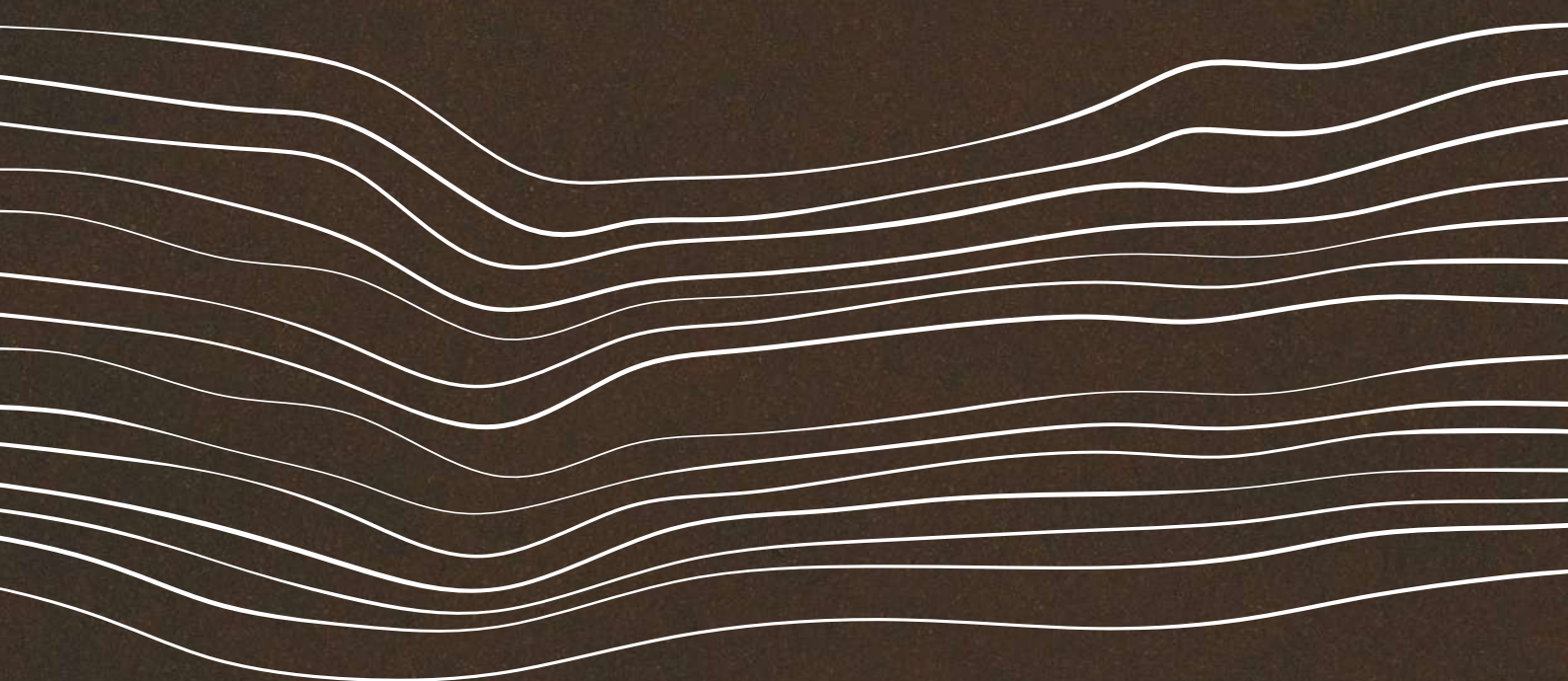


WOODS

KITCHEN & BAR

- LUNCH MENU -



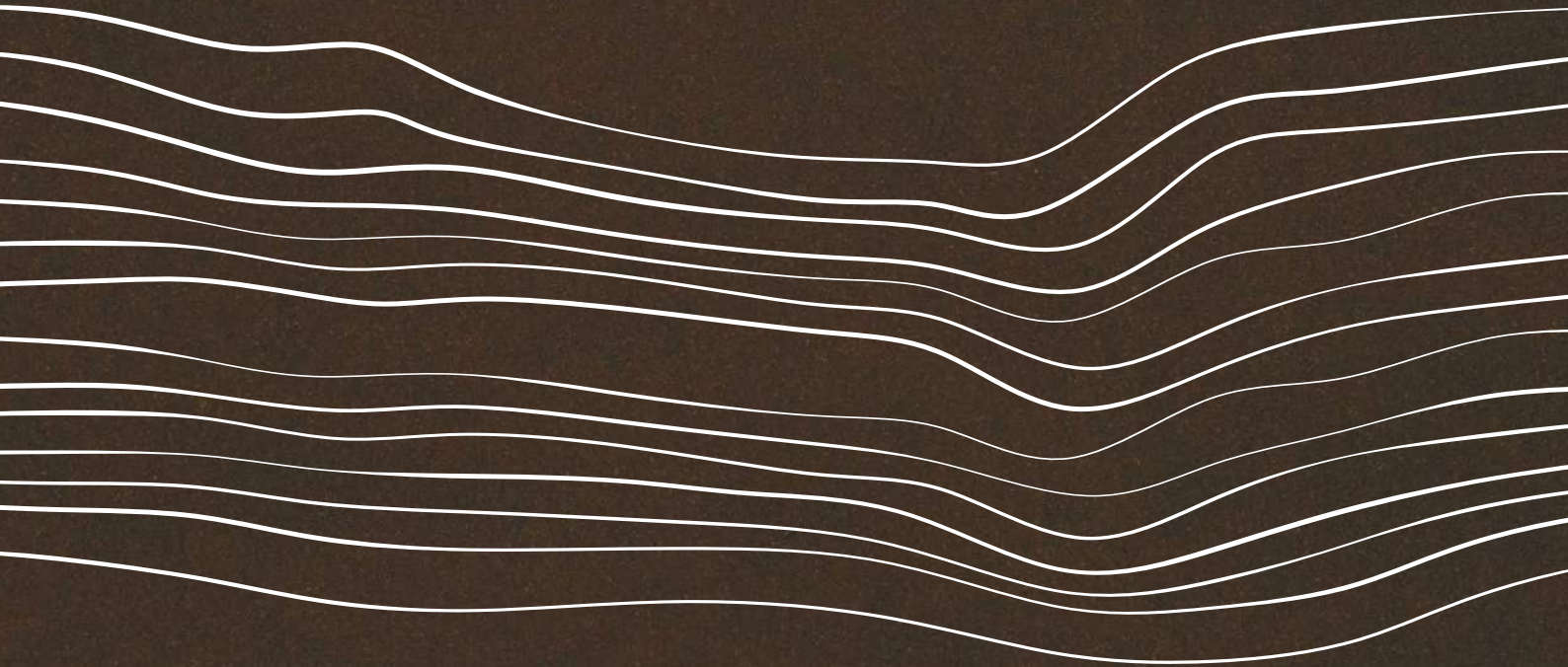
A contemporary local-inspired dining restaurant in VALA Hua Hin - Nu Chapter Hotels

849/21 Phetchkasem Road, Cha-Am, Petchburi 76120, Thailand
Tel. +66 3 270 6777 Instagram : @woodskitchen.bar

ABOUT WOODS

*"Curated creations from a decadent combination
of local produce and fine ingredients.*

*Our selection of tapas and grill, are made from
locally-sourced ingredients and products from our
onsite organic farm and local markets. We invite you to
embark on our sharing & gathering dining experience
with your families and friends, creating yet another
memorable moment."*



TO SHARE



Frito Misto (D) (SF)

รวมมิตรทะเลชุบแป้งเซโมลินาทอด
เสิร์ฟพร้อมมายองเนสมะนาวและกระเทียม

Tiger Prawns | Baby Sardine | Squid |
Lemon Aioli | Chilli

THB 340



Classic Caesar (D) (SF)

