



# THE JOURNEY BEGINS...

Embrace a world where innovation meets tradition and global inspiration harmonizes with local essence. Our cocktail menu, crafted by skilled bartenders at Vana Nava Sky, draws inspiration from Hua Hin's rich tapestry, blending local ingredients with global creativity.

Join us to savor a unique blend of tradition and creativity, bridging boundaries and celebrating the spirit of Hua Hin and the world with a delightful toast to past, present, and future cocktail excellence!

# SIGNATURES



## Aphrodite

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.

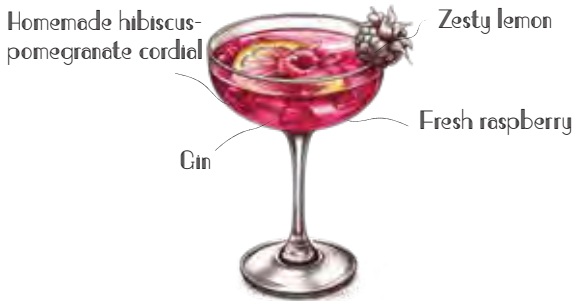
~ THB 350 ~



## Shimmer

A violet martini-style cocktail inspired by Hua Hin's pristine beaches, with butterfly pea flower-infused vodka, homemade pomelo cordial, and a tangy twist of white wine vinegar.

~ THB 350 ~



## Walk in the Clouds

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.

~ THB 350 ~



## Señorita

Embodies Hua Hin's nightlife with a unique cocktail, combining tequila infused with lemongrass, blue ginger, and kaffir lime leaves, fresh lime juice and sugarcane syrup, capturing the essence of the city's after-dark scene.

~ THB 350 ~



## Nobleman

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.

~ THB 350 ~

Price are quoted in Thai baht  
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## Cicada Market

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.

~ THB 350 ~



## Greatest of all Thyme

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

~ THB 350 ~

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# BEYOND THE HORIZON COLLECTION



A distinctive cocktail crafted by JJ Lim, incorporating unique ingredients and narratives inspired by Korea.



## Bibim

The term 'Bibim' in Korean cuisine refers to the combination of various ingredients with a spicy flavor. Our collection applies this concept to a unique cocktail, featuring soju, lemon juice, bibim cordial, green vegetable juice, and ginger beer, served alongside Korean-style dumplings.

~ THB 370 ~

## K-Galbi

"Galbi" refers to a popular Korean dish consisting of marinated meats grilled to perfection. Our signature collection transforms this traditional dish into cocktails by blending bacon bourbon whiskey, lemon juice, egg white, and galbi syrup, introducing a unique and flavorful addition to your party.

~ THB 370 ~



## Cold Noodles



It is customary to serve cold noodles at the conclusion of every meal. Our distinctive collection reinterprets this cultural practice by blending it with soju, mixers, Korean pear vinegar, and green chili to craft refreshingly unique cocktails for your enjoyment.

~ THB 370 ~

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# A HOMAGE TO TIMELESS CLASSICS



## 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.

~ THB 350 ~

## 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.

~ THB 350 ~

## Manhattan

An epitome of sophistication and grace, harmoniously blending smooth whiskey, sweet vermouth, and aromatic bitters. Our skilled mixologists tailor the perfect Manhattan to your taste, whether you prefer rye or bourbon.

~ THB 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.

~ THB 350 ~

# A SPIN TO THE TIMELESS AND FAMOUS



## Wake Up Call

100% local Arabica coffee, velvety vodka, coffee liqueur, and a hint of local sugarcane syrup, create a masterpiece adorned with delicate coffee beans. It's the perfect blend of caffeine and spirits in our unique Espresso Martini twist.

~ THB 350 ~

## 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.

~ THB 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.

~ THB 350 ~

## 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.

~ THB 350 ~

# MOCKTAIL



## Chic Soda

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

~ THB 220 ~

## Top Deck

A fusion of pineapple juice, fruity tea, a lively dash of lemon syrup-citron, the fruity sweetness of kiwi syrup, and a burst of tangy lime juice all topped with the lively fizz of ginger ale."

~ THB 220 ~

## Citrus Mint Fizz

A zingy blend of lime and lemon, gently sweetened with simple syrup and freshened up with mint to add some sparkle and we crown it with soda.

