

# McFARLAND HOUSE

## menu



Scan QR code to explore more on our menu



### IN THE BEGINNING

<b>FRESHLY SHUCKED COFFIN BAY OYSTERS</b> 🍷🍴🌱	1 piece	130
Mignonette / Sweet Ginger / Lime	½ Dozen	690
	1 Dozen	1,290
<b>BAKED COFFIN BAY OYSTERS</b> 🍴🌱	1 piece	140
Bacon, Spinach, Shallot, Parmesan Cheese	½ Dozen	790
<b>MARINATED YELLOW FIN TUNA</b> 🌱		490
Pomegranate, Stracciatella Cheese, Shaved Asparagus, Bottarga, Dried Olives, Artichokes		
<b>SUSTAINABLE SEARED HOKKAIDO SCALLOPS</b> 🌱		490
Ikura Salmon Roes, Green Pea & Mint Puree, Cauliflower, MFH Garden Herbs		
<b>HOME SMOKED TASMANIAN SALMON</b> 🌱		580
Pickled Beetroot, Finger Lime, Lemon Aioli, Seaweed Brioche		
<b>STEAMED MUD CRAB SALAD</b>		690
Macadamia, Cucumber, Tobiko Orange and Wasabi, Mint Jelly		
<b>SPANISH PREMIUM OCTOPUS, CHAR ROASTED</b> 🌱		420
MFH Marinade, Spicy Chorizo Sausage, Potato-Tamarind Cream, Candied Tomatoes, MFH Garden Herbs		
<b>SALT &amp; PEPPER SQUID</b> 🍷		380
Crispy Local Squid, MFH Secret Spices, Thai Fragrant Sauce, Lime, Coriander		
<b>JAMÓN SERRANO GRAN RESERVA (50G)</b>		420
Heirloom Tomato Melon Salad, Crème Fraiche, Sourdough Chips		
<b>HUA HIN BURRATA CHEESE</b> 🌱		420
Baked Baby Peppers, Toasted Hazelnut, Crispy Celery, Cured Orange, Kale Watercress Pesto		
<b>CRISPY SNOW FISH</b> 🌱		490
Fresh Pomelo, Roasted Chili, Coconut Milk, Peanut, Freshly Shaved Coconut		

### SOUPS

<b>PHUKET LOBSTER BISQUE, THAI SCENTS</b>		370
Lightly Spiced Lobster Cream Soup, Lemongrass, Coconut, Coriander, Lime		
<b>LEEK AND POTATO</b>		350
Octopus, Potato Doughnut		

### FROM OUR OVEN

<b>ORGANIC BIRD</b> 🍷🌱		680
Pan-Roasted Organic Chicken Breast, Heirloom Carrots, Sloan's Bacon & Mushroom Fricassee, Truffle Mashed Potatoes, Porcini Mushroom Sauce		
<b>SLOAN'S PORK CHOP</b> 🍷🍴🌱		780
Roasted Free Range Pork, Sweet Cabbage, Pickled Plum, Roasted Onion & Mustard Jus		
<b>AUSTRALIAN BEEF SHORT RIB, 24 HOURS SLOW COOKED</b>		880
Pine Nuts, Raisins, Herbs Crust, Asian Slaw, Potato Cube, Beef Jus		
<b>LOCAL CONNECTION</b> 🌱		580
Roasted Local Sea Bass, Hua Hin Clams, Braised Fennel, Tomatoes, Potatoes, Shellfish Emulsion, Citrus Oil		
<b>SLOW ROASTED TASMANIAN SUSTAINABLE SALMON</b>		850
Seaweed Salad, Tangerine Salsa, Shitake Dashi Broth, Crispy Enoki		
<b>AUSTRALIAN RANGERS VALLEY TENDERLOIN (200G)</b>		1,290
Purple Potatoes, Carrots, Lime Mayo, Red Wine Sauce		
<b>MUSHROOM CASARECCE</b>		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.)