สลัดซีซาร์คลาสสิก

Romaine Lettuce | Bacon | Parmesan Cheese |
Croutons | Homemade Caesar Dressing

THB 230
Add Grilled Chicken +50
Add Grilled Tiger Prawn +90



Chip & Dips Platter (D) (N) (V)

จานติปสไตล์เม็กซิกัน
พร้อมทั้งซอสชิกเกนเจอร์

Baked Beetroot & Ricotta Cheese |
Roasted Eggplant & Grilled Tomato |
Avocado & Cashew Nuts | Crispy Tortilla

THB 320



Wild Rocket Salad (D) (N) (V) (GF)

สลัดไวลด์ร็อกเก็ตกับอัลมอนด์

Rocket | Assorted Leaves | Tomato | Almond |
Sliced Guava | Balsamic Reduction | Olive Oil |
Parmesan Cheese

THB 290



Crab & Pomelo Salad (D) (SF)

สลัดผักส้มโอกับเนื้อปูม้าราดซอสมายองเนสมะนาว

Seasonal Mixed Herbs & Leaves | Crab Meat |
Pomelo Filaments | Croutons | Lemon & Olive Oil |
Homemade Lime Mayonnaise Dressing

THB 390

(D) Contains dairy product (N) Contains nuts (SF) Contains seafood (GF) Gluten free (V) Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

MAINS

Wagyu Beef Burger With Black Garlic Mayo

เบอร์เกอร์เนื้อวากิว พร้อมกับ
ซอสมายองเนสกระเทียมดำ

Piri-Piri Chicken Wrap

ไก่ปิริปิริห่อแป้ง
ตอร์ตียาชาโรล

Rock Lobster Roll

โรลขนมปังบียอร์ชใส่กุ้งกระดาน
กับซอสมายองเนสมะนาวและไข่เค็ม

Wagyu Beef Burger With Black Garlic Mayo (D)

เบอร์เกอร์เนื้อวากิว พร้อมกับ
ซอสมายองเนสกระเทียมดำ

Wagyu Beef Patty | Homemade Brioche Bun |
Caramelized Onions | Black Garlic Mayonnaise |
Lettuce | Tomato | Cheddar Cheese

Choice of Fries or Mixed Chips

THB 520

Piri-Piri Chicken Wrap (D)(N)

ไก่ปิริปิริห่อแป้ง
ตอร์ตียาชาโรล

Homemade Charcoal Tortilla | Crispy Shallots |
Chicken Breast | Baby Romaine Lettuce |
Avocado & Cashew Nuts Spread |
Spicy Homemade Tomato Sauce

Choice of Fries or Mixed Chips

THB 320

Rock Lobster Roll (D)(SF)

โรลขนมปังบียอร์ชใส่กุ้งกระดาน
กับซอสมายองเนสมะนาวและไข่เค็ม

Petchaburi Rock Lobster | Salted Egg |
Lime Mayonnaise | Homemade Brioche Bun

Choice of Fries or Mixed Chips

THB 450

(D) Contains dairy product (N) Contains nuts (SF) Contains seafood (GF) Gluten free (V) Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

MAINS

Chicken
Quesadilla
คาชาดิลย่าไก่

Orecchiette With
Broccoli & Chilli

เส้นออเรตตีเต้ ผัด
ซอสบลิ๊อคโคลี่และพริกแห้ง
กับมีทบอลเนื้อจก

T&T Pasta

พาสต้าผัดซอสมะเขือเทศ
ไวน์ขาวกับกุ้งลายเสือ

T&T Pasta (D)(SF)

พาสต้าผัดซอสมะเขือเทศ
ไวน์ขาวกับกุ้งลายเสือ

Tiger Prawns | Homemade Tomato
& White Wine Sauce | Parmesan Cheese |
Choice of Fusilli or Spaghetti

THB 350

Chicken Quesadilla (D)

คาชาดิลย่าไก่

Chicken Thigh | Capsicum | Onion |
Tomato | Mozzarella Cheese | Sour Cream |
Tomato Salsa

