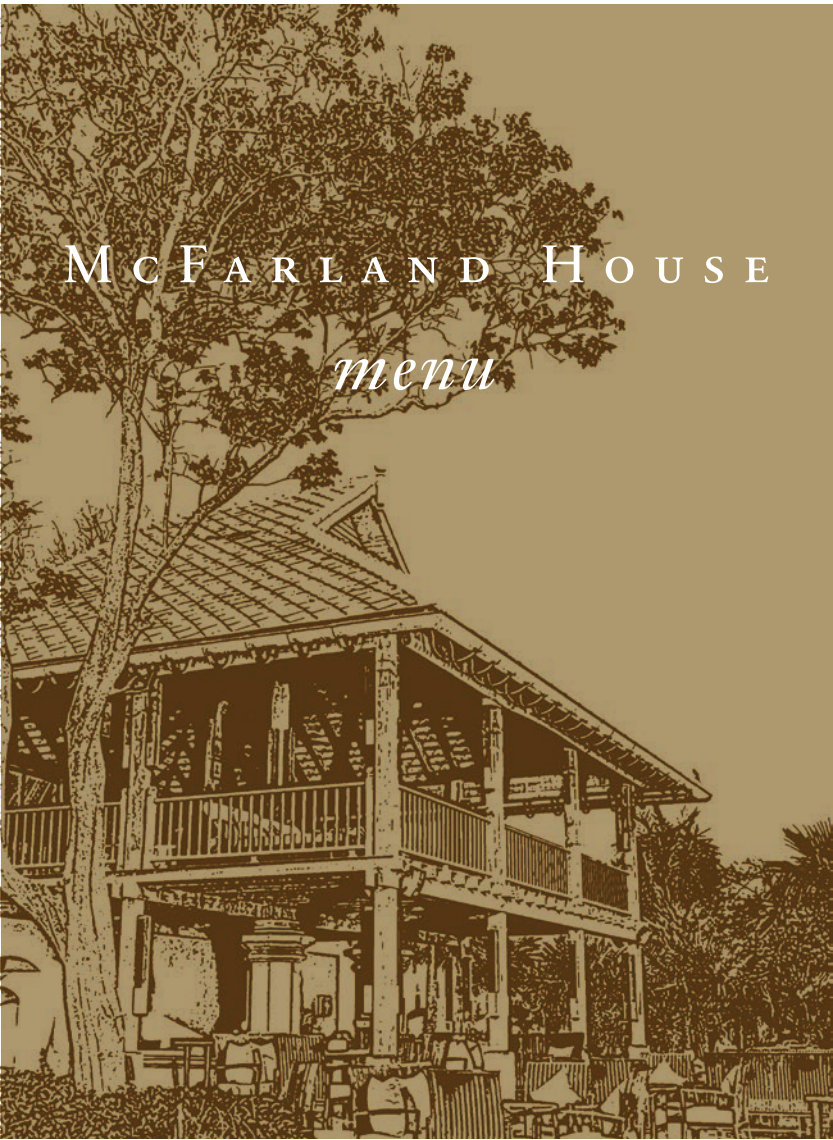




MCFARLAND HOUSE

menu

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 BLACK ONYX GRAIN FED RANGERS VALLEY BEEF
BLACK ONYX BEEF - Rangers valley are leaders in the field and are wholeheartedly committed to caring for the 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



Scan QR code
to explore more
on our 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
MARINATED YELLOW FIN TUNA 		490
Pomegranate, Stracciatella Cheese, Shaved Asparagus, Bottarga, Dried Olives, Artichokes		
SUSTAINABLE SEARED HOKKAIDO SCALLOPS 		490
Ikura Salmon Roes, Green Pea & Mint Puree, Cauliflower, MFH Garden Herbs		
HOME SMOKED TASMANIAN SALMON 		580
Pickled Beetroot, Finger Lime, Lemon Aioli, Seaweed Brioche		
STEAMED MUD CRAB SALAD		690
Macadamia, Cucumber, Tobiko Orange and Wasabi, Mint Jelly		
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		
JAMÓN SERRANO GRAN RESERVA (50G)		420
Heirloom Tomato Melon Salad, Crème Fraiche, Sourdough Chips		
HUA HIN BURRATA CHEESE 		420
Baked Baby Peppers, Toasted Hazelnut, Crispy Celery, Cured Orange, Kale Watercress Pesto		
CRISPY SNOW FISH 		490
Fresh Pomelo, Roasted Chili, Coconut Milk, Peanut, Freshly Shaved Coconut		