<b>AUSTRALIAN BEEF WAGYU STRIPLOIN (200g)</b> 🍴		1,650
<b>AUSTRALIAN RANGERS VALLEY CÔTE DE BOEUF</b>		1,890
270 Days Grain-Fed Black Angus Beef (500g)		
<b>AUSTRALIAN RANGERS VALLEY BEEF SIRLOIN</b> 🍴		990
Grass-Fed Black Angus Beef (300g)		
<b>AUSTRALIAN RANGERS VALLEY BEEF TENDERLOIN</b>		1,290
270 Days Grain-Fed Black Angus Beef (200g) 🍴		
<b>AUSTRALIAN RANGERS VALLEY BEEF RIB EYE</b> 🍴		1,190
270 Days Grain-Fed Black Angus Beef (300g)		
<b>AUSTRALIAN RANGERS VALLEY BEEF SIRLOIN</b> 🍴		990
270 Days Grain-Fed Black Angus Beef (300g)		
<b>AUSTRALIAN WHITE STRIPE LAMB CHOPS (3 pieces)</b> 🍴		1,190
<b>HUA HIN SAND &amp; SURF</b> 🍷🍴		1,399
Local Jumbo Tiger Prawns (2), Local Seabass (1), Hokkaido Scallops (2), Grilled Lemon, Condiments		
<b>JUMBO TIGER PRAWNS (3 pieces)</b> 🍴		1,299
Local Jumbo Tiger Prawns, Condiments		
<b>SUSTAINABLE TASMANIAN SALMON STEAK</b>		850
Cedar Wood Planked		
<b>ORGANIC BIRD</b> 🍷🌱		680
Local Organic Chicken Breast		
<b>THE GEORGE BRADLEY BURGER (200g)</b> 🍷		580
MFH Signature Beef Patty, Caramelized Onions, Homemade Pickles, MFH Sauce, Melted Gruyère Cheese, Hand-Cut Steak Fries, Homemade Tomato Ketchup & Garlic Aioli		
<b>NOT IMPOSSIBLE BURGER (180g)</b> 🌱		580
Soy Bean, Mushrooms & Brown Rice Pattie, Caramelized Onion, Homemade Pickles, Vegan Cheese, Hand Cut Steak Fries, Homemade Tomato Ketchup, Vegan Bun		
<b>SIDES</b>		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		
<b>SAUCES</b>		
♦ 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 22000 : 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.

**SWEET MEMORIES**

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

**AUSTRALIAN GRASS-FED BEEF** - Our grass-fed beef is packed with juicy flavors, sensational meaty and robust taste with maximum tenderness. Satisfying the growing demands of the Natural Food segment that identifies grass fed as a leaner, healthier beef raised in a pristine free range environment with no additives and specific health benefits such as elevated levels Omega 3 fatty acids.

<b>APERITIF</b> 190
Aperol, Dubonnet, Campari, Pernod, Pimm's No.1, Ricard
<b>LIQUEUR</b> 190
Amaretto, Poire Williams, Bailey's Irish Cream, Cointreau, Drambuie, Malibu, Kalhua, Tia Maria, Calvados, Benedictine DOM, Midori
<b>WHISKY</b> 190
Johnnie Walker Red Label, Canadian Club, Jameson Irish Whiskey
<b>Premium Whisky</b> 220
Johnnie Walker Black Label, Chivas Regal
Johnnie Walker Gold Label 260
Johnnie Walker Blue Label 690
<b>Single Malt Whisky</b> 260
Glenfiddich 12 years
Glenfiddich 18 years 320
Macallan 12 years 420
<b>Bourbon Whisky</b> 190
Evan Williams Black Label, Jim Beam
Maker's Mark 260
<b>Tennessee Whisky</b> 190
Jack Daniel's
<b>GIN</b> 190
Gordon's
Bombay Sapphire, Tanqueray 230
<b>RUM</b> 190
<b>White</b>
Bacardi Carta Blanca
<b>Dark</b> 190
Captain Morgan
<b>Brazilian</b> 190
Cachaça
<b>Exclusive</b> 260
Diplomatico Reserva Exclusiva
<b>VODKA</b> 190
Absolut
Belvedere, Grey Goose, 42 Below, Ciroc 260
<b>TEQUILA</b> 190
Sierra Gold
Don Julio Reposado 280
<b>COGNAC</b> 320
Hennessy VSOP, Remy Martin VSOP
Hennessy XO, Remy Martin XO 850
<b>ARMAGNAC</b> 450
Chateau de Laubade XO
<b>GRAPPA</b> 190
Di Gavi
<b>PORT WINE</b> 190
Taylor's Port Ruby

