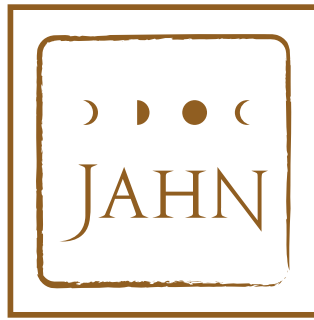




JAHN, meaning “moon” in Thai, reflects the tranquil elegance of moonlight that inspires every detail of your dining journey.

As night falls and the fire awakens, Chef Chris presents a captivating fire-led experience where premium Australian and Japanese cuts are infused with subtle Thai flavors and paired with exceptional wines.

Sustainably sourced herbs and ingredients from our Iris Farm and Surat Thani mainland honor nature and tradition in every dish.



TO START

CHOPPED SALAD (G) (D)

750

Butter Lettuce, Avocado, Apple, Blue Cheese, Croutons & Red Wine Vinaigrette

FRENCH ONION SOUP (G) (E) (D)

850

Puff Pastry, Butter Braised Onions, Cognac, Comte & Thyme Scented Veal Broth

CHILLED YELLOW CURRY MUD CRAB (SF) (D) (E)

1,100

Poached Mud Crab, Crème, Fraiche, Cucumber, Long Bean & Rice Crackers

BLACK ANGUS STEAK TARTARE (F)

960

Hand Diced Raw Beef, Crispy Mirin Rice, Nam Jim Jaew Spring Onion & Caviar

CRAB CAKE (SF) (D) (S)

1,050

Jumbo Lump Crab meat, Shallot, Dill, Lemon, Apple & Thai Curry sauce

HOUSE SMOKED TASMANIAN SALMON (F) (D)

850

Horseradish Sour Cream, Salmon Skin Chip, Keta Caviar & Lime Dressing

WHITE PRAWN & POMELO (N) (SF) (F)

875

Blow Torched White Prawn, Avocado, Radish, Fennel With Tamarind Glaze

HALF SHELL HOKKAIDO SCALLOPS (SF) (E)

1,000

Pan Seared Scallops, Homemade Black Pudding, Charred Leek & Garlic Chive Jus Gras

LINE CAUGHT SQUID (E) (SF)

750

Charcoal Grilled Squid, Salted Duck Egg Black Curry & Garlic Chive Oil

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame

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

Kindly notify our team members of any dietary preferences or food allergies.



THE CUTS

JACK'S CREEK GRAIN FED TENDERLOIN 280g	3,200
JACK'S CREEK GRAIN FED SIRLOIN 300g	2,950
OBE ORGANIC GRASS FED RIB EYE 300g	3,250
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU TENDERLOIN 250g	5,150
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU RIB EYE 280g	5,200
HOKKAIDO A4 SIRLOIN 250g	5,400
JACK'S CREEK WAGYU PRIME RIB 800g (For two people)	9,100
LAMB RACK FRENCHED CUT 380g	2,950
GRILLED ROCK LOBSTER (SF) (D) 800g	4,250
MISO MARINATED WILD HALIBUT (F) (N) (D) 250g	2,350
LEADER TIGER PRAWNS (SF) (D) 420g	2,900
GRILLED CHICKEN FLINTSTONE (D) 800g (For two people)	5,300

Providence & Sustainability -Intensive industrial farming is cruel.

All of our animals are humanely treated and live a stress free and happy life.

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame

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

Kindly notify our team members of any dietary preferences or food allergies.



SAUCES

TRUFFLE HOLLANDAISE (E) (D)

MUSHROOM (D)

BÉARNAISE (E) (D)

PAPAYA BBQ (D)

PEPPERCORN (D)

CHARRED NAM JIM JAEW (F) (D)

ACCOMPANIMENTS

TOM YUM SPICED ONION RINGS (G) 280

CREAMED SILVER BEET SPINACH (G) (D) 280

TRUFFLE MAC & CHEESE (G) (D) 400

BLUE CHEESE SALAD (G) (D) 380

ASPARAGUS BROWN BUTTER (D) 385

EDAMAME "A LA FRANÇAISE" WITH HOUSE SMOKED GUANCIALE 280

RED CHEDDAR CHEESE RÖSTI & FRIED DUCK EGG (E) (D) 300

POTATO, COMTE & SMOKED BACON GRATIN (G) (D) 380

SAUTEED MUSHROOM & MACADAMIA (N) (D) 300

FRENCH FRIES 300

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame
Prices are in Thai baht and subject to 10% service charge and applicable government taxes.
Kindly notify our team members of any dietary preferences or food allergies.

DESSERTS



NITRO PINEAPPLE SUNDAE (E) (D)	750
Roasted Pineapple, Coconut, Rum, Meringues & Coffee Honey	
THAI TEA DOUGHNUTS (G) (D) (S)	495
Cinnamon Sugar, Red Tea Diplomat Cream & Black Sesame Ice Cream	
DULCE CHOCOLATE PARFAIT (G) (D)	530
Roasted Banana Caramel, Coconut Dacquoise & Spun Sugar	
PASSION FRUIT TART (N) (D) (G)	480
Cashew Praline, Coconut Yogurt & Mulberry Sorbet	
VALRHONA HOT CHOCOLATE PUDDING (G) (D)	790
Hot Baked Chocolate Pudding with Vanilla Bean Ice Cream	
APPLE TART TATIN (G) (E)	1,320
Caramelized Apples Baked in Puff Pastry with Vanilla Bean Ice Cream & Kaffir Lime Custard (for two people - please allow 20 minutes)	

DIGESTIVES

LIMONCELLO	340
GRAND MARNIER	475
DISARONNO AMARETTO	800
KAHLUA	365
FRANGELICO	465
BAILEYS IRISH CREAM	375
GRAPPA CASTELLO DI BARBARESCO	450
TAYLORS FINE TAWNY PORT, PORTUGAL NV	440

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame
Prices are in Thai baht and subject to 10% service charge and applicable government taxes.
Kindly notify our team members of any dietary preferences or food allergies.