SOUPS

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

FROM OUR OVEN

ORGANIC BIRD  	680
Pan-Roasted Organic Chicken Breast, Heirloom Carrots, Sloan's Bacon & Mushroom Fricassee, Truffle Mashed 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	990
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	
SLOW ROASTED TASMANIAN SUSTAINABLE SALMON	990
Seaweed Salad, Tangerine Salsa, Shitake Dashi Broth, Crispy Enoki	
AUSTRALIAN RANGERS VALLEY TENDERLOIN (200G)	1,690
Purple Potatoes, Carrots, Lime Mayo, Red Wine Sauce	
MUSHROOM CASARECCE	450
Casarecce Pasta, Porcini & Champignon Mushrooms, Leek, Truffle Paste, Cream, White Wine, Rosemary	

FROM OUR CHARRED GRILL

(Please choose your favourite sauce from our selection.)

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)	
AUSTRALIAN WHITE STRIPE LAMB CHOPS (3 pieces) 	1,190
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
Cedar Wood Planked	
ORGANIC BIRD  	680
Local Organic Chicken Breast	
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 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	
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	
BEVERAGE LIST	

APERITIF	210
Aperol, Dubonnet, Campari, Pernod, Pimm’s No.1, Ricard	
LIQUEUR	210
Amaretto, Benedictine DOM, Bailey’s Irish Cream, Cointreau, Drambuie, Jägermeister, Kalhua, Tia Maria, Malibu, Midori	
WHISKY	
Blended Scotch Whisky	
Johnnie Walker Red Label	210
Johnnie Walker Black Label, Chivas Regal	250
Johnnie Walker Gold Label	290
Johnnie Walker Blue Label	690
Single Malt Whisky	
Glenfiddich 12 years	280
Glenfiddich 18 years	320
Macallan 12 years	420
Irish Whiskey	
Jameson	210
Bourbon Whisky	
Jim Beam	210
Maker’s Mark	260
Tennessee Whisky	
Jack Daniel’s	210

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

GIN	
Gordon’s	210
Bombay Sapphire, Tanqueray	250
RUM	
White Pampero Blanco	210
Dark Captain Morgan	210
Brazilian Cachaça	210
VODKA	
Absolut	210
Belvedere, Grey Goose, 42 Below, Ciroc	260
TEQUILA	
Sierra Gold	210
Don Julio Reposado	280
COGNAC	
Hennessy VSOP, Remy Martin VSOP	320
Remy Martin XO	850
BRANDY	240
Calvados, Poire Williams	
GRAPPA	210
Di Gavi	
PORT WINE	210
Taylor’s Port Ruby	

THE WORLD OF GIN	360
Iron Balls, Thailand	
<i>Distilled with Local Herbs (Beside The Juniper)</i>	
<i>Fever Tree Mediterranean Tonic, Pineapple, Thai Basil Garnish</i>	

Bulldog London Dry, England	
<i>Distilled with botanicals, juniper, almond, flowers and Chinese spices</i>	
<i>Fever Tree Premium Indian Tonic, Lemon, Fresh Mint Garnish</i>	

Hendrick’s, Scotland	
<i>Distilled with botanicals, flowers, roots, fruit, berries and cucumber</i>	
<i>Fever Tree Premium Indian Tonic, Cucumber Garnish</i>	

Monkey 47, Germany	
<i>Distilled with juniper, a powerful balance of citrus, cinnamon and lavender</i>	
<i>Fever Tree Mediterranean Tonic, Lemon, Berries, Cinnamon Garnish</i>	

Tanqueray No.Ten, England	
<i>Crafted small batch gin distilled with fresh citrus fruits</i>	
<i>Fever Tree Mediterranean Tonic, Orange, Lemon Garnish</i>	

Sipsmith, London Dry, England	
<i>A classic, traditional, bold, complex, aromatic, smooth.</i>	
<i>Fever Tree Mediterranean Tonic, A Twist Of Lime Peel Garnish</i>	

Four Pillars Rare Dry, Australia	
<i>Made of cardamom, orange, lemon and lime peels (beside the juniper)</i>	
<i>Fever Tree Mediterranean Tonic, A Wedge Of Orange Garnish</i>	

