

AT JARAS, EVERY DISH REFLECTS
THAI HERITAGE—MADE WITH
CARE, REGIONAL INGREDIENTS,
AND THE HANDS OF THOSE WHO
SHAPE OUR LAND AND SEA.

Jaras Hua Hin

A Culinary Celebration of Artisans and Origins

Inspired by the heartfelt Thai tradition of family meals, Jaras Hua Hin reimagines the warmth of home-cooked food through refined culinary expression and the art of dining. Here, soulful flavours, cherished memories, and shared moments come together, inviting you to dine not just as a guest, but as part of a meaningful gathering.

Located along the serene beachfront of InterContinental Hua Hin Resort, Jaras is a refined Thai restaurant where regenerative dining, seasonal storytelling, and soulful artistry harmoniously converge. More than just a restaurant, Jaras is a celebration of Thai identity—expressed through meaningful collaborations with regional farmers, passionate artisans, sustainable producers, and a deep reverence for Thai heritage recipes and techniques.

With each dish, Jaras forges a connection between guest and place—honouring the flavours, traditions, and natural rhythms of Thailand. Every ingredient is chosen with intention. Every plate tells a story.

สำหรับท่านที่มีประวัติแพ้อาหาร หรือมีข้อห้ามทางศาสนา
สามารถแจ้งพนักงานของเราสำหรับข้อมูลของอาหารเพื่อช่วยในการตัดสินใจ

Before placing your order, please inform our passionate staff of any food allergies, food intolerance, and dietary requirements or religious interest. Dishes highlighted as below contain the following:

- N

Nuts (Peanut & Tree Nut)
- D

Dairy (Milk & Egg)
- S

Shellfish
- G

Gluten (Gluten & Wheat)
- P

Pork
- GF

Gluten Free

ราคาทั้งหมดยังไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%
Prices are subject to 7% government tax and 10% service charge

In the Hands of the Makers

Around the Hyper-Region

Every element of the menu is anchored in purpose—and in place. From mountain spring to coastaltide, each ingredient carries with it the soul of the region and the hands that shaped it .. in the living around kilometres redious from our community.

Hua Hin Caviar

Delicately harvested from Thai sturgeon in a sustainable farm near Hua Hin, this rare caviar reflects patience, precision, and place. Each spoonful offers a refined taste that honours nature, time, and the quiet craftsmanship behind one of Thailand's finest culinary gems.

Hua Hin Fresh Caught Seafood

Sourced daily by local fishermen, Hua Hin's seafood captures the rhythm of coastal life—fresh, seasonal, and steeped in tradition. Each dish at Jaras is a tribute to community and the sea's generosity, transformed with imagination and respect.

From the Fields of Prayot

This organic Thai jasmine rice from Ratchaburi is cultivated with care using traditional, chemical-free methods. Each grain embodies the purity, patience, and pride of generational Thai farming and sustainability in practice.

Sai Yok Spring

Drawn from the forested hills of Kanchanaburi, Sai Yok Spring water is naturally mineral-rich and pure. Filtered through ancient rock layers, it brings a cool, elegant essence that connects each dish to Thailand's untouched landscapes.

Kosapan Distillery

From Nonthaburi, Kosapan blends local botanicals with French copper stills to create small-batch spirits. Guided by patience and sustainability, each bottle—from jasmine gin to sugarcane rum—delivers a distinct Thai taste rooted in heritage.

The Feast of Art

A MICHELIN-CRAFTED SET MENU JOURNEY

*CURATED BY CHEF CHUMPOL, THAILAND'S TWO-MICHELIN-STARRED CHEF,
AND CHEF ET, THE CREATIVE MIND BEHIND JARAS HUA HIN.*

This creative journey in the art of heritage dining, led by Chef Chumpol and Chef Et, blends timeless Thai tradition with refined imagination—showcasing locally grown ingredients and generational wisdom.

Each course tells a story: from morning-foraged herbs and freshly caught seafood to Hua Hin caviar, Thai Angus curry, a passed-down Chu-Chee recipe, and handcrafted desserts. Charcoal, ferment, and fire meet elegance and restraint—offering not just a meal, but a meaningful taste of Thailand's land, sea, and spirit.

