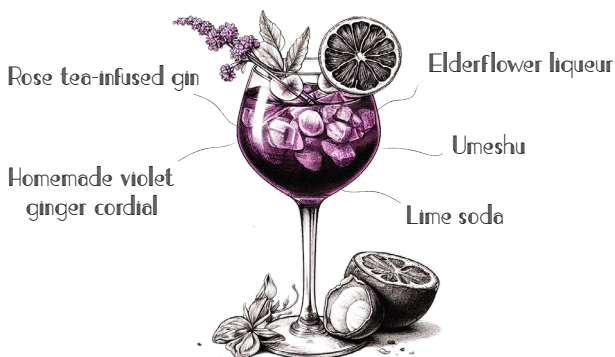


## THE TRANSFORMATION...

Experience a fusion of tradition and innovation, where global influences blend seamlessly with the essence of local culture. Crafted by the skilled bartenders at Vana Nava Sky, our cocktail menu celebrates Hua Hin's rich heritage, combining locally sourced ingredients with inventive global techniques. Embark on a transformative journey that bridges the past and future of cocktail mastery. With an emphasis on our signature creations, we honor timeless classics while introducing fresh, inspired flavors that reflect both Hua Hin's spirit and global creativity.

# EXCLUSIVELY HUA HIN ... MADE JUST FOR YOU



## Aphrodite

*\*Top Pick by Our Regulars*

Capture the majestic beauty of Hua Hin. It's created with rose tea-infused gin, elderflower liqueur, homemade violet ginger cordial, Umeshu, and lime soda, offering delightful floral notes inspired by it's muse's grace and charm.

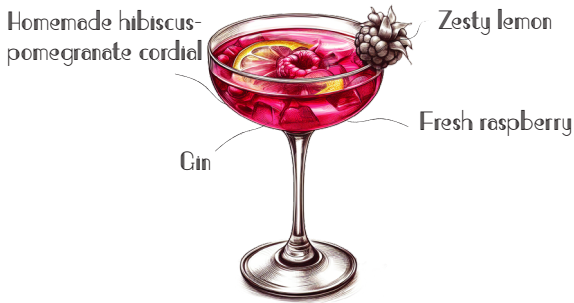
~ 360 ~



## The King's Palace

Inspired by the historic charm of Hua Hin, this elegant blend of amaretto and vodka is balanced with fresh lemon and apple juice, lightly sweetened and finished with orange bitters and a silky egg white foam for a smooth, refined finish.

~ 350 ~



## Walk in the Clouds

\*Top Pick by Our Regulars

Mirrors the mystique of the monsoon season with locally infused gin, fresh raspberries, zesty lemon, and a homemade hibiscus-pomegranate cordial, creating an enchanting cocktail.

~ 360 ~



## Khao Noi Hill

Breathtaking views of Khao Noi Hill inspire this cocktail, blending tequila infused with lemongrass, blue ginger, and kaffir lime leaves, fresh lime juice, and sugarcane syrup, offering a refreshing taste that mirrors the hill's serene and captivating beauty.

~ 350 ~



## Andaman Beauty

Light, crisp, and slightly fruity—crafted from gin, Aperol, Cointreau, cherry liqueur, a splash of fresh lime, and ginger ale. A fizzy, flavorful concoction with the perfect mix of citrus, herbal notes, and effervescence, this cocktail is the ultimate companion for a sunset relaxation.

~ 360 ~

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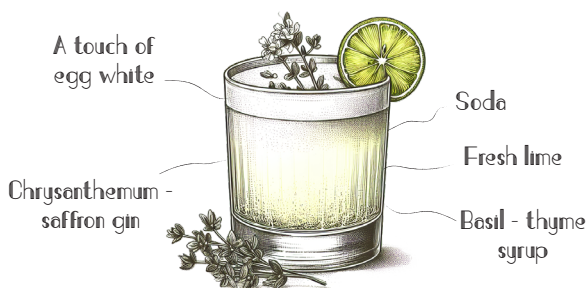


## Cicada Market

\*Top Pick by Our Regulars

The essence of Hua Hin's vibrant Cicada Market, blending rum infused with blueberries, torched orange zest, fresh rose petals, local lemon, Hua Hin honey, homemade hibiscus grenadine, and fresh egg white, bring in to life the market's creative flair, diverse cuisine, and lively atmosphere.