Roku, Japan	
<i>Made of six Japanese botanicals provide and yuzu peel</i>	
<i>Fever Tree Premium Indian Tonic, A Slice Of Lemon, Ginger Stick Garnish</i>	

COCKTAILS – THE ART OF MIXING	360
Port Light	
<i>Jim Beam, Lime Juice, Honey, Passion Fruit Syrup, Egg White</i>	
Gin Tropic	
<i>Gordon’s Gin, Campari, Pomelo Juice, Lime Juice</i>	
Hua Hin 91	
<i>Ciroc Vodka, Triple Sec, Galliano, Lime Juice</i>	
Muddled Berries	
<i>Absolut Vodka, Raspberries, Lime Juice</i>	
Lychee Blossom	
<i>Rhum J.M. Agricole Bianco, Crème de Rosé, Fresh Lychee, Lime Juice</i>	
Smoked Ginger	
<i>Jameson Irish Whisky, Honey, Lime Juice, Ginger</i>	
Vin de McFarland	
<i>Red Wine, Aperol, Cherry Brandy, Lime Juice</i>	
Banana Boomer	
<i>Grey Goose Vodka, Crème de Banana, Apricot Brandy, Cherry Brandy, Orange Juice, Pineapple Juice, Lime Juice</i>	
Gourmandise	
<i>Absolut Vodka, Hazelnut Syrup, Kalbua, Milk</i>	
El Diablo	
<i>Sierra Gold Tequila, Crème de Cassis Syrup, Lime Juice, Ginger Ale</i>	
Horizon	
<i>Sierra Gold Tequila, Aperol, Triple Sec, Passion Fruit Syrup, Mango Syrup, Lime Juice</i>	
McFarland Sour	
<i>Maker’s Mark Bourbon, Lime Juice, Red Wine</i>	

HAPPY HOUR (HH) 1 for 1	
5:30 PM - 6:30 PM DAILY	
CLASSIC COCKTAILS	
Mojito, Cosmopolitan, Margarita, Pina Colada	HH 290
Singapore Sling, Long Island Ice tea, Caipirinha	
Aperol Spritz	490
BEER	
Singha, Asahi, Heineken, Chang, Tiger	HH 200
Imported	
Corona	260
MINERAL WATER	
STILL	
Acqua Panna 250 ml.	100
Acqua Panna 750 ml.	195
SPARKLING	
S.Pellegrino 250 ml.	100
S.Pellegrino 750 ml.	195
STILL WATER	
Singha Drinking Water 500 ml.	60
SOFT DRINKS	
Coca-Cola, Coca-Cola Light, Sprite, Tonic Water, Ginger Ale, Soda Water	90
Fever Tree Mediterranean Tonic	120
Fever Tree Premium Indian Tonic	120

MOCKTAIL	200
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CoCo-Palm	
<i>Coconut juice, Palm juice, Brown sugarcane</i>	
Wonderfruit	
<i>Papaya, Pineapple, Mango, Yoghurt</i>	

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>	

DETOX	180
Antioxidant	
<i>Blueberry, Banana, Soy Milk, Ground Almonds</i>	

Spiced Beet	
<i>Beetroot, Carrot, Celery, Ginger, Apple, Lime</i>	

Super Cleanser	
<i>Celery, Cucumber, Spinach, Mint Leaves, Pineapple, Lime</i>	

Ginger Zincer	
<i>Celery, Cucumber, Ginger, Parsley, Lime, Apple, Spinach</i>	

Carotena	
<i>Carrot, Ginger, Apple</i>	

TROPICAL SODA	180
Orange, Lychee, Mango, Pandan, Passion fruit, Strawberry	

COFFEE SELECTION	
Americano, Coffee, Espresso, Macchiato	130
Cappuccino, Flat White, Café Latte	
Mocha, Chocolate	
Double Espresso	230

HOT TEA	
Araksa - Thai Organic Teas	
Joy Tea	160
Lhong Lai Oolong Tea	130
Than Kun Earl Grey Tea	130

Voyage Loose Leaf Tea	130
Royal Genmaicha Shiuoka Summer - Green Tea	
Ceylon English Breakfast - Classic Black Tea	
Chamomile Blossom - Herbal Infusion Tea	
Chrysanthemum Flowers - Herbal Infusion Tea	

