

McFARLAND HOUSE

menu



IN THE BEGINNING

FRESHLY SHUCKED COFFIN BAY OYSTERS 🍷🌱🌊	1 piece	130
Mignonette / Sweet Ginger / Lime	½ Dozen	690
	1 Dozen	1,290
BAKED COFFIN BAY OYSTERS 🌱🌊	1 piece	140
Bacon, Spinach, Shallot, Parmesan Cheese	½ Dozen	790
LOCAL TIGER PRAWNS, LIME MARINATED		420
Tomato Gazpacho, Avocado, Homemade Pickles, Basil		
SUSTAINABLE SEARED HOKKAIDO SCALLOPS 🌱🌊		490
Ikura Salmon Roes, Green Pea & Mint Puree, Cauliflower, MFH Garden Herbs		
AUSTRALIAN BLACK ANGUS BEEF TARTARE 🍷		550
Slow Poached Quail Eggs, Parmesan Crisp, Black Truffle		
LOCAL BLUE SWIMMER CRAB CAKES, MARYLAND STYLE 🍷		490
Pan-Fried, Pomelo Salad, S.E.A. Remoulade		
SPANISH PREMIUM OCTOPUS, CHAR ROASTED 🌱🌊		420
MFH Marinade, Spicy Chorizo Sausage, Potato-Tamarind Cream, Candied Tomatoes, MFH Garden Herbs		
SALT & PEPPER SQUID 🍷		380
Crispy Local Squid, MFH Secret Spices, Thai Fragrant Sauce, Lime, Coriander		
SIERRA TO THAILAND 🌱🌊		420
Jamón Serrano Gran Reserva (50g), Papaya, Extra Virgin Olive Oil, Sourdough Bread		
HUA HIN BURRATA CHEESE 🌱🌊		390
Salt-Baked & Pickled Beetroot, Organic Heirloom Tomatoes, Pistachio, Aged Balsamic Vinegar		
MFH GARDEN SALAD & SEAFOOD 🌱🌊		420
Seared Prawn, Salmon, Seabass, Mix Lettuce, Avocado, Orange, Balsamic Dressing		

SOUPS

PHUKET LOBSTER BISQUE, THAI SCENTS		370
Lightly Spiced Lobster Cream Soup, Lemongrass, Coconut, Coriander, Lime		
GREEN PEA SOUP 🌱🌊		350
Morel Mushrooms, Chiang Rai Goat Cheese, Soft Poached Quail Egg, Caramelized Onions, Black Truffle		

FROM OUR OVEN

ORGANIC BIRD 🍷🌱🌊		680
Pan-Roasted Organic Chicken Breast, Heirloom Carrots, Sloan's Bacon & Mushroom Fricassee, Truffle Mash Potatoes, Porcini Mushroom Sauce		
SLOAN'S PORK CHOP 🍷🌱🌊		780
Roasted Free Range Pork, Sweet Cabbage, Pickled Plum, Roasted Onion & Mustard Jus		
AUSTRALIAN BEEF SHORT RIB, 24 HOURS SLOW COOKED		880
Pine Nuts, Raisins, Herbs Crust, Asian Slaw, Potato Cube, Beef Jus		
LOCAL CONNECTION 🌱🌊		580
Roasted Local Sea Bass, Hua Hin Clams, Braised Fennel, Tomatoes, Potatoes, Shellfish Emulsion, Citrus Oil		
SALMON STEAK 🌱🌊		780
Slow Roasted Tasmanian Sustainable Salmon, White Bean & Root Veggie Stew, Morel Mushrooms, Bacon, Horseradish		
MUSHROOM CASARECCE 🌱		450
Casarecce Pasta, Porcini & Champignon Mushrooms, Leek, Truffle Paste, Cream, White Wine, Rosemary		

FROM OUR KAMADO-JOE CHARCOAL GRILL

(Please choose your favourite sauce from our selection.)

