

M E N U



BAKED FRENCH FIN DE CLAIRE OYSTERS

Bacon, Spinach, Shallot, Parmesan Cheese

1 piece **140**
½ Dozen **790**

HOME SMOKED TASMANIAN SALMON

Salmon mousse, Pickled Cucumber, Finger lime, Wasabi Oil, Pomegranate, Capers

580

OUR HOME-GROWN GARDEN SALAD

Thai Style Compressed Rock Melon Salad, Cherry Tomatoes, Green Watermelon Radish, Fresh Dates, Walnut, Raspberry Powder, Caramelized Figs.

490

SPANISH PREMIUM OCTOPUS GALLEGA STYLE

MFH Marinade, Spicy Chorizo Sausage, Paprika Aioli, Sweet potato

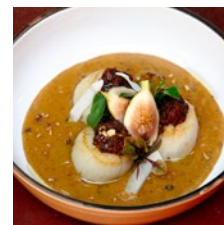
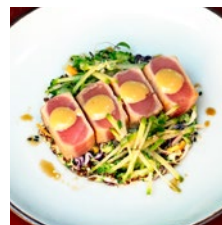
450

HUA HIN CRAB CAKE SALAD

Blue Crab, Cucumber Gazpacho, Avocado, Baguette Chip

580

IN THE BEGINNING



HUA HIN BURRATA CHEESE & JAMÓN SERRANO GRAN RESERVA (50g)

440

Pickled Heirloom Tomato, Orange

TUNA TATAKI

Quinoa Broccoli Slaw, Sesame Ginger Ponzu Sauce

530

SUSTAINABLE SEARED HOKKAIDO SCALLOPS

Massaman Curry, Peanut, Tomato Relish

550



SALT & PEPPER SQUID

Crispy Local Squid, MFH Secret Spices, Thai Fragrant Sauce, Lime, Coriander

380

SOUP

PHUKET LOBSTER BISQUE, THAI SCENTS

Lightly Spiced Lobster Cream Soup, Lemongrass, Coconut, Coriander, Lime

370

CAULIFLOWER SOUP

Marinated Tempeh, Goat Cheese

290

FROM OUR LAVA STONE CHARGRILL

(Please choose your favourite sauce from our selection.) Our Meats are served with Choice of Sauce and Confit Garlic



AUSTRALIAN BEEF WAGYU STRIPLOIN (200G)  **1,890**

AUSTRALIAN RANGERS VALLEY CÔTE DE BOEUF  **1,990**
270 Days Grain-Fed Black Angus Beef (500g)

AUSTRALIAN RANGERS VALLEY BEEF SIRLOIN  **1,390**
270 Days Grain-Fed Black Angus Beef (300g)

AUSTRALIAN RANGERS VALLEY BEEF TENDERLOIN  **1,690**
270 Days Grain-Fed Black Angus Beef (200g)

AUSTRALIAN RANGERS VALLEY BEEF RIB EYE  **1,590**
270 Days Grain-Fed Black Angus Beef (300g)

AUSTRALIAN STOCKLAND BEEF SIRLOIN  **1,090**
200 Days Grain-Fed Black Angus Beef (300g)

NEW ZEALAND LUMINA LAMB RACK (4 pieces)   **1,390**

HUA HIN SAND & SURF  **1,590**
Local Jumbo Tiger Prawns (2), Local Seabass (1), Hokkaido Scallops (2), Grilled Lemon, Condiments

JUMBO TIGER PRAWNS (3 pieces)   **1,590**
Local Jumbo Tiger Prawns, Condiments

SUSTAINABLE TASMANIAN SALMON STEAK  **990**

SIDES

- ♦ 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

90

SAUCES

- ♦ Red Wine Sauce
- ♦ Black Pepper & Cognac Sauce
- ♦ Porcini Mushroom Sauce
- ♦ Café De Paris Butter
- ♦ Seafood Sauce
- ♦ Lemon & Butter Sauce
- ♦ Thai “Crying Tiger” Sauce

 SIGNATURE  GLUTEN FREE  VEGETARIAN  DAIRY FREE

Prices are in Thai Baht, subject to 10% service charge and applicable government taxes.

