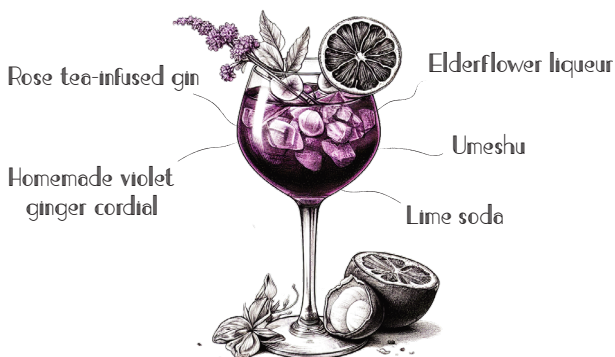


## THE TRANSFORMATION...

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 its muse's grace and charm.

~ 360 ~

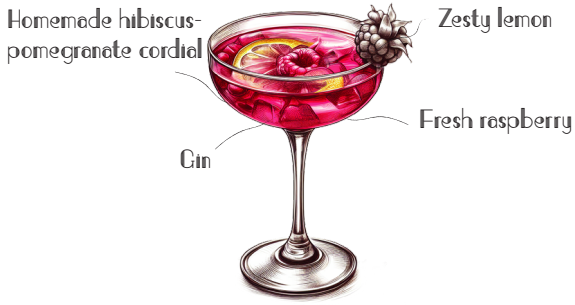


## Andaman Beauty

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 ~

Price are quoted in Thai baht  
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## 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 ~



## The King's Palace

Inspired by the historical landmarks in Hua Hin, Thailand. Crafted with bacon-washed bourbon, palm sugar, and A.P. bitters, it pays tribute to the timeless elegance and cultural significance.

~ 350 ~

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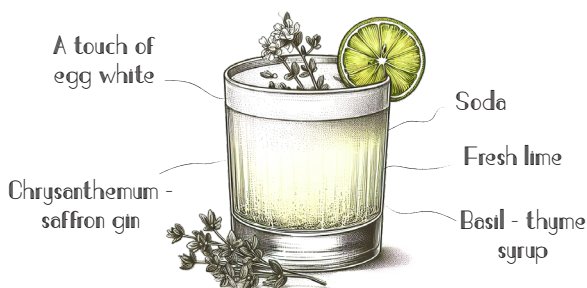


## Cicada Market

\*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...



## The Original Singapore Sling

A tropical classic featuring Gin, Cherry Heering Liqueur, DOM Bénédictine, Cointreau, and a hint of Lime Juice. Balanced with Pineapple Juice and Grenadine Syrup, a dash of Angostura Bitters adds complexity, garnished with a Pineapple Slice and Cherry.

~ 360 ~

## 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 utmost 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 that dance across your palate. It's no wonder this iconic libation has become a timeless favorite, captivating the hearts and taste buds of cocktail enthusiasts everywhere.

~ 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 ~

# 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

~ 230 ~

## Top Deck

A floral fusion of elderflower syrup and tangy lime, balanced with the crisp fizz of ginger ale. A splash of homemade butterfly pea tea adds a beautiful hue and a unique twist to this refreshing, aromatic mocktail.

~ 220 ~

## 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.

~ 230 ~

## 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.

~ 230 ~

## Yuzu Sour

A tropical fusion of kiwi and yuzu cordial, with the zesty sweetness of tangerine and pineapple juice. Finished with a sparkling touch of lime soda for a refreshing, citrusy twist.

~ 220 ~

# BUBBLES & WINES



## Champagne

**By Bottle**

Moët & Chandon Brut, <b>France</b> 750 ML	7,900
Moët & Chandon Brut, <b>France</b> NV 1.5L bottle	16,000
Lombard Brut Champagne Brut, <b>France</b>	4,200
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>	310	1,500
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**

Monsoon Valley, White Shiraz Rose, <b>Thailand</b>		1,600
Stonefish Rose, Margaret River, <b>Australia</b>	370	1,800
Gassier Sensations Rose, AOP Côteaux Varois Provence, <b>France</b>	440	2,150



## White Wine

	<b>By Glass</b>	<b>By Bottle</b>
Sauvignon Blanc, Great Five, <b>South Africa</b>	310	1,500
Sauvignon Blanc Chilano Chilean, <b>Chile</b>	310	1,500
Reservado - Chardonnay Concha Y Toro, <b>Chile</b>	310	1,500
Domaine Du Tariquet, Classic, <b>France</b>	370	1,800
Pinot Grigio Sensi Collezione, <b>Italy</b>		1,750
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>	500	2,450
Domaine Fournier, Sancerre Les Belles Vignes, AOC Sancerre, <b>France</b>		5,900

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Red Wine	By Glass	By Bottle
Moulin de Gassac Syrah, <b>France</b>	340	1,650
Cabernet Sauvignon Chilano, <b>Chile</b>	320	1,550
Pinot Noir Wither Hill, Marlborough, <b>New Zealand</b>	340	1,650
Chianti DOCG, Banfi, <b>Italy</b>	440	2,150
Stonefish Merlot, <b>Australia</b>		1,600
Monsoon Valley, Shiraz, <b>Thailand</b>		2,000
Villa Maria, Private Bin Pinot Noir, Marlborough, <b>New Zealand</b>	550	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
Pio Cesare Barbaresco DOCG, <b>Italy</b>		7,200

