



Hua Hin



# Going out is overrated

Room Service Menu





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# RISE & SHINE

#### Breakfast Sets

#### Asian 490 🖛

Selection of Dim Sum, salted congee, rice or egg noodles, chicken or pork balls with fresh kale. Your choice of freshly brewed coffee, organic tea or fresh juice

#### English 490 🦛

2 eggs any style with pork sausages, crispy smoked bacon, golden fried potatoes with sticky onions, roasted tomatoes, brown cap mushrooms and baked beans. Your choice of freshly brewed coffee, premium tea or fresh juice

Kindly note that vegetarian options are available on request 🌾



Benedict 360 🖛 house baked English style potato muffin, organic spinach, smoked ham, hollandaise

> Farmer's Omelet - Your Call Whole Or White 190 Served with white toast, whole wheat toast, or whole wheat loaf

V Vegetarian

Contains pork



为 Seafood



# Cold Bites

Pulled Pork 290 🦛 "Sous vide" cooked & shredded / Asian spices / crispy pork skin Crunchy onion / polenta chips / sweet & sour apple

Shrimp Salad 325 🤧 🌽 Poached prawn / Red Thai curry mousse / little gem / thai basil / cucumber

> Tuna Crudo 340 🤧 Raw marinated tuna loin / pomegranate / lime-coconut / chili / fresh herbs / wakame

Vegetarian 🦛 Contains pork



🥗 Seafood



#### Greens

Power Poke 290 V Quinoa / tabbouleh / avocado / crunchy quail eggs / almonds / chickpeas Marinated seaweed / apple-maple dressing / flax crunches

> The Caesar 230 Classic Caesar salad with garlic croutons crispy bacon and Parmigiano flakes Add grilled chicken 120 Add grilled salmon 150 Add grilled prawns 180

🔨 Vegetarian 🦛 Contains pork 🌶 Spicy 🏺 Contains nut

All prices are quoted in Thai Baht and subject to 7% Government Tax and 10% Service Charge.

🤭 Seafood



### Hot Bites

Calamari 270 💉 🤧 Panko fried rings / smoked spicy bell pepper aioli / lime wedges

> Madras Prawns 325 \*\*\* Curry prawn / spices / herbs / coconut

Satay's Your choice of Yakitori chicken / sweet & sour cucumber 260 Miso Salmon / pickled radish 290 (Served with crispy prawn crackers)

Vegetarian 🦛 Contains pork

e Contains nut

🤭 Seafood

All prices are quoted in Thai Baht and subject to 7% Government Tax and 10% Service Charge.

🥖 Spicy



#### Go Local

#### Appetizers & Soups Rice and Curries

Tom Yam Goong 325 🧪 🤧 Traditional / prawns / spices / herbs (Served with steamed rice)

Tom Kha Gai 290 Chicken-coconut soup/galangal/chili

Yam Woon Sen Talay 325 🧪 🤧 Fresh seafood / rice noodle salad fresh green herbs chili / lime

Tod Man Pla 240 🤧 Deep fried Thai fish cakes with sweet chili sauce

Pomelo & Shrimp 325 🦈 Spicy pomelo, shrimp and Hokkaido sea scallop salad accompanied by fried shallots and ripe papaya

Yam Nua 290 🌽 Spicy beef salad tossed in sweet and sour dressing

Contains pork

Khao Pad 270 🦛 Stir fried rice / your choice of pork or chicken. Add prawns 120 🤭

Phad Kapraow 290 🌽 🦛 Wok fried spicy minced pork, chicken or beef steamed rice / fried Thai basil / fried egg Add seafood 90 🥗