This is a meal that speaks not just to the palate, but to the place, the gathering, and the people behind it.



THE FEAST OF ART MENU

Culinary Journey: 2,200 per person

Optional beverage pairing: 890 per person

AMUSE BOUCHE

ขนมครกคาเวียร์
Thai Coconut Crêpe Crowned with Hua Hin Caviar
Chef Chumpol

ล้ามะเขือเทศ
Northern-Style Minced Tomato Salad with Zesty Herbs
Chef Chumpol

เปาะเปี๊ยะแกงกะหรี่ปูหัวหิน
Golden Spring Roll Filled with Hua Hin Crab Curry
Chef ET

หอยนางรมหัวหินทอดกรอบ
Crisp Hua Hin Oyster Fritter in Airy Egg Batter
Chef ET

APPETISER

เส้นปลาเก๋าชาน้ำอบสับประรดหัวหินและหอยเชลล์อบฟาง
Housemade Grouper Fish Noodles with Hua Hin Pineapple, and Smoked Scallop
Chef ET

กุ้งแม่น้ำปราณลำราญจรัสรส
Pranburi River Prawn Pomelo Salad with Spicy Dressing
Chef Chumpol

Beverage Pairing: Kosapan Orange x Alma Coco Tonic

SOUP

แกงเลียงฟักทองเผาเคล้าคลอกุ้งหัวหินย่างถ่าน
Charred Pumpkin Broth with Grilled Hua Hin Rock Lobster, and Native Herbs
Chef ET

Beverage Pairing: Signature Brut Prestige, Monsoon Valley Hua Hin

MAIN– A DUET OF CURRIES

แกงซีเหล็กโบราณเนื้อโคขุนกำแพงแสนย่างดอกเกลือเมืองเพชร
Char-Grilled Kamphaeng Saen Thai Angus
in Cassia Leaf Curry with Phetchaburi Fleur de Sel
Chef Chumpol

or

กุ้งลายเสือรมควันเนื้อมะพร้าวหอมราดซอสถั่วดำสมุนไพร
Char-Grilled Hua Hin Tiger Prawns Smoked
with Coconut Husk in Herbal Chu Chee Curry
Chef ET

Beverage Pairing: Shiraz Rose Monsoon Valley, Hua Hin

DESSERT

เปียกปูนอ่อนเคียงเจลลี่และซอสไวน์แดงมอนซูน วอลล์เลย์
เข้ากับขนมโคอบรำกลั่นมะลิไส้มะพร้าวน้ำตาลปึกอออร์แกนิกปราณบุรี
และถั่วกับไอศกรีมวานิลลา
Black Coconut Pudding with Monsoon Valley Red Wine Jelly,
Paired with Jasmine-Scented Dumpling Stuffed with Young Coconut,
Pranburi Palm Sugar, and Peanuts, Served with Vanilla Ice Cream

Chef Chumpol & Chef ET
Beverage Pairing: Kosapan Cacao x Rose

PETIT FOUR

ขนมตาลสดเมืองเพชร | โกโก้ชัมพรแสงสะท้อนนาเกลือสมุทร
Phetchaburi Heritage Fresh Toddy Palm Cake
Chumphon Cocoa Ganache with Samut Songkhram Sea Salt
Chef Chumpol

ถั่วตัดเม็ดมะม่วงคาราเมล | มาการองหอมหวานไข่เค็มอออร์แกนิก
Golden Caramel Cashew Nut Crunch Bar | Jaras Organic Salted Egg Macaron
Chef ET

Chef Chumpol

Thai Cuisine Academy
Two-Michelin-Starred



อาหารว่าง
APPETISER

หมี่กรอบชาววังไกลกังวล (S) (G) Royal Crispy Vermicelli from Klaikangwol Palace Cuisine	490
เมี่ยงปลาทุแม่กลองคาร์เวียร์หัวหิน (GF) Mae Klong Mackerel Spiced Herbal Salad Crowned with Hua Hin Caviar	650
ทอดมันปลาอินทรีหย่นอกกระวาน (GF) Seer Fish Cakes with Wild Forest Cardamom Sprouts	390
ยำผักกูดวังน้ำเขียวทะเลอ่าวไทย (S) (N) (G) Highland Wild Fern Salad from Wang Nam Khiao with Gulf of Thailand Treasures	480