~ THB 220 ~

## Black Berry Smash

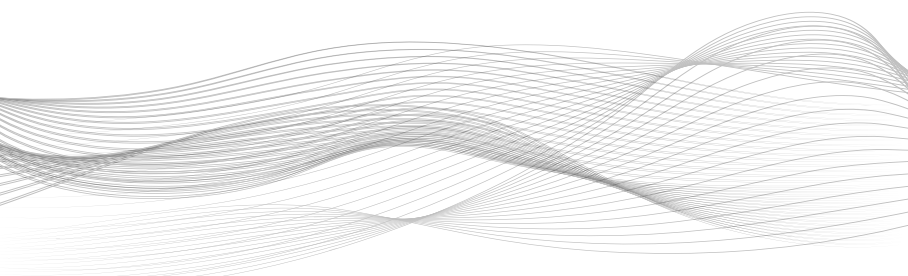
The harmony of blackberries and raspberries, sweetened with our homemade honey and rosemary syrup. A hint of zesty lime gives it the perfect kick, and it's all topped off with bubbly tonic.

~ THB 220 ~

## Yuzu Sour

Citrusy, refreshing drink, tropical flavor from kiwi & yuzu cordial, tangerine juice, pineapple juice, and lime soda

~ THB 220 ~





# BUBBLES & WINES



## Champagne

**By Bottle**

Moët & Chandon Brut, **France**

7,900

## Sparkling wine

**By Glass By Bottle**

Cape Discovery Brut, **South Africa**

310

1,500

Wolf Blass Eaglehawk Cuvée Brut,  
**Australia**

360

1,750

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

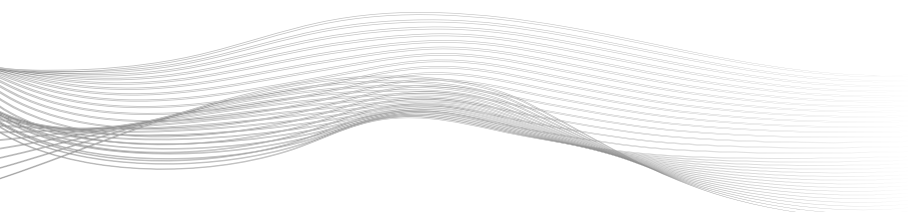
Gassier Sensations Rose,  
AOP Côteaux Varois Provence,  
**France**

440

2,150

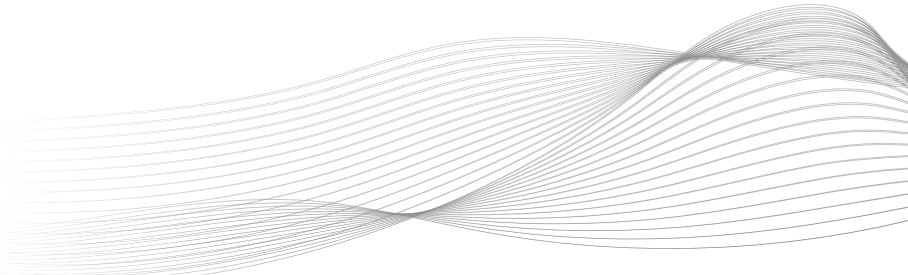
## White Wine

	By Glass	By Bottle
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



## Red Wine

	By Glass	By Bottle
Cabernet Sauvignon Chilano, <b>Chile</b>	310	1,500
Moulin de Gassac Syrah, <b>France</b>	330	1,600
Pinot Noir Wither Hill, Marlborough, <b>New Zealand</b>	330	1,600
Stonefish Merlot, <b>Australia</b>		1,600
Monsoon Valley, Shiraz, <b>Thailand</b>		2,000
Chianti DOCG, Banfi, <b>Italy</b>	440	2,150
Villa Maria, Private Bin Pinot Noir, Marlborough, <b>New Zealand</b>	500	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

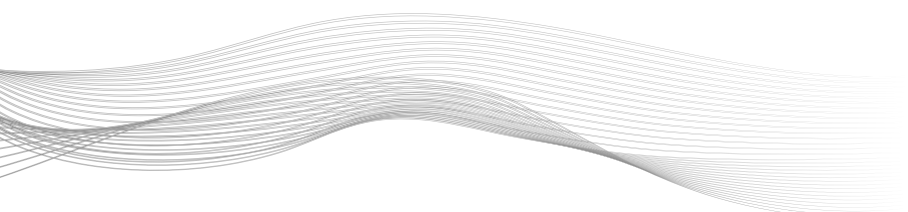


## Draught Beer

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



# 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
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 Absolut ELYX	400	5,000
Grey Goose	400	5,500
Absolut ELYX	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	250	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
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	

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# CIGARETTES



Marlboro Red	250
Marlboro Gold	250
Marlboro Menthol	250

# NON-ALCOHOL



## Soft Drink

Coca Cola	80
Coca Cola Light	80
Coca Cola Zero	80
Sprite	80
Fanta Orange	80
Schweppes Ginger Ale	80
Schweppes Tonic	80
Soda Water	80
Thai Red Bull	80
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