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# BEER



## Draught Beer

	<b>Amount</b>	<b>By Glass</b>
Asahi	300 ML	200
Chang Lager	300 ML	190
Singha	300 ML	190

## Bottled Beers

	<b>Amount</b>	<b>By Bottle</b>
Chang Lager 5.0%, <b>Thailand</b>	330 ML	170
Singha Lager 5.0%, <b>Thailand</b>	330 ML	170
Heineken Lager 5.0%, <b>Thailand</b>	330 ML	180
Corona 4.6%, <b>Mexico</b>	330 ML	310
Hoegaarden Witbier 4.9%, <b>Belgium</b>	330 ML	360

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# 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	280	3,500
Tanqueray	280	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> 45 ML	<b>By Bottle</b>
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> 45 ML	<b>By Bottle</b>
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	

# CIGARETTES



Marlboro Red	250
Marlboro Gold	250
Marlboro Menthol	250

# NON-ALCOHOL



## Soft Drink

Coca Cola	90
Coca Cola Light	90
Coca Cola Zero	90
Sprite	90
Fanta Orange	90
Schweppes Ginger Ale	90
Schweppes Tonic	90
Soda Water	90
Thai Red Bull	90
Fever Tree Elderflower Tonic	170
Fever Tree Indian Tonic	170
Fever Tree Mediterranean Tonic	170

## Juices

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

## Mineral Water

	<b>Small</b>	<b>Large</b>
Minere	60	
Aqua Panna	150	230

## Sparkling Water

	<b>Small</b>	<b>Large</b>
San Pellegrino	150	230

## Hot Coffee & Chocolate

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

## Tea Selection

Earl Grey	120
Jasmine Green Tea	120
Moroccan Mint	120
Chamomile	120
Darjeeling/Oolong Single Estate	120

## 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 and 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
- Pulled pork banh bao**  350  
Steamed Chinese bun with pulled pork,  
cheese and BBQ sauce
- Vana Nava Sky chipotle BBQ**  420  
**pork ribs**  
Marinated pork rib with mala sauce and  
miso orange reduction
- Fiery Korean chicken wings**  390  
Marinated chicken wings with Korean style
- Classic beef sliders**  420  
Mini burger white and black burger with  
beef patties and orange cheddar
- Seared Hokkaido scallop**   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**   **390**  
Burrata cheese, homegrown tomato, rocket salad, and balsamic reduction
- Caesar salad**     **390**  
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
- Beef salad**   **420**  
Beef tenderloin, onion, garlic slices, coriander, dried chili, and mint leave & rice cracker










# RAW AND ROLLS



- Aburi shake roll**  **550**  
Salmon, avocado, crab stick, Japanese cucumber, and spicy mayonnaise and ikura salmon roe
- Tuna maki roll**  **500**  
Tuna, avocado, Japanese cucumber, and mayonnaise
- Sashimi bowl**  **790**  
Tuna, salmon, ebi, crab stick and ikura salmon roe
- Oyster platter 6 pcs**  **790**  
Freshly shucked fines de claire oyster with seafood sauce and lemon black pepper sauce
- Seafood tower**  **2,500**  
With 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
- Onion rings**  **300**  
Deep fried onion with mayonnaise, tomato  
ketchup
- Crispy tofu fries with sweet chili**   **300**  
Deep fried marinated soft tofu, chili,  
ginger and sweet chili sauce
- Cauliflower cheddar croquettes**   **320**  
Cauliflower & potato marinated with  
cheese and mayonnaise
- 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



- Spaghettoni carbonara**   **390**  
With smoked bacon, parmigiano cheese,  
egg yolk, and Italian parsley
- Gamberetti aglio e olio**  **490**  
With aglio e olio, crab meat, and confit  
cherry tomato
- Ravioli di mare**   **590**  
With squid ink ravioli and cream lobster sauce
- Pappardelle ragu alla bolognese**  **590**  
With beef bolognese and parmigiano cheese






# PIZZA



- Margherita**  **490**  
With tomato sauce, fresh mozzarella ball,  
and Italian basil
- Rustica napoletana**   **550**  
With pepperoni, tomato sauce, Italian basil,  
and mozzarella cheese
- 4 formaggi**  **590**  
With mascarpone, gorgonzola,  
mozzarella, and grana padano
- Salmon miso cream pizza**   **590**  
Salmon, miso-infused cream, mozzarella,  
onion, spring onion, and parmesan
- Tandoori chicken pizza**   **590**  
Tandoori-spiced chicken, red onion, Raisins,  
mozzarella, and creamy tikka sauce

# SUGAR RUSH



- Warm-coated churros bites**  **270**  
Home-made churros with caramel dip
- Lemon-choco petite pie**   **270**  
Mini tartlets lemon and chocolate
- Choco-raspberry fantasy**   **270**  
Mini sweet waffle cone with chocolate  
mousse and fresh raspberry



Contains  
Beef



Contains  
Chicken



Contains  
Pork



Contains  
Seafood



Vegetarian



Dairy



Contain  
Nuts