chili Curry with Rice Noodles
- แกงซี่เหล็กโบราณเนื้อโคขุนกำแพงแสนย่างดอกเกลือเมืองเพชร (G) 780
Char-Grilled Kamphaeng Saen Thai Angus in Cassia Leaf Curry
with Phetchaburi Fleur de Sel

ข้าว RICE

- ข้าวผัดปูม้าบางตะบูนกับสับปะรดประจวบคีรีขันธ์สีทอง (S) (G) 550
Wok-Fried Jasmine Rice with Bang Tabun Blue Crab
and Golden Prachuap Pineapple

จานหวาน DESSERT

- ทับทิมกรอบมะพร้าวกะทิกับสะแก (GF) 220
Crisp Ruby Chestnuts Coconut Milk in
Thap Sakae Coconut Flesh and Crushed Ice

Chef EET

JARAS HUA HIN



อาหารว่าง APPETISER

- ทอดมันกุ้ง (N) (S) (G) 480
Hua Hin Ocean Tiger Prawn Cakes – House-Marinated Golden Deep-Fried
- ยำเนื้อทาจิมะวากิวเมืองสกลย่างถ่านกะลามะพร้าวหอม (GF) 890
Charcoal-Grilled Sakon Nakhon Tajima Wagyu Beef Salad
with Aromatic Coconut Husk Smoke
- สะเต๊ะไก่อบรแกนิค (N) 400
Organic Ratchaburi Chicken Satay with House-Roasted Peanut Relish

ซุ๊ป SOUP

- ต้มยำกุ้งหัวหีนน้ำมันสมุนไพรอินฟิวส์ (S) 460
Tom Yum Goong with Infused Oil of House-Grown Thai Herbs

อาหารจานหลัก MAIN COURSE

- ไก่อบฟางหอม (G) 650
Straw-Smoked Chicken with Aromatic Herbs
- มัสมั่นขาแกะเขาใหญ่หอมเครื่องเทศ (N) 750
Massaman-Braised Khao Yai Lamb Shank in Spiced Curry Broth
- ตู้ฉี่กุ้งลายเสือหัวหีนย่างรมควันเนื้อมะพร้าวหอม (S) (N) 990
Char-Grilled Hua Hin Tiger Prawns Smoked
with Coconut Husk in Chu Chee Sauce
- กุ้งผัดพริกเผามันกุ้งรมควัน (S) (G) 1250
Stir-Fried Hua Hin Tiger Prawns with
Smoked Shrimp Oil Essence and Chili Jam
- ผัดไทยกุ้งย่างตำรับเพชรบุรี (S) 550
Specialty Pad Thai Inspired by Phetchaburi Heritage
with Grilled Tiger Prawns

ข้าว RICE

- ข้าวหอมมะลิออร์แกนิก 120
Organic Jasmine Rice
- ข้าวไรซ์เบอร์รี่ออร์แกนิก 120
Organic Riceberry Rice

จานหวาน DESSERT

- ข้าวเหนียวมะม่วงสวนเกษตรกับสะแก (G) 380
Thap Sakae Golden Mango with Sticky Rice and Organic Coconut Cream
- ขนมหม้อแกงเฟือกหอมเพชรบุรี (G) 380
Phetchaburi-Style Fragrant Taro Thai Custard (Khanom Mor Kaeng)

WINE LIST

SPARKLING WINE

	GLASS	BOTTLE
Prego Nero Prosecco Brut, Italy <i>Bright bubbles with citrus aromas, finishing lively and dry</i>	350	1650
Monsoon Valley Brut Prestige, Thailand <i>Lively fruit and crisp acidity, softened by subtle sweetness that lifts the flavours and sparkle</i>	350	1750

ROSÉ

2024 Monsoon Valley Shiraz Rosé, Thailand <i>Light-bodied and dry with rose petal notes—perfect with seafood and spicy Thai fare</i>	350	1750
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WHITE WINE

2022 Moulin De Gassac Chardonnay, France <i>Light-bodied and vibrant, with notes of almond and citrus—perfect for seafood and light fare</i>	340	1650
2023 DR. Loosen Riesling Dry, Germany <i>Elegant and dry German Riesling with green apple and lime notes. Light-bodied, crisp—ideal for spicy or Asian dishes</i>	350	1700
2024 Monsoon Valley Colombard, Thailand <i>Lifted notes of gooseberry, green apple, and passion fruit. Bright, punchy flavors with a ripe acidity and dry finish</i>	350	1750

RED WINE

2021 Villa Wolf Pinot Noir, Germany <i>Light and silky with red berry aromas, hints of spice, and soft tannins, leading to a smooth and elegant finish</i>	350	1700
2021 Fantini Montepulciano D’Abruzzo, Italy <i>Rich and full-bodied with dark cherry, plum, and a touch of spice, complemented by velvety tannins</i>	340	1650
2024 Monsoon Valley Shiraz, Thailand <i>A bold Thai red with dark berry aromas, black pepper, and a hint of oak. Full-bodied and smooth—ideal with grilled or spicy fare</i>	350	1750

THE KOSAPAN SELECTION

Sugarcane / Botanicals (Ori-Gin) / Jasmine 190
Pandan / Orange / Cacao

KOSAPAN X ALMA COCO

Jasmine Breeze 290
Kosapan Jasmine, Jasmine Syrup, Lemon Juice, Alma Coco Tonic

Citrus Groove 290
Kosapan Orange, Lemon, Syrup, Alma Coco Tonic

Pandan Sunset 290
Kosapan Pandan, Mango Sticky Rice Syrup, Orange Bitter, Alma Coco Tonic

Chocolate-Covered Roses 290
Kosapan Cacao, Rose Syrup, Lemon, Egg White, Alma Coco Tonic

Cacao Citrus Fizz 290
Kosapan Orange, Kosapan Cacao, Crème de Cacao, Alma Coco Tonic

ZERO-CRAFTED

Coco Lemongrass Fizz 220
Coconut Water, Lemongrass Syrup, Lime, Soda

Berry Basil Smash 220
Strawberry, Thai Basil, Lime, Honey, Soda

Spicy Sunset 220
Tamarind, Chili, Lime, Pineapple, Soda

Pomelo Ginger Cooler 220
Fresh Pomelo, Ginger Syrup, Lime Juice, Tonic

Passionfruit Spritz 220
Passionfruit, Lime, Soda, Mint

BEER & CIDER

Chang Cold Brew 300 ml	130
Singha	150
Heineken	150
Heineken 0.0 (Alcohol Free)	150
Corona	220
Moose Cider	150

WATER

Sai Yok Springs is a closed-loop mineral water, sourced from a natural spring in Kanchanaburi, Thailand. Naturally rich in calcium and magnesium, it is produced with sustainability in mind while supporting the local community. Sai Yok Springs offers a refreshing, crisp, and clean taste — while doing good.

STILL

Saiyok Springs Water 250 ml	120
Saiyok Springs Water 750 ml	220

SPARKLING

Saiyok Springs Water 250 ml	150
Saiyok Springs Water 750 ml	250

JUICES

Apple / Orange / Pineapple / Guava	110
Fresh Watermelon	130
Whole Coconut	150

SOFT DRINK

Coke / Coke Zero / Sprite / Fanta	90
Ginger Ale / Tonic Water / Soda Water	90
Alma Coco Tonic	120

