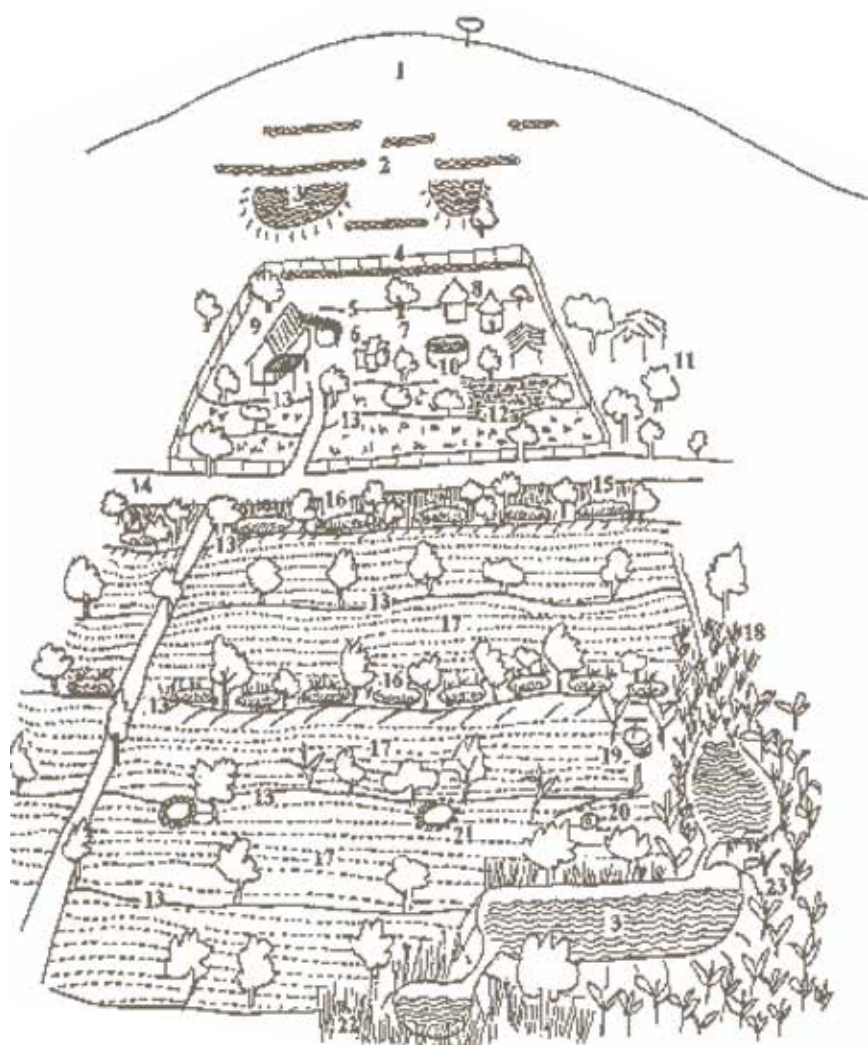


PRU

Plant. Raise. Understand.