AUSTRALIAN RANGERS VALLEY SHORT-HAWK 🌱🌊	2,890
(good for 2-3 people to share) 270 Days Grain-Fed Black Angus Beef (900g)	
AUSTRALIAN RANGERS VALLEY TENDERLOIN 🌱🌊	1,290
270 Days Grain-Fed Black Angus Beef (200g)	
AUSTRALIAN RANGERS VALLEY RIB EYE 🌱🌊	1,190
270 Days Grain-Fed Black Angus Beef (300g)	
AUSTRALIAN RANGERS VALLEY SIRLOIN 🌱🌊	990
270 Days Grain-Fed Black Angus Beef (300g)	
AUSTRALIAN WHITE STRIPE LAMB CHOPS (3pcs) 🌱🌊	1,190
HUA HIN SAND & SURF 🍷🌱🌊	1,199
Local Jumbo Tiger Prawns (2), Local Sea Bass (1), Hokkaido Scallops (2), Grilled Lemon, Condiments	
JUMBO TIGER PRAWNS (3 pieces) 🌱🌊	999
Local Jumbo Tiger Prawns, Condiments	
SUSTAINABLE TASMANIAN SALMON STEAK	680
Cedar Wood Planked	
THE GEORGE BRADLEY BURGER (200g) 🍷	580
MFH Signature Beef Patty, Caramelized Onions, Homemade Pickles, MFH Sauce, Melted Gruyère Cheese, Hand-Cut Steak Fries, Homemade Tomato Ketchup & Garlic Aioli	
NOT IMPOSSIBLE BURGER (180g) 🌱	580
Soy Bean, Mushrooms & Brown Rice Pattie, Caramelized Onion, Homemade Pickles, Vegan Cheese, Hand Cut Steak Fries, Homemade Tomato Ketchup, Vegan Bun	
SIDES	90
♦ Rocket & Parmesan Salad, Heirloom Tomatoes	
♦ Cauliflower & Broccoli Gratin, Smoked Bacon, Gruyere Cheese	
♦ Creamed Spinach, Gruyere Cheese	
♦ Roasted Mushrooms, Garlic & Herbs	
♦ Roasted Potatoes, Garlic, Thyme	
♦ Truffle Mashed Potatoes	
♦ Parmesan French Fries	
SAUCES	
♦ Red Wine Sauce	♦ Black Pepper & Cognac Sauce
♦ Porcini Mushroom Sauce	♦ Café De Paris Butter
♦ Seafood Sauce	♦ Lemon & Butter Sauce
♦ Thai "Crying Tiger" Sauce	

🍷 MCFARLAND SIGNATURE 🌱 GLUTEN FREE 🌱 VEGETARIAN 🌊 DAIRY FREE

Hyatt Regency Hua Hin & THE BARAI is ISO 2200 : 2018 and HACCP certified and adheres to strict food safety management standards that ensures your food is sourced and prepared safely for consumption. While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee that trace elements won't be present. All of our beef, lamb and chicken is Halal certified, but please understand we don't operate a Halal kitchen. Vegetarian symbols will contain dairy, this is not a vegan symbol. All seafood dishes may contain traces of shellfish and other crustaceans. Prices are in Thai Baht, subject to 10% service charge and applicable government taxes.



Scan QR code to explore more on our menu



SWEET MEMORIES

OUR MANGO STICKY RICE 🌱🚫🚰 240 Fresh Mango, Mango Jelly, Coconut Panna Cotta, Coconut Sorbet, Dairy-Free Condensed Milk, Peanut Crumble
BLACK FOREST COUPE 240 6 Layers of Heaven
COCONUT CRÈME BRÛLÉE 🍷🚫 220 Bailey's & Coconut Crème Brûlée, Coconut Ice Cream
LOCAL HUA HIN CHEESE CAKE 🚫 220 Thai Milk Tea, Candied Orange, Gluten Free Chocolate Sable, Banana Ice Cream
LIME PIE 220 Kaffir Lime Custard, Coconut Crisp, Merengue Shell, Berries
VEGAN CHIANG MAI 🌱🚫 220 WARM CHOCOLATE CAKE Plant Based Coconut Ice-Cream

DID YOU KNOW?

At Hyatt, we strive for using the finest, locally & carefully sourced Organic & Sustainable produce whenever possible.

OUR SEAFOOD - Our Seafood is sourced from reputable Sustainable Seafood Suppliers whenever possible (ASC & MSC Certified), in order to contribute in preserving natural resources and ecosystems on which we and future generations depend

OUR PORK - Our pork chop, smoked bacon & sausages come from Sloan's Artisanal Butcher. Sloan's uses only free-range high welfare pork. All of Sloan's products are hormone & antibiotic free.

OUR EGGS - Our Eggs are from "Cage Free Hens". These eggs are also antibiotic and hormone free.

OUR CHICKEN - Is organically raised without any hormones or antibiotics, eating natural wild feed & vegetables.

OUR HERBS - Whenever possible our herbs and flowers are grown organically in our in-house garden, we also source from local organic Herb & Vegetable suppliers

OUR RED MEAT - All our Lamb & Beef is the highest quality product from Australia. Currently we work with Rangers Valley Beef & White Stripe Lamb.