~ 360 ~



## Monkey Mountain

Admire the local landscape's pristine beauty. With chrysanthemum-saffron gin, fresh lime, basil-thyme syrup, and a touch of egg white, topped with soda, evoking the stunning landscape that inspired it.

~ 350 ~

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# WE CELEBRATE THE FINEST...



## Aperol Spritz

A timeless Italian aperitivo that perfectly balances bittersweet Aperol with sparkling wine and a splash of soda water. Served over ice and garnished with a fresh orange slice, it offers a bright, refreshing effervescence ideal for any occasion.

~ 370 ~

## Negroni

Deep red hue and bittersweet taste balance Campari's bitterness with vermouth's sweetness, complemented by gin's botanical richness. It's timeless appeal as a classic cocktail blends contrasting flavors seamlessly, creating an unforgettable drink.

~ 360 ~

## Whiskey Sour

A timeless classic cocktail entices with its impeccable flavor balance. It combines the deep, bold rye whiskey notes with the zesty tang of freshly squeezed lemon juice. A hint of simple syrup, egg white, and homemade bitters contribute subtle sweetness and complexity.

~ 350 ~

## Moscow Mule

Crafted with care and a touch of artistry, the Moscow Mule is a timeless favorite. The marriage of smooth vodka, fiery ginger beer, and a splash of tangy lime juice creates a symphony of flavors. It's no wonder this iconic libation has become a timeless favorite, captivating the hearts and taste buds of cocktail enthusiasts everywhere.

~ 350 ~

## Tequila Sunrise

A vibrant take on the classic Tequila Sunrise, this refreshing cocktail stays true to its roots while adding a refined touch. Tequila is layered with fresh orange juice and a slow pour of grenadine, creating its signature sunrise gradient, served over ice and finished with a bright citrus accent for balance and elegance.

~ 350 ~

# ON ANY GIVEN DAY...



## A Mai Tai Done Right

An original Mai Tai with added homemade grenadine, light rum, dark rum, orange curacao, orgeat syrup, fresh lime, fresh mint, cinnamon bourbon cherry, freshly squeezed orange, fresh pineapple, homemade hibiscus grenadine.

~ 360 ~

## My Favorite Mojito

A top pick in Hua Hin, this delightful blend of light Rum, fresh mint, homemade vanilla syrup, zesty lime, dark rock sugar, sugarcane, and a hint of soda offers perfect balance and refreshing effervescence.

~ 350 ~

## 100% Fresh Pina colada

Crafted with pure, natural ingredients, enjoy the smoothness of local dark rum, rich young coconut, sweet local pineapple, and natural Turbinado sugar, with a zesty touch of fresh lime and a hint of dried coconut for extra flavor.

~ 360 ~

## Exotic Long Island Iced tea

A regional twist on the classic Long Island Iced Tea, it retains its strength and authenticity, blending vodka, gin, rum, tequila, orange liqueur, Calamansi, tea-infused simple syrup, and a dash of coke over ice.

~ 350 ~

## Lychee Martini

A delicate blend of vodka and lychee, balanced with a touch of citrus for a smooth, lightly floral finish. Served chilled, it offers a refreshing and elegant profile with subtle sweetness and aromatic depth.

~ 350 ~

# NO ALCOHOL. NO PROBLEM



## Royal Blossom

Floral and refreshing concoction which will transport your mind into a tropical garden cranberry juice, rose syrup, lychee, lime juice, and earl grey tea

~ 250 ~

## Tropical Garden

A refreshing blend of peach purée, orange juice, and bright calamansi, topped with tonic for a crisp, lively finish. Light, fruity, and perfectly balanced for a vibrant alcohol-free refreshment.