THB 320

Orecchiette With Broccoli & Chilli (D)

เส้นออเรตตีเต้ ผัดซอสบลิ๊อคโคลี่
และพริกแห้งกับมีทบอลเนื้อจก

Orecchiette | Broccoli Puree |
Wagyu Meatball | Baby Spinach |
Parmesan Cheese

THB 320

(D) Contains dairy product (N) Contains nuts (SF) Contains seafood (GF) Gluten free (V) Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

Peek Gai Tod

ปีกทอด



Phad Thai Goong

ผัดไทยกุ้งสด



Somtorn Goong

ส้มตำกุ้งสด



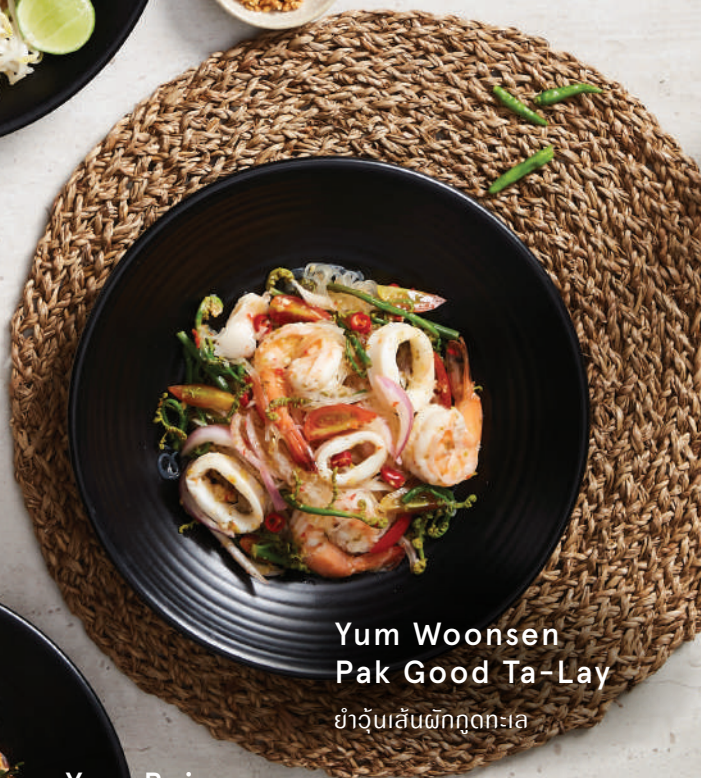
Khao Phad Kaprow

ข้าวผัดกะเพราหมู



Khao Phad Pu

ข้าวผัดปูไข่ชั้น



**Yum Woonsen
Pak Good Ta-Lay**

ยำวุ้นเส้นผักกูดทะเล



**Yum Bai
Cha - Kram**

ยำใบชะครามกุ้งสด

THAI COMFORT FOOD

"Sam Sahai"

Trio Platter (N) (SF) (D)

สามสหาย

Chicken or Pork Satay |
Prawn Spring Rolls | Fish Cake

THB 310

Peek Gai Tod

ปีกไก่ทอด

Deep Fried Chicken Wings |
Tamarind & Chilli Dipping

THB 230

Somtum Goong (N) (SF) (GF)

ส้มตำกุ้งสด

Green Papaya | Prawns | Chilli |
Long Bean | Cherry Tomato | Dried Shrimp

THB 290

Yum Woonsen

Pak Good Ta-Lay (SF)

ยำวุ้นเส้นผักกูดทะเล

Paco Fern | Glass Noodle | Prawns |
Squid | Our Farm Mushrooms | Shallot

THB 290

Yum Bai Cha - Kram (D) (SF) (GF)

ยำใบชะครามกุ้งสด

Seabites Leaves | Prawns | Minced Pork |
Deep Fried Shallot | Lime |
Coconut Milk & Chili Paste | Boiled Egg