Phad Cha Talay 325 🧪 🤧 Stir fried seafood with young green peppercorn

Gaeng Khiew Wan Nua 310 Slow cooked beef cheeks with green curry

Massaman Gai 290 🌹 Braised chicken thigh in Massaman curry

Noodles

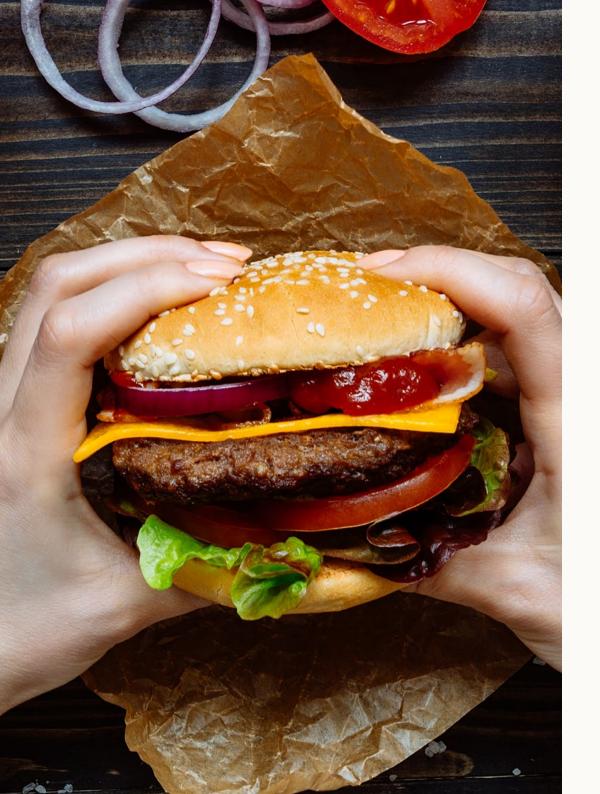
Pad Thai Goong 310 🏞 👘 Traditional Thai fried noodle with prawn wrapped in omelet

Phad See Ew Gai rue Moo 290 🦛 Stir fried flat noodles with soya sauce and your choice of chicken or pork Add seafood 90 🤭









# Comfort & All Day

XL Burger 460 🦛 Dry aged premium Gold label beef/ crispy bacon / roasted onion / little gem Tomato marmalade / Charcoal bun (Cheese & egg option) (Beyond Meat vegan option) V

Signature Flatbreads *Your choice of* Chicken Tikka 320 / Smoked Salmon 360 🤧 / Paneer 280 V

Chicken Truffle-Teriyaki 510 Sous vide ½ free range baby chicken / truffle-teriyaki glaze / bok choy / sweet potato / chili

Pork 480 🦛 Crunchy belly / sweet & sour onion / grilled radicchio / curried apple / spices

Cauliflower 390 V Roasted / cumin / curry / Romesco mousseline / almonds / bell pepper / black garlic

Seabass 490 \*\*\* Skin fried fillet / Indian yellow curry / potato / wasabi mayonnaise Black olive / pickled coriander seeds



Contains pork



🌅 Seafood

All prices are quoted in Thai Baht and subject to 7% Government Tax and 10% Service Charge.

🥖 Spicy



## For The Little Ones

Peanut Butter & Banana Sandwich 160 🌻 Served on whole wheat bread with seasonal fruit

> Chicken Noodles Soup 120 Fresh garden veggies / yellow noodles

Chicken Wings 190 Deep fried farmer's chicken wings / lemongrass

Fish & Chips 140 🤭 Crispy white fish / skin on wedges / light mayo

Banana split Super Sundae 140 Banana / vanilla ice cream / whipping cream / chocolate sauce





🤭 Seafood



# Something Sweet

Tofu Passionfruit 250 V Superlight & creamy cheesecake / black sesame / passionfruit sorbet / passionfruit glaze

Apple EVOO 270 Granny Smith structures / Extra virgin olive oil structures / extra virgin-green apple sorbet / flax galettes