~ 250 ~

## Temple Monkeys

A refreshing mix of local Mandarin juice and Hua Hin pineapple juice, sweetened with homemade sugar syrup, a splash of ginger ale, and finished with grenadine for a tropical, balanced sip of sweetness, tang, and fizz.

~ 250 ~

## Black Berry Smash

The harmony of blackberries and raspberries, sweetened with our homemade honey and rosemary syrup. A hint of zesty lime gives it the perfect kick, and it's all topped off with bubbly tonic.

~ 250 ~

## Sunset Ember

A smooth infusion of black tea layered with passion fruit and delicate lychee sweetness, lifted by a gentle touch of ginger for a warm, glowing finish. Refreshing, subtly spiced, and perfectly balanced.

~ 250 ~

# BUBBLES & WINES



## Champagne By Bottle

Moët & Chandon Brut, <b>France</b> 750 ML	7,900
Moët & Chandon Brut, <b>France</b> NV1.5L bottle	16,000
Lombard Brut Champagne Brut, <b>France</b>	4,200
Veuve Clicquot Yellow Label, <b>France</b> NV	8,500
2013 Dom Perignon Brut Champagne, <b>France</b> 750 ML	22,000

## Sparkling wine By Glass By Bottle

Cape Discovery Brut, <b>South Africa</b>	330	1,600
Wolf Blass Eaglehawk Cuvée Brut, <b>Australia</b>	360	1,750
Chandon Brut NV, <b>Australia</b>		2,500
Veuve du Vernay Brut Rosé, <b>France</b>	420	2,050
Codorníu Cava Clásico Brut, <b>Spain</b>		1,900
Zonin Prosecco Brut, <b>Italy</b>	400	2,000

## Rose Wine By Glass By Bottle

Planeta Rose Sicilia IGT 2022, <b>Italy</b>	360	1,750
Monsoon Valley, White Shiraz Rose, <b>Thailand</b>		1,600
Stonefish Rose, Margaret River, <b>Australia</b>	440	2,150
Gassier Sensations Rose, AOP Côteaux Varois Provence, <b>France</b>		2,150

## White Wine

	<b>By Glass</b>	<b>By Bottle</b>
Sauvignon Blanc, Great Five, <b>South Africa</b>	330	1,600
Sauvignon Blanc Chilano Chilean, <b>Chile</b>	330	1,600
Reservado - Chardonnay Concha Y Toro, <b>Chile</b>	330	1,600
Domaine Du Tariquet, Classic, <b>France</b>	370	1,800
Pinot Grigio Sensi Collezione, <b>Italy</b>	350	1,700
Monsoon Valley, Premium Range, Colombard, <b>Thailand</b>		1,800
Speri Soave Classico, DOC, <b>Italy</b>		2,200
Villa Maria, Private Bin Sauvignon Blanc, Marlborough, <b>New Zealand</b>		2,300
Prinz Von Hessen Riesling Classic, Rheingau, <b>Germany</b>		2,450
Chartron Et Trebuchet Chablis AOP, <b>France</b>		2,900
Domaine Fournier, Sancerre Les Belles Vignes, AOC Sancerre, <b>France</b>		5,900

<b>Red Wine</b>	<b>By Glass</b>	<b>By Bottle</b>
Moulin de Gassac Syrah, <b>France</b>	350	1,700
Cabernet Sauvignon Chilano, <b>Chile</b>	330	1,600
Pinot Noir Wither Hill, Marlborough, <b>New Zealand</b>	340	1,650
Chianti DOCG, Banfi, <b>Italy</b>	440	2,150
Chianti Toscana Classico, Banfi DOCG 2022, <b>Italy</b>		2,600
Great Five Collection Merlot 2023, <b>South Africa</b>	330	1,600
Monsoon Valley, Shiraz, <b>Thailand</b>		2,000
Villa Maria, Private Bin Pinot Noir, Marlborough, <b>New Zealand</b>		2,450
Valpolicella Classico Superiore, <b>Italy</b>		2,400
Marqués De Cáceres Crianza, Rioja D.O, <b>Spain</b>		2,400
E. Guigal Côtes Du Rhône Rouge, <b>France</b>		2,600
Torbreck, Barossa Valley, <b>Australia</b>		2,700
Kendall - Jackson Vintner's Reserve Cabernet Sauvignon, Sonoma County, <b>USA</b>		3,500
Brigaldara, <b>Amarone della Valpolicella Cavolo DOCG</b>		4,500
Banfi, <b>Brunello di Montalcino</b>		5,600
Pio Cesare Barbaresco DOCG, <b>Italy</b>		7,200

