

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 ~



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
subject to 7% government tax and 10% service charge.

Homemade hibiscus-
pomegranate cordial



Zesty lemon

Fresh raspberry

Gin

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 ~

Rimmed salt

Fresh lime juice

Lemongrass-infused
tequila

Blue ginger



Kaffir lime leaves

Sugarcane syrup

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 ~

A.P. bitter

Palm sugar



Toasted bacon

Bacon - washed
bourbon

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

Sparkling wine

By Glass By Bottle

Cape Discovery Brut, South Africa	310	1,500
Wolf Blass Eaglehawk Cuvée Brut, Australia	360	1,750
Chandon Brut NV, Australia		2,500
Veuve du Vernay Brut Rosé, France	420	2,050
Codorníu Cava Clásico Brut, Spain		1,900
Zonin Prosecco Brut, Italy	400	2,000

Rose Wine

By Glass By Bottle

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

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White Wine

	By Glass	By Bottle
Sauvignon Blanc, Great Five, South Africa	310	1,500
Sauvignon Blanc Chilano Chilean, Chile	310	1,500
Reservado - Chardonnay Concha Y Toro, Chile	310	1,500
Domaine Du Tariquet, Classic, France	370	1,800
Pinot Grigio Sensi Collezione, Italy		1,750
Monsoon Valley, Premium Range, Colombard, Thailand		1,800
Speri Soave Classico, DOC, Italy		2,200
Villa Maria, Private Bin Sauvignon Blanc, Marlborough, New Zealand		2,300
Prinz Von Hessen Riesling Classic, Rheingau, Germany	500	2,450
Domaine Fournier, Sancerre Les Belles Vignes, AOC Sancerre, France		5,900

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Red Wine

	By Glass	By Bottle
Moulin de Gassac Syrah, France	340	1,650
Cabernet Sauvignon Chilano, Chile	320	1,550
Pinot Noir Wither Hill, Marlborough, New Zealand	340	1,650
Chianti DOCG, Banfi, Italy	440	2,150
Stonefish Merlot, Australia		1,600
Monsoon Valley, Shiraz, Thailand		2,000
Villa Maria, Private Bin Pinot Noir, Marlborough, New Zealand	550	2,450
Valpolicella Classico Superiore, Italy		2,400
Marqués De Cáceres Crianza, Rioja D.O, Spain		2,400
E. Guigal Côtes Du Rhône Rouge, France		2,600
Torbreck, Barossa Valley, Australia		2,700
Kendall - Jackson Vintner's Reserve Cabernet Sauvignon, Sonoma County, USA		3,500
Pio Cesare Barbaresco DOCG, Italy		7,200

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Draught Beer

	Amount	By Glass
Asahi	300 ML	200
Chang Lager	300 ML	190
Singha	300 ML	190

Bottled Beers

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

	By Glass 45 ML	By Bottle
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

	By Glass 45 ML	By Bottle
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

	By Glass 45 ML	By Bottle
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

	By Glass 45 ML	By Bottle
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

	By Glass 45 ML	By Bottle
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

	Small	Large
Minere	60	
Aqua Panna	150	230

Sparkling Water

	Small	Large
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 & 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-crusted 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



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|---|------------|
| Classic Spaghetti Carbonara | 420 |
| Smoked bacon, parmigiano cheese, and Italian parsley | |
| Fettucine aglio e olio | 490 |
| Crab meat, garlic 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



Contain Nuts

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