



# *Seasonal Tasting Menu*

## *TASTE OF JARAS*

### **Thod Man Poo**

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

*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 Krapong Tom Som**

Clear soup with snapper, shallot, lemongrass, turmeric and spring onion

*2019 Monsoon Valley, White Shiraz Rose Hua Hin, Thailand*  
*Medium bodied with favors of strawberry, red Berry and lingering with amazing acidity*

### **Gaeng Poo Mee Hoon**

Blue crab meat with Southern yellow curry served with rice noodles

*2018 Wither Hills, Pinot Noir, Marlborough, New Zealand*  
*Light bodied wine with notes of plum, dark cherry and silky tannin finish*

### **Tab Tim Siam**

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

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

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**Menu THB 900++**  
**Wine pairing, 75 ml serving THB 850++**



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

WATER

Still

Acqua Panna 250ml	130
Acqua Panna 750ml	270

Sparkling

San Pellegrino 250ml	130
San Pellegrino 750ml	270

JUICE

Apple	160
Watermelon	160
Pineapple	160
Orange	160
Mango	160

Our farmers and fishermen

Goat

Khun Marnit Harnkang is the founder and owner of the Bang Hod farm located in Bang Tao. In2006, 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.

# 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 Wild	180
Monsoon Lychee Green	180
Monsoon Artisanal Green	180
Monsoon Black Pebbles	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 กาแฟแม่ทองหลวง	
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 กาแฟปางอุ่งกี	
Doi Sam Muen	180
Mr. Wiroj Wattanayothin from the village of Sam Muan produces beans that evoke flavors of mandarin and cacao กาแฟดอยสามหมื่น	

# WINE BY THE GLASS

## SPARKLING

		GLASS	BOTTLE
NV	Villa Sandi Prosecco, Veneto, Italy <i>Light bodied with freshness and crispness of green fruits and pear</i>	490	2,750

## WHITE

2017	Pewsey Vale, Riesling, Eden Valley, Australia <i>Light bodied, with hints of tropical fruit, white pepper and minerals</i>	600	2,950
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2017	Hill-Smith, Chardonnay, Eden Valley, Australia <i>Medium bodied with flavors of citrus and a creamy finish</i>	660	3,300
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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
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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
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## ROSÉ

2019	Monsoon Valley , White Shiraz Rose Hua Hin , Thailand <i>Medium bodied with favors of strawberry, red Berry and lingering with amazing acidity</i>	375	2,000
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2017	Planeta Rose Sicilia IGT, Sicily, Italy <i>Light bodied with note of strawberry, pomegranate and aroma of flowers</i>	430	2,200
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## RED

2018	Wither Hills Pinot Noir, Marlborough, New Zealand <i>Light bodied wine with notes of plum, dark cherry and silky tannin finish</i>	540	2,600
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2015	Vasse Felix, Filius Cabernet Sauvignon Margaret River, Australia <i>Full bodied with hints of blackcurrants, bell pepper and cedar</i>	660	3,300
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2015	Anakena, Merlot, Central Valley, Chile <i>Full bodied with earthy flavors and red fruits</i>	490	2,300
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2018	Rival, Syrah, Australia <i>Medium bodied with note of black fruit , red cherry, bell pepper</i>	430	2,100
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All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

# JARAS SET MENU

**Thod Man Poo**  
“Donut” of deep-fried crab meat, minced chicken and breadcrumbs  
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*

**Pla Krapong Tom Som**  
Clear soup with snapper, shallot, lemongrass, turmeric and spring onion  
ต้มส้มปลากระพง

*2019 Monsoon Valley , White Shiraz Rose Hua Hin, Thailand*  
*Medium bodied with favors of strawberry , red Berry and lingering with amazing acidity*

**Gaeng Poo Mee Hoon**  
Blue crab meat with Southern yellow curry served with rice noodles  
แกงปูหมี่หูน

*2018 Wither Hills, Pinot Noir, Marlborough, New Zealand*  
*Light bodied wine with notes of plum, dark cherry and silky tannin finish*

**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 – 900++ per person*  
*Wine pairing – 850 ++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.

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APPETIZERS AND SALADS

Mieng Kana An-Chan 350

Ginger, shallot, peanut, chili, lime, butterfly pea flowers, kale, and house-cured salted duck egg  
เมี่ยงค่าน้ำอัญชัน

Som Tum 350

Organic raw papaya salad, sea grapes, long beans, Phuket dried shrimps, tomato, garlic and chili  
ส้มตำ

Thod Man Poo 420

“Donut” of deep-fried crab meat, minced chicken and breadcrumbs served with house made chili jam  
ทอดมันปู

Yum Som O Goong Yang 380

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

Phla Goong Katong Tong 380

Prawn salad with roasted chili paste, kaffir lime leaves in a golden cup  
พลากุ้งกะทงทอง

SOUPS

Tom Yum Goong 390

Thailand’s famous hot and sour soup with tiger prawn, lemon grass, galangal and mushrooms  
ต้มยำกุ้ง

Pla Krapong Tom Som 350

Clear soup with snapper, shallot, lemongrass, turmeric and spring onion  
ต้มส้มปลากะพง

Tom Kha Gai 320

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

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STIR-FRIED AND CURRIES

Pad Pak Miang 420

Stir-fried Miang leafs with egg and garlic  
ใบเหลียงผัดไข่

Pad Pak Boong Fai Dang 380

Stir-fried morning glory with garlic and chili  
ผัดผักบุ้งไฟแดง

Gaeng Poo Mee Hoon 750

Blue crab meat with Southern yellow curry served with rice noodles  
แกงปูหมีหูน

Phad Thai Tha lay 490

Stir fried rice noodle with seafood, chives, bean sprout, tofu, shallots  
ผัดไทยทะเล

Pla Nueng Ma Nao 550

Steam sea bass with lemongrass, galangal, and spicy lime dressing  
ปลาเนื้มะนาว

Massaman Pae 990

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

RICE

Jasmine Rice

ข้าวสวย

Berry Rice

ข้าวไรซ์เบอร์รี่

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