<b>COCKTAILS - THE ART OF MIXING</b> 360
<b>Port Light</b>
<i>Jim Beam, Lime juice, honey, Passion fruit syrup, Egg white</i>
<b>Gin Tropic</b>
<i>Gordon's Gin, Campari, Pomelo juice, Lime Juice</i>
<b>Hua Hin 91</b>
<i>Ciroc Vodka, Triple Sec, Galliano, Lime juice</i>
<b>Muddled Berries</b>
<i>Absolut Vodka, Raspberries, Lime juice</i>
<b>Lychee Blossom</b>
<i>Rhum J.M. Agricole Bianco, Crème de Rosé, Fresh Lychee, Lime juice</i>
<b>Smoked Ginger</b>
<i>Jameson Irish Whisky, Honey, Lime juice, Ginger</i>
<b>Vin de McFarland</b>
<i>Red wine, Aperol, Cherry Brandy, Lime juice</i>
<b>Banana Boomer</b>
<i>Grey Goose Vodka, Crème de Banana, Apricot Brandy, Cherry Brandy, Orange juice, Pineapple Juice, Lime juice</i>
<b>Gourmandise</b>
<i>Absolut Vodka, Hazelnut Syrup, Kalhua, Milk</i>
<b>El Diablo</b>
<i>Sierra Gold Tequila, Crème de Cassis syrup, Lime juice, Ginger Ale</i>
<b>Horizon</b>
<i>Sierra Gold Tequila, Aperol, Triple Sec, Passion fruit syrup, Mango syrup, Lime juice</i>
<b>McFarland Sour</b>
<i>Maker's Mark Bourbon, Lime juice, Red wine</i>
<b>CHALONG BAY RUM</b> 290
<i>Chalong Bay, Fresh Mint Leaves, Fresh Lime Juice, Fine White Sugar, Soda Water</i>
- <b>Classic Mojito</b>
- <b>Lemongrass Mojito</b>
- <b>Cinnamon Mojito</b>
<b>BEER</b> 180
Singha, Tiger, Heineken, Chang
<b>Imported</b> 260
Corona, Erdinger, Peroni
Asahi 180
<b>MINERAL WATER</b> 180
<b>STILL</b>
Acqua Panna 750 ml.
<b>SPARKLING</b> 100
San Pellegrino 250 ml.
San Pellegrino 750 ml. 195
<b>STILL WATER</b> 60
Singha Drinking Water 500 ml.
<b>SOFT DRINKS</b> 90
Coca-Cola, Coca-Cola Light, Sprite, Tonic Water, Ginger Ale, Soda Water
Fever Tree Mediterranean Tonic 120
Fever Tree Premium Indian Tonic 120

<b>MOCKTAIL</b> 180
<b>CoCo-Palm</b>
<i>Coconut juice, Palm juice, Brown sugarcane</i>
<b>Wonderfruit</b>
<i>Papaya, Pineapple, Mango, Yoghurt</i>
<b>Mango Tango</b>
<i>Ripe Mango, Orange Juice, Pineapple Juice, Sugar Syrup</i>
<b>Homemade Lemonade</b>
<i>Sprite, Lime Juice</i>
<b>Minty Melon</b>
<i>Melon Cantaloupe, Mint Leaves, Lime Juice, Sugar Syrup</i>
<b>DETOX</b> 160
<b>Antioxidant</b>
<i>Blueberry, Banana, Soy Milk, Ground Almonds</i>
<b>Spiced Beet</b>
<i>Beetroot, Carrot, Celery, Ginger, Apple, Lime</i>
<b>Super Cleanser</b>
<i>Celery, Cucumber, Spinach, Mint Leaves, Pineapple, Lime</i>
<b>Ginger Zincer</b>
<i>Celery, Cucumber, Ginger, Parsley, Lime, Apple, Spinach</i>
<b>Carotena</b>
<i>Carrot, Ginger, Apple</i>
<b>TROPICAL SODA</b> 180
Banana, Lychee, Mango, Pandan, Passion fruit, Strawberry
<b>COFFEE SELECTION</b> 130
Americano, Coffee, Espresso, Macchiato
Cappuccino, Flat White, Café Latte
Mocha, Chocolate
Double Espresso 230
<b>HOT TEA</b>
<b>Araksa - Thai Organic Teas</b>
Joy Tea 160
Lhong Lai Oolong Tea 130
Than Kun Earl Grey Tea 130
<b>Voyage Loose Leaf Tea</b> 110
Royal Genmaicha Shiuoka Summer - Green Tea
Ceylon English Breakfast - Classic Black Tea
Chamomile Blossom - Herbal Infusion Tea
Chrysanthemum Flowers - Herbal Infusion Tea
<b>ICED TEA</b> 140
<b>Thai Milk Tea</b>
<b>Premium Matcha Green Tea</b>
<b>JUCES</b>
<b>Fresh Coconut</b> 120
<b>Orange, Pineapple, Watermelon</b> 160
<b>YOUR FAVOURITES BLEND</b> 180
Orange, Pineapple, Melon, Mango, Mango & Melon, Carrot & Orange