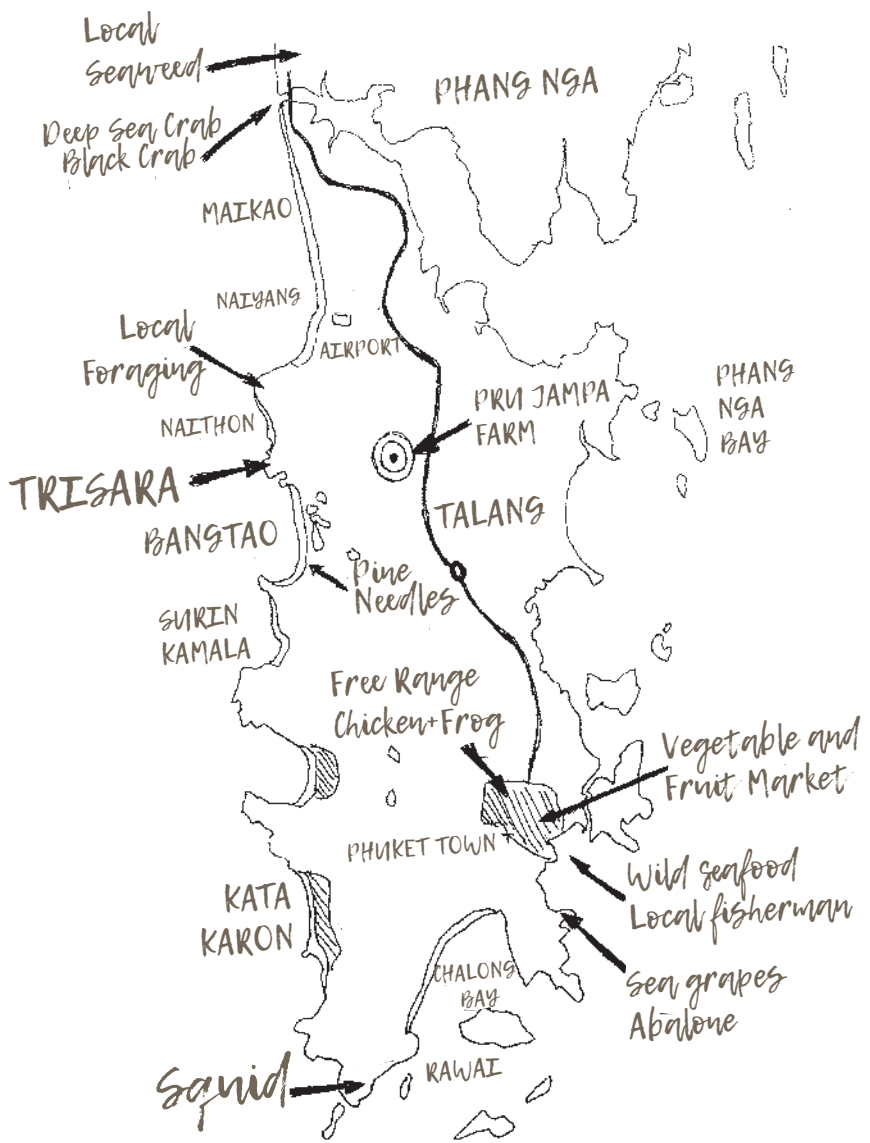


PRU takes its name from Phuket's indigenous lore: it is a place where the wild forest rushes out to meet the sea. At this confluence of land and water, the earth is verdant and nourishing, enlivening the local cuisine and stirring epicurean ambitions with newfound creativity.

Inspired by Phuket's legacy as a culinary crossroads and the island's unique terroir, PRU is pursuing our own culinary ambition -- to elevate farm-to-table cooking to uncharted heights. We aspire to plant our own food, raise our own meats and understand the ecosystem we belong to. We use all that nature and our farm provides and devise dishes that are at once poetic and down-to-earth.

Pru Jampa farm sits in a beautiful pocket of northeastern Phuket, where the sea air mingles with the musky sweet scent of freshly tilled soil. A generous piece of earth with lakes, woods and rolling hillsides, Pru Jampa is a culinary garden where we cultivate vegetables, herbs and flowers for use in our kitchen.

We farm organically and sustainably, borrowing from the island's traditional practices and pairing it with a bit of modern know-how. Most of Pru Jampa's 600 rai farmstead remains wild, ideal for foraging and exploring. It is here, on these primitive trails, that we let our imagination run wild and dream up stories to tell through our food.