FROM OUR OVEN



LOCAL CONNECTION 580

Local Seabass, Hua Hin Clams, Braised Fennel, Tomatoes, Shellfish Emulsion, Citrus Oil



THE GEORGE BRADLEY BURGER (200G) 580

MFH Signature Beef Patty, Caramelized Onions, Homemade Pickles, Melted Gruyère Cheese, MFH Sauce, 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



PORK NECK 550

Pan-Fried Zucchini, Eggplant, Sesame Seeds, Teriyaki

ORGANIC BIRD 680

Pan-Roasted Organic Chicken Breast, Heirloom Carrots, Truffle Mashed Potatoes, Sloan's Bacon & Mushroom Fricassee, Porcini Mushroom Sauce



PAN-FRIED SEABASS 550

Home-Grown Garden Salad



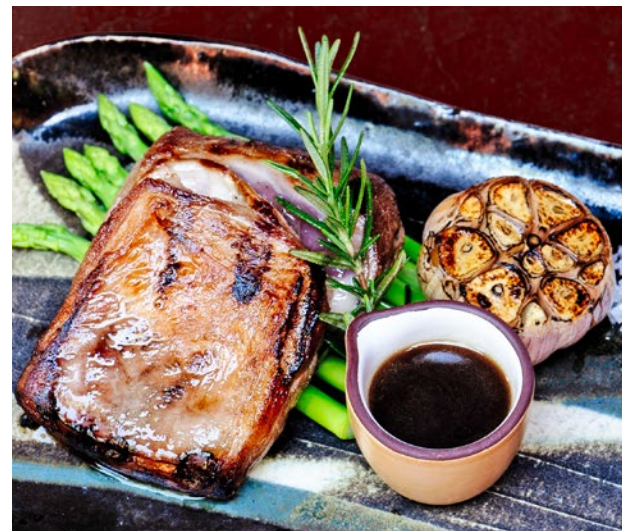
AUSTRALIAN BEEF SHORT RIB, 990

24 HOURS SLOW COOKED Herbs Crust, Asian Slaw, Potato Cube, Beef Jus



CAULIFLOWER STEAK 550

Paprika, Chick Peas, Eggplant, Coriander, Cashew Mayo, Vegan Coleslaw



AUSTRALIAN JUNEЕ BBQ LAMB RUMP 990

Signature MFH BBQ Sauce, Grilled Asparagus

MUSHROOM CASARECCE 450

Casarecce Pasta, Porcini & Champignon Mushrooms, Leek, Truffle Paste, Cream, White Wine, Rosemary

SLOAN'S PORK CHOP (180G) 780

Roasted Free Range Pork, Sweet Cabbage, Pickled Plum, Roasted Onion & Mustard Jus

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SWEET MEMORIES



COCONUT CRÈME BRULÉE 🌿 🚫 🧀

Bailey's & Coconut Crème Brulee,
Coconut Ice Cream

220

OUR MANGO STICKY RICE 🌿 🚫 🧀

Fresh Mango, Mango Jelly, Coconut Panna Cotta,
Coconut Sorbet, Dairy-Free Condensed Milk,
Peanut Crumble

240

I ONLY EAT FRUIT 🌿 🚫

Fresh Seasonal Fruits

220



LIME CUSTARD

Coconut Crumble, Meringues,
Pistachio Ice Cream

240

VANILLA ICE CREAM PROFITEROLES

Chocolate Sauce, Orange Whipped Cream

270

FONDANT LAMPONE CIOCCOLATO

Raspberry Chocolate Fondant,
Vanilla Ice Cream

260

APPLE TARTE TATIN

Breton, Calvados Pannacotta, Walnut Crumble,
Mascarpone, Yogurt, Vanilla Ice Cream

250

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 New Zealand and Australia. Currently we work with Rangers Valley Beef & Lumina.

Australian Black Onyx grain-fed Rangers Valley beef is a product of excellence. Rangers Valley leads the field and is wholeheartedly committed to caring for their cattle and investing in the future of our planet, its a humbling experience to have the honor of offering this amazing product knowing its journey from paddock to chef. This mb3+ black angus beef is raised in the cool climate of the new england tablelands and comes from the global leaders at Rangers Valley. Black onyx gives the sensation of flavour and mouth-feel, the juiciness and tenderness that only come from a highly marbled piece of the finest cool climate black angus

Hyatt Regency Hua Hin & THE BARAI is HACCP certified, and ISO 22000 certified, 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.

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