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# BEER



## Draught Beer

	<b>300 ML Per Glass</b>	<b>500 ML Per Glass</b>
Asahi	220	350
Chang Lager	220	320
Singha	220	320

## Bottled Beers

	<b>Amount</b>	<b>By Bottle</b>
Chang Lager 5.0%, Thailand	330 ML	190
Singha Lager 5.0%, Thailand	330 ML	190
Heineken Lager 5.0%, Thailand	330 ML	200
Corona 4.6%, Mexico	330 ML	280
Hoegaarden Witbier 4.9%, Belgium	330 ML	360

# APERITIFS



## Vermouth, Anise and Bitters

**By Glass**  
50 ML

Martini Bianco	200
Martini Rosso	200
Martini Extra Dry	200
Campari Bitter	250
Pastis De Pernod	250
Pastis De Ricard	250
Pimm's No.1	250
Aperol	250

## Gin

**By Glass**   **By Bottle**  
45 ML

Beefeater	200	2,700
Gordon's	280	3,500
Bombay Sapphire	300	3,500
Tanqueray	300	3,500
Iron Ball Craft Gin	390	4,800
Monkey 47	360	5,200
Monkey 47 sloe	360	5,200
Hendricks	360	6,500

### **Add a Premium Mixer**

Fever Tree Elderflower Tonic	100
Fever Tree Indian Tonic	100
Fever Tree Mediterranean Tonic	100

## Vodka

**By Glass**   **By Bottle**  
45 ML

Eristoff	200	2,200
Smirnoff	200	2,200
Absolute	300	2,500
Ketel One	350	4,000
Belvedere	400	5,000
Grey Goose	400	5,500
Absolut ELYX	400	5,500
Ciroc	400	5,500
Grey Goose VX	650	9,700

# DEGESTIFS



## Rum

	<b>By Glass</b> 45 ML	<b>By Bottle</b>
Sangsom	150	1,600
Mekhong	150	1,600
Bacardi Carta Blanca	250	2,600
Captain Morgan Dark Rum	250	2,800
Chalong Bay	250	2,800
Havana Club 3 Years	250	3,300
Havana Club 7 Years	300	3,900
Ron Zacapa 23 Years	400	4,500

## Brandy / Cognac

	<b>By Glass</b> 45 ML	<b>By Bottle</b>
Martell V.S.O.P	480	7,000
Hennessy V.S.O.P	500	7,000
Hennessy XO	1,100	16,090
Martell Cordon Blue	1,400	18,000
Martell XO	1,600	22,000

## Tequila

	<b>By Glass</b> 45 ML	<b>By Bottle</b>
Herradura Tequila	300	4,700
Patron Silver	450	5,500
Patron Gold	500	6,900
Don Julio Reposado	600	7,900