PREMIUM WINE PAIRING 7,000++



2012 Didier Dagueneau, Pouilly-Fume,
Silex, Loire, France



2015 Château Montelena, Chardonnay,
Napa Valley, USA



2015 Domaine Giraud, Chateaneuf-du-Pape,
Les Gallimardes, Rhone, France



2017 Gonzalez Batais, Matorral, Maule Valley,
Chile



2015 Occhipinti, IL Frappato IGT, Sicily, Italy



2007 Chateau Musar, Bekaa Valley, Lebanon



2011 Casanova di Neri, Brunello di Montalcino
Tenuta nuova DOCG, Tuscany, Italy

WINE PAIRING 3,500++



2012 O.Fournier, Alfa crux Sauvignon blanc,
Mendoza, Argentina



2015 Wittman, Scheurebe Troken,
Rheinhessen, Germany



2014 Weingut Tement, Sulz 1er Cru STK
Morillon, Sudsteiermark, Austria



2015 Gonzalez Batais, Pais en Tinaja,
Maule Valley, Chile



2014 Domaine Rene Lequin-Colin, Santenay
Cote de Beaune, Burgundy, France



2014 Starmont, Merlot, Carneros, USA



2015 Conti Zecca, Primitivo
Zinfandel, Puglia, Italy



8 COURSES SEASONALLY INSPIRED : 5,500 ++

Latest catch from the Andaman Sea
Cured cobia fish and water asparagus

Found in the mangroves in Phang Nga
Black crab and Phuket coffee

The salted egg from Chai Ya
Pickled and served with Phuket abalone

Carrots cooked in the soil they came from

Caught in the rivers of Surat Thani
River prawn and XO sauce

Plant and Raise to Understand
Sun choke and Sturgeon

Roaming the mountains in Petchabun
Aged duck and Shiitake

Supplement course: 850++

Wagyu beef from Nakon Phanom
With the latest harvest from our farm

The jewel of Phuket
Phuket pineapple and wild pepper

PREMIUM WINE PAIRING 5,000++



2015 Château Montelena, Chardonnay,
Napa Valley, USA



2015 Domaine Giraud, Chateaneuf-du-Pape,
Les Gallimardes, Rhone, France



2017 Gonzalez Batais, Matorral, Maule Valley,
Chile



2015 Occhipinti, IL Frappato IGT, Sicily, Italy



2011 Casanova di Neri, Brunello di Montalcino
Tenuta nuova DOCG, Tuscany, Italy

WINE PAIRING 2,500++



2015 Wittman, Scheurebe Troken,
Rheinhessen, Germany



2014 Weingut Tement, Sulz 1er Cru STK
Morillon, Sudsteiermark, Austria



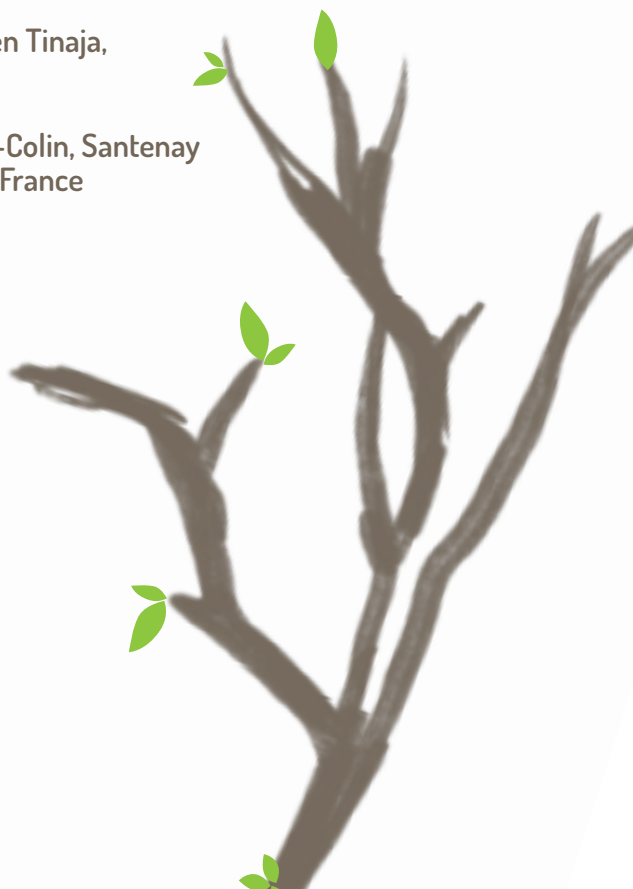
2015 Gonzalez Batais, Pais en Tinaja,
Maule Valley, Chile



2014 Domaine Rene Lequin-Colin, Santenay
Cote de Beaune, Burgundy, France



2015 Conti Zecca, Primitivo
Zinfandel, Puglia, Italy



6 COURSE SIGNATURE : 4,500++



Found in the mangroves in Phang Nga

Black crab and Phuket coffee

The salted egg from Chai Ya

Pickled and served with Phuket abalone

Carrots cooked in the soil they came from

Caught in the rivers of Surat Thani

River prawn and XO sauce

Roaming the mountains in Petchabun

Aged duck and Shiitake

Supplement course: 850++

Wagyu beef from Nakhon Phanom

With the latest harvest from our farm

Bread is gold

With organic beetroot

PREMIUM WINE PAIRING 5,000++



2012 Didier Dagueneau, Pouilly-Fume,
Silex, Loire, France



2015 Domaine Giraud, Chateaneuf-du-Pape,
Les Gallimardes, Rhone, France



2017 Gonzalez Batais, Matorral, Maule Valley,
Chile



2007 Chateau Musar, Bekaa Valley, Lebanon



2011 Casanova di Neri, Brunello di Montalcino
Tenuta nuova DOCG, Tuscany, Italy

WINE PAIRING 2,500++



2015 Wittman, Scheurebe Trocken,
Rheinhessen, Germany



2014 Weingut Tement, Sulz 1er Cru STK
Morillon, Sudsteiermark, Austria



2015 Gonzalez Batais, Pais en Tinaja,
Maule Valley, Chile



2014 Starmont, Merlot, Carneros, USA



2015 Conti Zecca, Primitivo
Zinfandel, Puglia, Italy



6 COURSES VEGETARIAN : 3,500++



Marinated **Jicama bean** and tamarind



Pickled **duck egg** and wild mushrooms



Carrot cooked in the soil it came from



Organic **beetroot** and Tomme de chevre



Sun choke and eggplant



The jewel of Phuket

Phuket pineapple and wild pepper