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APERITIF 170 Dubonnet, Campari, Pernod, Pimm's No.1, Ricard
LIQUEUR 170 Giffard Amaretto, Giffard Poire Williams, Bailey's Irish Cream, Cointreau, Drambuie, Malibu, Kalhua, Giffard Green Melon, Tia Maria, Calvados, Benedictine DOM, Taylors Port Ruby
WHISKY 170 Johnnie Walker Red Label, J&B Rare, Canadian Club, Jameson Irish Whiskey, Southern Comfort
PREMIUM Johnnie Walker Black Label, Chivas Regal 200 Johnnie Walker Gold 260 Johnnie Walker Green 260
SINGLE MALT Glenfiddich 12 years 260 Glenfiddich 18 years 320 Macallan 12 years 420
BOURBON 170 Evan Williams Black Label, Jim Beam, Jack Daniel's
GIN Burnett's Gin, Gordon's, Beefeater 170 Bombay Sapphire, Tanqueray 200
RUM White 170 Flore de Cana Extra Dry 4 Years, Bacardi
Dark 170 Flore De Cana Extra Dry 5 Years, Captain Morgan, Havana Club 3 years
Brazilian 170 Cachaça
EXCLUSIVE 260 Diplomatico Reserva Exclusiva Rhum J.M Agricole Blanc
VODKA Russian Standard, Smirnoff 170 Absolut, Stolichnaya 200 Belvedere, Grey Goose, 42 Below, Ciroc 260
TEQUILA Lunazul Blanco 170 Lunazul Reposado 170 Sierra Gold 170 Jose Cuervo 200 Don Julio Reposado 280
COGNAC Hennessy VSOP, Remy Martin VSOP 300 Hennessy XO, Remy Martin XO 850
ARMAGNAC 450 Chateau de Laubade XO
GRAPPA 150 Di Gavi

CHALONG BAY RUM 290 Chalong Bay Mojito <i>Chalong Bay, Fresh Mint Leaves, Fresh Lime Juice, Fine White Sugar, Soda Water</i>
Lemongrass Mojito <i>Chalong Bay lemongrass, Fresh Mint Leaves, Fresh Lime Juice, Fine White Sugar, Soda Water</i>
Cinnamon Mojito <i>Chalong Bay Cinnamon, Fresh Mint Leaves, Fresh Lime Juice, Fine White Sugar, Soda Water</i>
Mojithai <i>Chalong Bay Thai Sweet Basil, Fresh Lime Juice, Fresh Thai Sweet Basil Leaves, Fine White Sugar, Soda Water</i>
Kaffir Lime Daiquiri <i>Chalong Bay Rum Kaffir Lime, Kaffir Lime Leaves, Fresh Lime Juice, Fine White Sugar</i>
THE PREMIUM GIN 290 Berries & Spice G&T <i>Bulldog London Dry Gin, Blueberries & Strawberries, Fentimans Connoisseurs Tonic Water, Anise Stars</i>
Roku Gin & Tonic <i>Roku Japanese Crafted Gin, Fresh Ginger, Fentimans Connoisseur Tonic Water</i>
Tom Collins <i>Langley's First Chapter, Lemon Juice, Simple Syrup, Soda Water</i>
COCKTAILS - THE ART OF MIXING 290 Banana Boomer <i>Grey Goose Vodka, Giffard Crème de Banane du Bresil, Apricot Brandy, Cherry Brandy, Orange Juice, Pineapple Juice</i>
Gourmandise <i>Absolut Vodka, Giffard Hazelnut Syrup, Kalhua Coffee Liqueur, Milk</i>
El Diablo <i>Tequila, Giffard Crème De Cassis d'Anjou, Lime Juice, Ginger Ale</i>
Banana Boulevardier <i>Evan Williams Black Label, Campari, Carpano Classico Giffard Crème de Banane du Bresil,</i>
BEER Standard 120 Chang, Singha, Tiger, Heineken, Asahi
Imported 260 Corona, Erdinger
MINERAL STILL WATER Singha Drinking Water 500 ML 60 Acqua Panna 500 ML 110 Acqua Panna 750 ML 180

MINERAL SPARKLING WATER San Pellegrino 250 ML 100 Perrier 330 ML 110 San Pellegrino 750 ML 195
SOFT DRINKS 70 Coca-Cola, Coca-Cola Light, Sprite, Tonic, Ginger Ale, Manao Soda

HOT COFFEE Huai Nam Khun Arabica Freshly Brewed Coffee 110
Espresso, Cappuccino, Caffe Latte, Macchiato, Ristretto 120
HOT TEA 110 Voyage Loose Leaf Tea Royal Genmaicha Shiuoka Summer - Flavored Japanese Green Tea Highland Oolong Fujian Ceylon English Breakfast - Classic Black Tea Ceylon Earl Grey FBOP - Flavored Black tea Chamomile Blossom - Herbal infusion Chrysanthemum Flowers - Herbal infusion
ICED TEA Thai Milk Tea 110 Premium Mutchu Green Tea 150
JUICES Young Coconut 100 Orange, Pineapple, Watermelon 150
BLEND YOUR FAVOURITES 150 Orange, Pineapple, Melon, Mango, Mango & Melon, Carrot & Orange
DETOX 140 Super Cleanser <i>Celery, Cucumber, Spinach, Mint Leaves, Pineapple, Lime</i>
Ginger Zinger <i>Celery, Cucumber, Ginger, Parsley, Lime, Apple, Spinach</i>
Carrot Cleanse <i>Carrot, Ginger, Apple</i>
TROPICAL 140 Mango Tango <i>Ripe Mango, Orange Juice, Pineapple Juice, Sugar Syrup</i>
Homemade Lemonade <i>Sprite, Lime Juice</i>
Minty Melon <i>Melon Cantaloupe, Mint Leaves, Lime Juice, Sugar Syrup</i>