ซุ๊ป
SOUP

ต้มข่าคาปูชิโนปลาหมึกหอมอ่าวตะเกียบ (S) (G) Tom Kha Cappuccino with Takiab Bay Squid and Wild Galangal Foam	280
--	-----

อาหารจานหลัก
MAIN COURSE

อกเป็ดย่างซอสไวน์แดง (GF) Crispy Grilled Duck Breast with Velvetly Monsoon Red Wine Jus	560
ปลากระพงปากน้ำปราณทอดขมิ้นซอสสามรส (G) Golden Turmeric-Fried Pranburi Fish with Three-Flavoured Glaze	650
เนื้อซี่โครงแกงพริกขยอดมะพร้าวกับสะแก (G) Braised Beef Ribs in Aromatic Chili Curry with Tab Sakae Coconut Shoots	650
ขนมจีนแกงปูบางตะบูน (S) Southern-Style Bang Tabun Blue Crab Curry in Rich Chili Curry with Rice Noodles	640
แกงซี่เหล็กโบราณเนื้อโคขุนกำแพงแสนย่างดอกเกลือเมืองเพชร (G) Char-Grilled Kamphaeng Saen Thai Angus in Cassia Leaf Curry with Phetchaburi Fleur de Sel	780

ข้าว
RICE

ข้าวผัดปูม้าบางตะบูนกับสับปะรดประจวบคีรีขันธ์สีทอง (S) (G) Wok-Fried Jasmine Rice with Bang Tabun Blue Crab and Golden Prachuap Pineapple	550
--	-----

จานหวาน
DESSERT

ทับทิมกรอบมะพร้าวกะทิกับสะแก (GF) Crisp Ruby Chestnuts Coconut Milk in Thap Sakae Coconut Flesh and Crushed Ice	220
--	-----

Chef EET

JARAS HUA HIN



อาหารว่าง APPETISER

ทอดมันกุ้ง (N) (S) (G) Hua Hin Ocean Tiger Prawn Cakes – House-Marinated Golden Deep-Fried	480
ยำเนื้อตากิจมะวกทิวเมืองสกลอย่างถ่านกะลามะพร้าวหอม (GF) Charcoal-Grilled Sakon Nakhon Tajima Wagyu Beef Salad with Aromatic Coconut Husk Smoke	890
สะเต๊ะไก่จอร์แดน (N) Organic Ratchaburi Chicken Satay with House-Roasted Peanut Relish	400

ซุปร SOUP

ต้มยำกุ้งหัวหีนน้ำมันสมุนไพรอินฟิวส์ (S) Tom Yum Goong with Infused Oil of House-Grown Thai Herbs	460
--	-----

อาหารจานหลัก MAIN COURSE

ไก่อบพริกหอม (G) Straw-Smoked Chicken with Aromatic Herbs	650
มัสมั่นขาแกะเขาใหญ่หอมเครื่องเทศ (N) Massaman-Braised Khao Yai Lamb Shank in Spiced Curry Broth	750
คู่ดี๋กุ้งลายเสือหัวหีนย่างรมควันเนื้อมะพร้าวหอม (S) (N) Char-Grilled Hua Hin Tiger Prawns Smoked with Coconut Husk in Chu Chee Sauce	990
กุ้งผัดพริกเผามันกุ้งรมควัน (S) (G) Stir-Fried Hua Hin Tiger Prawns with Smoked Shrimp Oil Essence and Chili Jam	1250
ผัดไทยกุ้งย่างตำรับเพชรบุรี (S) Specialty Pad Thai Inspired by Phetchaburi Heritage with Grilled Tiger Prawns	550

ข้าว RICE

ข้าวหอมมะลิออร์แกนิก Organic Jasmine Rice	120
ข้าวไรซ์เบอร์รี่ออร์แกนิก Organic Riceberry Rice	120

จานหวาน DESSERT

ข้าวเหนียวมะม่วงสวนเกษตรกับสะแก (G) Thap Sakae Golden Mango with Sticky Rice and Organic Coconut Cream	380
ขนมหม้อแกงเพือกหอมเพชรบุรี (G) Phetchaburi-Style Fragrant Taro Thai Custard (Khanom Mor Kaeng)	380