ICED TEA	140
Thai Milk Tea	
Premium Matcha Green Tea	

JUICES	
Fresh Coconut	140
Orange, Pineapple, Watermelon	160

YOUR FAVOURITES BLEND	180
Orange, Pineapple, Melon, Mango, Mango & Melon, Carrot & Orange	

HAPPY HOUR (HH) 1 for 1
5:30 PM - 6:30 PM DAILY

WINE LIST

WINE BY THE GLASS

SPARKLING WINE

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

WHITE WINE

Wolf Blass, Chardonnay, Bilyara, South Australia, Australia 2021	HH 350	1,700
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 2022	370	1,800
Pascal Jolivet, Sauvignon Blanc, Attitude, Loire Valley, France 2021	390	1,900
Morgan Bay Cellars, Chardonnay, California, USA 2021	390	1,900
Cantina Terlano, Terlaner, Cuvée, Alto-Adige, Italy 2021	420	2,050

ROSÉ WINE

Domaines Ott, BY.OTT Rosé, Côtes de Provence, France 2021	380	1,850
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RED WINE

Wolf Blass, Shiraz, Bilyara, South Australia, Australia 2021	HH 350	1,700
Patient Cottat, Pinot Noir, Le Grand Caillou, Loire Valley, France 2020	370	1,800
Catena Zapata, Malbec, Alamos, Mendoza, Argentina 2021	370	1,800
Morgan Bay Cellars, Cabernet Sauvignon, California, USA 2021	390	1,900
Tenuta Sette Ponti, Chianti, Vigna di Pallino, Tuscany, Italy 2021	390	1,900
Château Bois Pertuis, Bordeaux, France 2018	420	2,050

WINE BY THE BOTTLE

CHAMPAGNE VINTAGE & NON-VINTAGE

	Bottle
Lombard, Brut, Blanc de Blancs, Épernay, France NV	3,900
Lombard, Extra Brut, Premier, Rosé, Épernay, France NV	5,200
Billecart-Salmon, Brut, Rosé, Mareuil-Sur-Ay, France NV	6,900

SPARKLING WINE

Jansz, Premium Brut Cuvee, Tasmania, Australia NV	2,500
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WHITE WINE

	Bottle
Catena Zapata, Chardonnay, Alamos, Mendoza, Argentina 2019	1,650
Pascal Jolivet, Sauvignon Blanc, Attitude, Loire Valley, France 2021	1,900
Morgan Bay Cellars, Chardonnay, California, USA 2021	1,900
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 2021	2,100
Cantina Terlano, Chardonnay, Alto Adige, Italy 2021	2,200
Castello Banfi, Pinot Grigio, San Angelo, Tuscany, Italy 2021	2,400
Maison Louis Jadot, Chablis, Burgundy, France 2021	3,600
Pascal Jolivet, Sancerre, Loire Valley, France 2020	3,800
Maison Louis Jadot, Pouilly-Fuissé, Burgundy, France 2020	4,900

ROSÉ WINE

Château Miraval, Côtes de Provence, France 2021	1,850
Château d'Esclan, Whispering, Angel, Côtes de Provence, France 2021	2,350

RED WINE

Morgan Bay Cellars, Cabernet Sauvignon, California, USA 2021	1,900
Castello di Albola, Chianti Classico, Tuscany, Italy 2020	2,100
Echeverria, Merlot, Gran Reserva, Curico Valley, Chile 2019	2,200
El Jardin De La Emperatriz, Crianza, Rioja, Spain 2018	2,290
Susano Balbo, Malbec, Signature, Mendoza, Argentina 2019	2,350
Lapostolle Cuvée, Alexandre, Cabernet Sauvignon, Apalta, Chile 2021	2,450
Torbreck's Shiraz, Woodcutter's, Barossa Valley, Australia 2020	2,490
Zenato, Valpolicella, Ripassa, Veneto, Italy 2018	2,550
Feudo Maccari, Nero d'Avola, Sicily, Italy 2018	2,700
Castello Banfi, Rosso di Montalcino, Tuscany, Italy 2019	2,800
Domaine Chanson, Mercury, Burgundy, France 2018	2,950
Les Hauts de Lynch Moussas, Haut-Médoc, France 2019	3,750
Château de Lamaque, Haut-Médoc, Bordeaux, France 2018	3,990
E.Guigal, Châteauneuf-Du-Pape, Rhône Valley, France 2017	4,800

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.