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

# WINE LIST

## WINE BY THE GLASS

### SPARKLING WINE

	Glass	Bottle
Prosecco Follador, Extra Dry, Veneto, Italy NV	350	1,700

### WHITE WINE

Wolf Blass, Chardonnay, Bilyara, South Australia, Australia 2019	350	1,700
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Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 2021	370	1,800
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Pascal Jolivet, Sauvignon Blanc, Attitude, Loire Valley, France 2019	390	1,900
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Cantina Terlano, Terlaner, Alto-Adige, Italy 2019	420	2,050
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### ROSÉ WINE

Domaine Ott, By OTT.Rosé, Côtes de Provence, France 2020	380	1,850
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### RED WINE

Wolf Blass, Shiraz, Bilyara, South Australia, Australia 2019	350	1,700
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Fournier P&F, Pinot Noir, Le Grand Caillou, Loire Valley, France 2018	370	1,800
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Catena Zapata, Malbec, Alamos, Mendoza, Argentina 2020	370	1,800
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Morgan Bay, Cabernet Sauvignon, California, USA 2019	390	1,900
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Tenuta Sette Ponti, Chianti, Vigna di Pallino, Tuscany, Italy 2019	390	1,900
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Château Bois Pertuis, Bordeaux, France 2018	420	2,050
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## WINE BY THE BOTTLE

### CHAMPAGNE VINTAGE & NON-VINTAGE

	Bottle
Louis Roederer, Brut, Premier, Reims, France NV	4,200

Billecart-Salmon, Réserve, Brut, Mareuil-Sur-Ay, France NV	4,600
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Billecart-Salmon, Rosé, Brut, Mareuil-Sur-Ay, France NV	5,800
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Moët & Chandon, Brut, Imperial, Epernay, France NV	6,300
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Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims, France NV	6,500
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Dom Perignon, Epernay, France 2010	18,000
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## SPARKLING WINE

Ruggeri Giustino B., Prosecco, Superiore, Extra Dry, Veneto, Italy 2019	2,350
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Jansz, Premium Brut Cuvee, Tasmania, Australia NV	2,500
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## WHITE WINE

Stonefish, Sauvignon Blanc, Margaret River, Australia 2020	1,950
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Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 2021	2,100
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Cantina Terlano, Chardonnay, Alto Adige, Italy 2018	2,200
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Clarendelle Blanc, Inspired by Haut Brion, Bordeaux, France 2018	2,290
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Pio Cesare, Gavi, Piedmont, Italy 2018	2,350
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Castello Banfi, Pinot Grigio, San Angelo, Tuscany, Italy 2021	2,400
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Vasse Felix, Chardonnay, Margaret River, Australia 2018	2,500
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Domaine Vacheron, Sancerre, Loire Valley, France 2020	2,800
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Maison Louis Jadot, Chablis, Burgundy, France 2020	3,600
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Maison Louis Jadot, Pouilly-Fussé, Burgundy, France 2020	4,900
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## ROSÉ WINE

Domaine Ott, By OTT.Rosé, Côtes de Provence, France 2020	1,850
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Château d'Esclan, Whispering, Angel, Côtes de Provence, France 2021	2,350
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## RED WINE

Castello di Albola, Chianti Classico, Tuscany, Italy 2018	2,100
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Susano Balbo, Malbec, Signature, Mendoza, Argentina 2019	2,350
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Lander-Jenkins, Cabernet Sauvignon, California, USA 2015	2,390
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Lapostolle Cuvée, Alexandre, Cabernet Sauvignon, Apalta, Chile 2019	2,450
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Torbreck's Shiraz, Woodcutter's, Barossa Valley, Australia 2017	2,490
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Zenato, Valpolicella, Ripassa, Veneto, Italy 2017	2,550
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Finca La Emperatriz, Tempranillo, Las Cenizas, Rioja, Spain 2017	2,600
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Feudo Maccari, Nero d'Avola, Sicily, Italy 2018	2,700
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Castello Banfi, Rosso di Montalcino, Tuscany, Italy 2019	2,800
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Domaine Chanson, Mercury, Burgundy, France 2018	2,950
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Château Jacques Blanc, Saint-Emilion Grand Cru, Bordeaux, France 2015	3,650
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Les Hauts de Lynch Moussas, Haut-Médoc, France 2019	3,750
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Château de Lamaque, Haut-Médoc, Bordeaux, France 2016	3,990
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E.Guigal, Châteauneuf-Du-Pape, Rhône Valley, France 2016	4,800
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We endeavour to serve all the vintages listed, however, from time to time this may not be possible. Alternative vintages will be offered in such circumstances.

Prices are in Thai Baht, subject to 7% VAT.