## Whisky. Whiskey. Bourbon & Canadian

	<b>By Glass</b>	<b>By Bottle</b>
	45 ML	
PRAKAAN Select Cask	250	3,500
PRAKAAN Peated Malt	300	3,800
PRAKAAN Double Cask	350	4,900
Ballantine's Finest	200	2,500
Johnnie Walker Red Label	200	2,200
Johnnie Walker Black Label	250	4,900
Johnnie Walker Gold Label	350	6,900
Jameson	250	3,100
Monkey Shoulder	400	5,000
Chivas Regal 12 Years	350	4,000
Chivas Regal 18 Years	600	6,900
Glenlivet Founders Reserve	400	4,800
Glenlivet 15 Years	800	8,900
Glenmorangie 10 years	400	4,800
Dewar's White Label	200	2,600
Dewar's 12 Years	250	3,200
Dewar's 15 Years	350	4,900
Dewar's 18 Years	600	6,900
Laphroaig 10 Years	650	7,500
Jim Beam	220	3,000
Jack Daniels	300	3,700
Maker's Mark	380	5,200
Canadian Club	250	3,000

## Liqueurs

	<b>By Glass</b>	<b>By Bottle</b>
	45 ML	
Hiram Walker Sambuca	250	2,900
De Kuyper Amaretto	250	
Limoncello	250	
Baileys Irish Cream	250	3,500
Patron XO Café	250	3,500
Limoncello Di Capri	250	
Grand Marnier	250	
Malibu	250	
Kahlua	250	
Frangelico	250	
Cointreau	300	
Jägermeister	300	3,900
Liqueur Galliano L'Autentico	300	
Cherry Heering	350	
Benedictine D.O.M.	350	

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# CIGARETTES



Marlboro Red	250
Marlboro Gold	250
Marlboro Menthol	250

# NON-ALCOHOL



## Soft Drink

Coca Cola	130
Coca Cola Light	130
Coca Cola Zero	130
Sprite	130
Fanta Orange	130
Schweppes Ginger Ale	130
Schweppes Tonic	130
Soda Water	130
Thai Red Bull	130
Fever Tree Elderflower Tonic	170
Fever Tree Indian Tonic	170
Fever Tree Mediterranean Tonic	170

## Juices

Coconut	150
Mango	130
Pineapple	130
Orange	130
Watermelon	150
Lime	130
Apple	130

## Mineral Water

	<b>Small</b>	<b>Large</b>
Minere	90	
Aqua Panna	150	230

## Sparkling Water

	<b>Small</b>	<b>Large</b>
San Pellegrino	150	250

## Hot Coffee & Chocolate

Espresso	150
Double Espresso	170
Americano	150
Cappuccino	160
Café Latte	160
Chocolate	150

## Tea Selection

Earl Grey	150
Jasmine Green Tea	150
Moroccan Mint	150
Chamomile	150
Darjeeling/Oolong Single Estate	150

## Cold Drinks
















Thai Milk Tea	160
Thai Green Milk Tea	160
Iced Coffee	160
Iced Chocolate	160
Iced Latte	160
Iced Cappuccino	160



FOOD  
MENU

# BAR CLASSIC



- Mushroom & Truffle Bruschetta**  290  
Mushroom, tomato, garlic, fresh basil,  
olive oil, and balsamic vinegar
- Sun-dried Tomato Garlic Bread**   290  
Fresh baguette, garlic butter, aromatic  
herbs, fresh cherry tomatoes,  
and sun-dried tomatoes
- Spicy Beef Nachos**  320  
Cheese dip, guacamole, jalapeno,  
and tomato salsa
- Chicken Street Tacos**  320  
Marinated chicken breast with tomato salsa,  
avocado, and aioli sauce
- Sweet & Spicy Chipotle BBQ Ribs**  420  
Marinated pork rib with mala sauce and  
miso orange reduction
- Italian Flatbread** 520  
Parma ham, mascarpone, truffle,  
wild rocket, fresh mozzarella
- Fiery Korean Chicken Wings**  390  
Marinated chicken wings with Korean style
- Smoky Mala Chicken Skewer**  350  
Grilled chicken, Mala sauce, smoked  
Jalapeño dip
- Classic Beef Sliders**  420  
Mini burger white and black burger with  
beef patties and orange cheddar
- Japanese Seared Scallops**   650  
Hokkaido scallop cured bacon wrapped  
with miso-orange
- Japanese Wagyu Beef Yakitori**  690  
Marinated wagyu beef with teriyaki sauce
- Charcuterie Board**    750  
Selections of cold cuts & cheese are served  
with antipasto