WINE LIST

SPARKLING WINE

Prego Nero Prosecco Brut, Italy <i>Bright bubbles with citrus aromas, finishing lively and dry</i>	290	1450
Monsoon Valley Brut Prestige, Thailand <i>Lively fruit and crisp acidity, softened by subtle sweetness that lifts the flavours and sparkle</i>	350	1750

ROSÉ

2024 Monsoon Valley Shiraz Rosé, Thailand <i>Light-bodied and dry with rose petal notes—perfect with seafood and spicy Thai fare</i>	350	1750
--	-----	------

WHITE WINE

2022 Moulin De Gassac Chardonnay, France <i>Light-bodied and vibrant, with notes of almond and citrus—perfect for seafood and light fare</i>	340	1650
2023 DR. Loosen Riesling Dry, Germany <i>Elegant and dry German Riesling with green apple and lime notes. Light-bodied, crisp—ideal for spicy or Asian dishes</i>	350	1700
2024 Monsoon Valley Colombard, Thailand <i>Lifted notes of gooseberry, green apple, and passion fruit. Bright, punchy flavors with a ripe acidity and dry finish</i>	350	1750

RED WINE

2021 Villa Wolf Pinot Noir, Germany <i>Light and silky with red berry aromas, hints of spice, and soft tannins, leading to a smooth and elegant finish</i>	350	1700
2021 Fantini Montepulciano D’Abruzzo, Italy <i>Rich and full-bodied with dark cherry, plum, and a touch of spice, complemented by velvety tannins</i>	340	1650
2024 Monsoon Valley Shiraz, Thailand <i>A bold Thai red with dark berry aromas, black pepper, and a hint of oak. Full-bodied and smooth—ideal with grilled or spicy fare</i>	350	1750

THE KOSAPAN SELECTION

Sugarcane / Botanicals (Ori-Gin) / Jasmine Pandan / Orange / Cacao	190
---	-----

KOSAPAN X ALMA COCO

Jasmine Breeze <i>Kosapan Jasmine, Jasmine Syrup, Lemon Juice, Alma Coco Tonic</i>	290
Citrus Groove <i>Kosapan Orange, Lemon, Syrup, Alma Coco Tonic</i>	290
Pandan Sunset <i>Kosapan Pandan, Mango Sticky Rice Syrup, Orange Bitter, Alma Coco Tonic</i>	290
Chocolate-Covered Roses <i>Kosapan Cacao, Rose Syrup, Lemon, Egg White, Alma Coco Tonic</i>	290
Cacao Citrus Fizz <i>Kosapan Orange, Kosapan Cacao, Crème de Cacao, Alma Coco Tonic</i>	290

ZERO-CRAFTED

Coco Lemongrass Fizz <i>Coconut Water, Lemongrass Syrup, Lime, Soda</i>	220
Berry Basil Smash <i>Strawberry, Thai Basil, Lime, Honey, Soda</i>	220
Spicy Sunset <i>Tamarind, Chili, Lime, Pineapple, Soda</i>	220
Pomelo Ginger Cooler <i>Fresh Pomelo, Ginger Syrup, Lime Juice, Tonic</i>	220
Passionfruit Spritz <i>Passionfruit, Lime, Soda, Mint</i>	220

BEER & CIDER

Chang Cold Brew 300 ml	130
Singha	150
Heineken	150
Heineken 0.0 (Alcohol Free)	150
Corona	220
Moose Cider	150

WATER

Sai Yok Springs is a closed-loop mineral water, sourced from a natural spring in Kanchanaburi, Thailand. Naturally rich in calcium and magnesium, it is produced with sustainability in mind while supporting the local community. Sai Yok Springs offers a refreshing, crisp, and clean taste — while doing good.

STILL	
Saiyok Springs Water 250 ml	120
Saiyok Springs Water 750 ml	220
SPARKLING	
Saiyok Springs Water 250 ml	150
Saiyok Springs Water 750 ml	250

JUICES

Apple / Orange / Pineapple / Guava	110
Fresh Watermelon	130
Whole Coconut	150

SOFT DRINK

Coke / Coke Zero / Sprite / Fanta	90
Ginger Ale / Tonic Water / Soda Water	90
Alma Coco Tonic	120

