

NIBBLES

FARMHOUSE BREAD 180
Rosemary sourdough Focaccia, Honey butter,
Balsamic & Extra Virgin Olive Oil

MARINATED OLIVES 200 ✓

WARM DATES 190
Black Pepper, Wildflower Honey, Pistachio

CHARRED BANANA PEPPERS 200
Goats Cheese, Thyme, Pickled Garlic

COMPRESSED ASIAN PEAR 200
Salami Milano, Pink Peppercorn

ROAST CHORIZO SAUSAGE 300
Spicy Pork Chorizo, King Trumpet Mushroom

FRENCH FRIES 110
Organic Russet Potato Fries, Ketchup & Mayonnaise

SMALL PLATES

LOCAL BURRATA 350
Strawberries, Basil, Extra Virgin Olive Oil

CHILLED GAZPACHO SOUP 250 ✓
Tomato, Cucumber & Pepper Soup, Grilled Focaccia

GRILLED FRENCH SARDINE FILLETS 350
Red Onions, Charred Peppers, Lemon, Sourdough

CURED MEAT BOARD 650
Focaccia, Pickles, Mustard, Butter

SALADS

GREEK GODDESS GRAIN BOWL 350 ✓
Heirloom Tomatoes, Feta, Cucumber, Olive, Quinoa,
Seeds, Oregano Dressing

CAESAR SALAD 350
Romaine Lettuce, Soft Boiled Hen Egg, Focaccia
Croutons, Parmesan, Caesar dressing

*Add Free Range Chicken for 150
Add Salmon Fillet for 300*

CHICORIES 400
Endive Lettuce, Toasted Walnuts, Green Apples,
Danish Blue Cheese, Walnut Vinaigrette

MIXED LOCAL GREENS 250 ✓
Manik Farm Lettuce, Fine Herbs, Lemon, Red Onion,
House Vinaigrette



STEAKS

Served with Roasted Vine Tomatoes and a choice of French
Fries or Salad & Peppercorn Or Chimichurri Sauce

180g BLACK ANGUS TENDERLOIN 1,100
Lean premium cut, prized for its exceptional tenderness

300g CARRARA WAGYU RIBEYE 1,800
Premium cut with rich marbling

500g BLACK ANGUS CHATEAUBRIAND 495 per 100g
*Thick tenderloin cut, prized for its exceptional tenderness
and mild, rich flavor*

FROM THE LAND

SLOANES BUTCHER'S BONE IN PORK CHOP 800
Roasted Market Cabbage, Apple Cider Sauce

BOLOGNESE LINGUINE 380
Thai Wagyu, Tomato, Parmesan

HERB ROASTED SPATCHCOCK HALF CHICKEN 500
Mojo Verde, Grilled Lemon

FROM THE SOIL

RAW VEGETABLES FROM THE MARKET 250 ✓
Chickpea Hummus

ROASTED YOUNG CARROTS 320
Dukkah, Garden Mint, Orange, Yoghurt

GRILLED MARINATED ARTICHOKES 350 ✓
Sauce Rouille

SMOKED LOCAL EGGPLANT 300 ✓
Sesame, Garlic, Lemon, Sumac

WHOLEWHEAT CAVATELLI PASTA 500
Chinese Broccolis, Preserved Truffle, Burrata

ORECCHIETTE PASTA ROMESCO 400
Roasted Pepper Sauce, Basil, Parmesan

10% service charge will be added to your bill

FROM THE SEA

CHAR-GRILLED SPANISH OCTOPUS 550
Baba Ganoush, Pomegranate, Pinenuts, Extra
Virgin Olive Oil

ROASTED LOCAL SHRIMP 400
Thai Chili, Garlic, Lemon, Grilled Focaccia

EUROPEAN SEABASS 850
Confit Tomatoes, Olives, Capers, Parsley

PAN SEARED SALMON FILLET 650
Fregola Sarda Pasta, Crème fraîche, Rocket, Lemon

SANDWICHES

add fries or salad for 80

FARMHOUSE TOASTIE 300
Comte Cheese & House made Brioche
grilled sandwich

HAM & CHEESE PANINI 330
Gruyere Cheese, Smoked Ham, Tomato, Dijonnaise,
Toasted Whole-Wheat Sourdough

SHRIMP & CUCUMBER 350
Poached Shrimp, Cream Cheese, Cucumber, Dill, Pickled
Red Onions, Whole-Wheat Sourdough

NIRAN CLUB 450
Smoked Bacon, Chicken Breast, Heirloom Tomato,
Romaine, Aioli, Whole-Wheat Sourdough

CHEESEBURGER 450
Thai Wagyu Beef, Heirloom Tomato, Relish,
Grilled Onions, Cheese, House Made Flax Seed
Milk Bun

THAI FLAVORS

SATAY 200
Tumeric & Garlic Brined Chicken Thigh, Peanut Sauce

FRESH SPRING ROLL 250
Market Vegetables, Rice Noodles, Local Herbs, seafood Sauce

SOM TAM 200
Green Papaya, Thai Chiles, Garlic, Dried Shrimp,
Peanuts, Tomatoes, Long Beans

CHICKEN PENANG 320
Mild Red Curry, Peanuts, Fried Egg

PAD KRAPOW MOO 300
Minced Pork, Holy Basil, Chilli, Jasmine Rice, Fried Egg

PLA PAO 600
Whole Grilled Local Tilapia, Seafood Sauce,
Jasmine Rice

SOMETHING SWEET

ICE CREAM OR SORBET CONE 120

Waffle cone with choice of:
Vanilla, Chocolate, Strawberry
Mango, Coconut, Passionfruit

TOASTED HAY CRÈME CARAMEL 230

WildFlower Honey, Black Pepper

DOUBLE BAKED CHOCOLATE CAKE 300

Orange Blossom, Pistachio, Crème fraîche

LEMON POSSET 300

White Chocolate, Fresh Strawberries

MARKET FRUIT PLATE 250 ✓

Sweet Mascarpone & Thyme Dip

CHEESE

one for 300
all for 800

Served with Sourdough crackers, pickles & jam

GOATS CHEESE

MANCHEGO

CAMEMBERT

COMTE

DANISH BLUE

DIGESTIFS

IRISH COFFEE	320
AMARETTO COFFEE	320
TAYLOR'S 10 YEAR TAWNY PORT	400
RICARD	300
FERNET BRANCO	300



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ALL DAY

10am to 9pm