# FROM THE GARDEN



- Burrata Salad**   **410**  
Burrata cheese, homegrown tomato, rocket salad, and balsamic reduction
- Caesar Salad**     **400**  
Crisp romatic lettuce, char-grilled chicken, parmigiano cheese, garlic croutons, and crispy bacon
- Smoked Salmon and Avocado Salad**    **420**  
Smoked arugula, cucumber, onion, feta cheese, and green leaves & balsamic dressing
- Soft Shell Crab Salad**   **450**  
Deep-Fried Soft shell crab, rocket salad, and saffron curry dressing

# RAW AND ROLLS



- Aburi Shake Roll**  **550**  
Salmon, avocado, crab stick, Japanese cucumber, and spicy mayonnaise and ikura salmon roe
- Sushi Moriawase**  **590**  
Chef's Choice of Salmon, Tuna, Prawn (Ebi), Scallop, Crab Stick
- Ume Sashimi Bowl** **790**  
Tuna, salmon, ebi, crab stick and ikura salmon roe
- Akami Tuna Tataki**  **520**  
Sesame-cruste seared tuna, glazed tataki sauce, avocado and salmon roe
- Oyster (Fine de Claire)**   
**Platter of 6 pcs** **790**  
**Platter of 12 pcs** **1,400**  
Served with spicy garlic lime and lemon black pepper sauce
- Seafood Tower**  **2,700**  
Grilled seafood, Phuket lobster, Hokkaido scallop, oyster, tiger prawn, black mussels, squid, and condiment

# FRIED AND TESTED



- Truffle Fries**  **300**  
French fries with truffle sauce and wasabi  
mayonnaise dip
- Shrimp Cake**  **290**  
Deep-Fries shrimp cake with Tom Yum  
mayo dip
- Golden Mozzarella Sticks**  **320**  
Deep-Fried mozzarella with Tom Yum  
Mayo
- Crisped Popcorn Shrimp**  **450**  
Deep fried shrimp with sriracha sauce
- Salt and Pepper Squid**  **350**  
Marinated squid with deep fried garlic  
and chili
- Chang Battered Fish & Chip**   **420**  
Deep fried sea bass with tartar sauce  
and lemon wedge

## PASTA



- Classic Spaghetti Carbonara**   **420**  
Smoked bacon, parmigiano chees,  
and Italian parsley
- Fettucine aglio e olio**  **490**  
Crab meat, gralic and olive oil, and confit  
cherry tomato
- Nana's Seafood Spaghetti**   **590**  
Mixed seafood with Grandma's Thai spicy  
sauce
- Pappardelle ragu alla bolognese**  **590**  
Beef bolognese and parmigiano cheese

# PIZZA



- Margherita**  550  
Tomato sauce, fresh mozzarella ball, and Italian basil
- Diavola**   620  
Pepperoni, tomato sauce, Italian basil, and mozzarella cheese
- 4 formaggi**  590  
Mascarpone, gorgonzola, mozzarella, and grana padano
- Seafood pizza**   590  
Fresh local seafood, tomato sauce, and chili
- Hawaiian**   550  
Paris ham, fresh pineapple, and mozzarella cheese

# SUGAR RUSH



- Chocolate Lava with Vanilla Ice Cream**  350  
Melted chocolate, chocolate crumble, fresh raspberries, and ice cream
- Tiramisu**  350  
Tempting Blend of Crunchy Biscuit, Cocoa, Espresso Coffee & Melted Chocolate
- Passion Fruit Cheesecake** 350  
Exotic passion fruit combined with rich, and creamy cheese
- Ice-Cream 1 Scoop**  120  
Flavour: vanilla, chocolate, and coconut
- Sorbet 1 Scoop**  100  
Flavour: strawberry and mapeed (citrus)



Contains Beef



Contains Chicken



Contains Pork



Contains Seafood



Vegetarian



Dairy



Contains Nuts

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