> Mango Sticky Rice 180 Infused mango / sticky rice ice cream

Fresh Fruits 140  $\checkmark$ Selection of seasonal fruits / mixed berry coulis

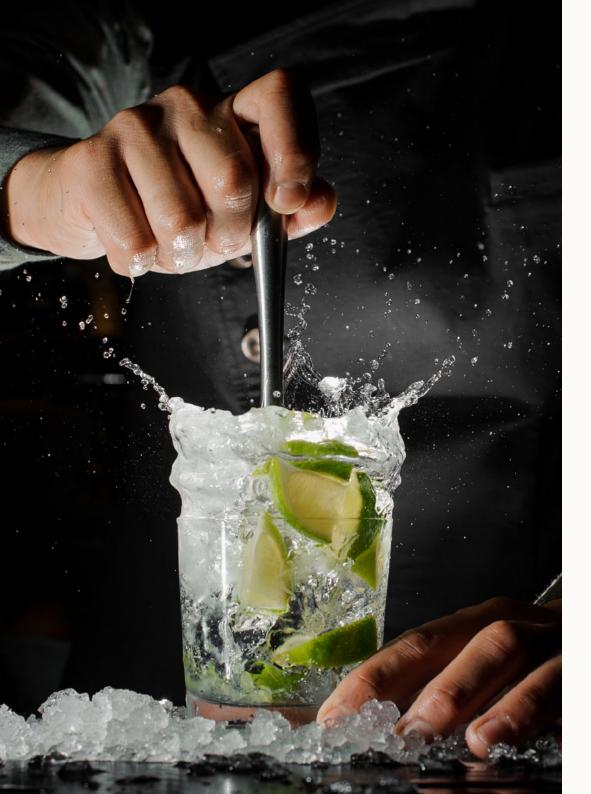
Our Apple Strudel 180 Baked phyllo dough / sour cream / apples / crème Anglaise

#### Sorbet

Your choice of Passion fruit / Strawberry / Green apple-EVOO (Served with berry coulis / whipped cream / vanilla tuille) **90 per scoop** 

#### Ice Creams

Your choice of Vanilla / Dark Chocolate (Served with whipped cream / vanilla tuille) **90 per scoop** 



Our twisted Mojito serie paired with Thailand's very own Chalong Bay Rum!

> Snow White Chalong Bay rum fresh apple homemade apple syrup classic mojito finish

**Tropic Exotic** Chalong Bay rum passion fruit pineapple homemade passion fruit syrup classic mojito finish

Berry Baby Chalong Bay rum fresh berries homemade raspberry syrup classic mojito finish

Lychee Fizz Chalong Bay rum fresh lychee homemade lychee syrup classic mojito finish

#### Beer House

Singha / Chang / Heineken 160 Asahi 180 Corona / Hoegaarden 360

#### Twisted...260 Have We Met?

Classic and pleasing recipes, like old friends, it doesn't get any better than this!

> Mai Tai 260 White & Dark rum orange curacao, orange juice pineapple juice lime juice grenadine

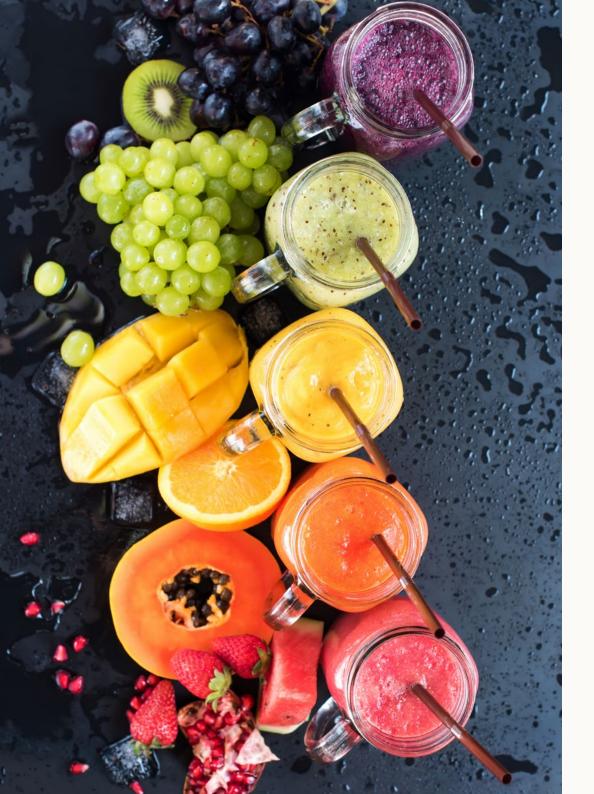
> Piña Colada 260 White rum, Malibu coconut milk, pineapple juice

> Whisky Sour 260 Jim Beam Bourbon, lime juice egg white, Angostura bitter

Negroni 440 Tanqueray gin, Martini Rosso Solerno blood orange liqueur

Moscow Mule 260 Smirnoff vodka, fresh lime ginger, ginger ale

Espresso Martini 260 Smirnoff vodka Chiang Mai espresso blend vanilla syrup



## Purity...160

Non-alcoholic creations for a perfect body & mind balance

Jasmineteani Or Tea? Dragon Pearl Organic Jasmine Green tea homemade passion fruit syrup fresh passion fruit lime juice

> Avani+ Breezer Pineapple juice homemade lychee syrup blue syrup lime juice

Raspberry Fizz Or Tea? Duke's Blues Organic Earl Grey tea homemade raspberry syrup beries lime juice

> Pineapple Ginger Lifter Fresh pineapple fresh ginger basil leaves

#### Soft drinks...90

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta Sprite, Schweppes Soda Water, Schweppes Tonic Water Schweppes Manao Soda, Schweppes Ginger Ale

Euro Red Bull 160

#### Drink Me Coconut ...140

#### Water

Local Water Mineré (60 cl) 80

Mineral Water Acqua Panna (50 cl)/(75 cl) 160/210 Perrier (33 cl)/(75 cl) 160/210 San Pellegrino (50 cl)/(75 cl) 160/210



(subject to season) Orange, pineapple, lychee, watermelon mango, lime, papaya, apple, carrot, banana

### Spirits

Apéritif Pernod, Ricard, Campari 210 Martini Dry, Martini Bianco 210 Martini Rosso 210 Fernet Blanca 250

> Whisky Local <sup>Mekhong 190</sup>

Scoth Ballantine's, J&B Rare 210 JW Red Label 210 Chivas Regal 270 JW Black Label 270 JW Blue Label 1,150

> Irish Jameson 240

Canadian Canadian Club 240

Bourbon & Tennessee Jim Beam 240 Jack Daniel's 270

> Single malt Glenmorangie 10 390 Glenfiddich 12 410 Glenfiddich 18 720

Gin Gordon's Dry, Beefeater 210 Tanqueray, Bombay Sapphire 240 Bulldog 240 Gin Mare 310 Hendricks 330 Rum Sangsom 190 Havana Club 3 yrs 210 Chalong Bay 210 Captain Morgan Dark 210 Cachaça 240

Vodka Smirnoff, Absolut 210 Ciroc 310 Belvedere, Grey Goose 330

Tequila Tres Magueyes Blanco 210 Olmeca 240 Don Julio Reposado 330

Digestif Calvados Père Magloire Fine V.S 240 Sempé Armagnac V.S.O.P 310 Martel V.S.O.P. 340 Remy Martin V.S.O.P. 340 Hennessy V.S.O.P. 340 Hennessy X.O. 1,150 Hennessy Paradis 3,100

Eau de vie Gabriel Boudier Prunes 270 Gabriel Boudier Poire Williams 330

> Grappa Gavi, Alchimista 210 Sarpa di Poli, Poli 270 Po di Poli "Pinot", Poli 410

Port wine Dow's Fine Tawny 410





#### Tea House...130

Selected premium Or Tea? Organic blends

Tiffany's Breakfast English breakfast black tea

Duke's Blues Earl Grey with corn flower tea

Dragon Pearl Jasmine Chinese green jasmine tea

Peach Monkey Pinch Oolong with peach flavor tea

> La Vie En Rose Black tea with rose

Beeeee Calm Chamomile infusion

> Tropicoco Fruit infusion

Queen Berry Fruit infusion

## Coffee Shop...130

Northern Thailand Blend Have it Hot or Iced

Espresso, Americano Caffe Latte, Cappuccino Macchiato, Mocha

> Coconut Latte 140 Frappuccino 140

> > Add a shot 20



# Wines by the glass

Sparkling Wine 7 Cascine, Prosecco 350 Extra Dry, D.O.C.G Treviso, Italy, NV

> Chandon Brut 390 Yarra Valley, Australia, NV

White Wine Stonefish, Chardonnay 390 Margaret River, Australia, 2018

Sileni, Sauvignon Blanc 395 Marlborough, New Zealand, 2018

Gentilhomme 410 Côtes Du Rhône, France, 2017

Zorzettig, Pinot Grigio 430 Friuli, Italy, 2018

Red Wine Matua, Pinot Noir 395 Marlborough, New Zealand, 2018

Gentilhomme 410 Côtes Du Rhône, France, 2017

Morgan Bay Cellar 420 Cabernet Sauvignon California, USA, 2016

Stonefish, Shiraz Reserve 470 Barossa Valley, Australia, 2017

Rosé Wine Miradou 410 Côtes de Provence, France, 2017