THB 290

Khao Phad Pu (D) (SF) (GF)

ข้าวผัดปูไข่ชั้น

Jasmine Rice | Egg | Crab Meat |
Spring Onion

THB 320

Khao Phad Char Ta-Lay (SF) (D)

ข้าวผัดจ๋าทะเลเดือด

Prawn | Squid | Seabass | Chilli |
Kaffir Lime Leaves | Young Peppercorn

THB 350

Khao Phad Kaprow (D)

ข้าวผัดกะเพรา

Thai Holy Basil | Chilli | Fried Egg |
Jasmine Rice |

Chicken / Pork THB 260

Seafood THB 310

Australian Beef THB 310

(D) Contains dairy product (N) Contains nuts (SF) Contains seafood (GF) Gluten free (V) Vegetarian option is available

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Taste of VALA (SF)(N)

แกงปูใบชะพลูเสิร์ฟคู่กับขนมจีน
และทอดมันปลา

Fermented Rice Noodles | Yellow Crab Curry |
Fish Cake | Assorted Garden Vegetables

THB 420

Phad Thai Goong (N)(SF)(GF)(D)

ผัดไทกุ้งสด

Prawns | Rice Noodle | Peanut | Tofu |
Tamarind Sauce

THB 290

Tom Yum Goong Nam Khon (SF)(GF)

ต้มยำกุ้งน้ำข้น

Prawn | Straw Mushroom | Lemongrass |
Kaffir Lime Leaves | Chilli Paste | Coconut Milk

THB 350

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A TASTE OF ITALY

TORTILLA PIZZA

Bruschetta (D) (V)

บรูสเกตมะเขือเทศ

French Bread | Tomato | Mozzarella |
Onion | Shallot | Parsley | Basil Leaves

THB 290

Salmon Crostini (SF) (N) (D)

ครอสตินี่แซลมอน

Farmer Bread | Smoked Salmon |
Avocado & Cashew Nuts Spread |
Cream Cheese | Chives | Dill

THB 310

Pasta Your Liking THB 270

พาสต้า

Step 1 : Choose your pasta
Spaghetti, Penne or Fusili

Step 2 : Choose your sauce
Pesto, Tomato, Aglio e Olio or Cream

Step 3 : Add on

Assorted Vegetable	THB 40
Grilled Chicken or Bacon	THB 50
Clams	THB 60
Tiger Prawn	THB 80
Seafood	THB 120

Magherita (D) (V)

มาร์การิตา

Mozzarella | Parmesan | Basil | Tomato

THB 250

4 Cheese (D) (V)

ชีส 4 หน้า

Mozzarella | Cheddar | Edam |
Parmesan Cheese

THB 270

Pepperoni (D)

เปปเปอร์นี

Mozzarella | Parmesan | Pepperoni |
Basil | Tomato Paste | Chilli Oil

THB 270

Truffle (D) (V)

เห็ดทรัฟเฟิล

Mozzarella | Parmesan | Taleggio |
Truffle | Truffle Oil

THB 290

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DESSERT



Rosemary Panna Cotta (D) (GF)

แพนนาคอตตำโรสแมรี่กับซอร์เบทมะม่วง

Panna Cotta | Lime & Rosemary Granita | Mango Sorbet

THB 290



Pineapple Carpaccio (D) (V) (GF)

สับปะรดคาร์ปาซโซ

Thin Sliced Prachup Pineapple | Lime Mousse |
Coconut Ice Cream | Pink Peppercorn | Zested Lemon

THB 290



Chocolate Lava (D) (V)

ช็อกโกแลตลาวา

Crumble | Vanilla Ice Cream

THB 290



Churros (D) (V)

ซูโรส

Traditional Churros with Chocolate Sauce

THB 270

Seasonal Fruit (V) (GF)

ผลไม้รวม

THB 200

Daily Ice Cream & Sorbet (D) (V) (GF)

ไอศกรีม & ซอร์เบท

Please ask our staff for the current offering

THB 80

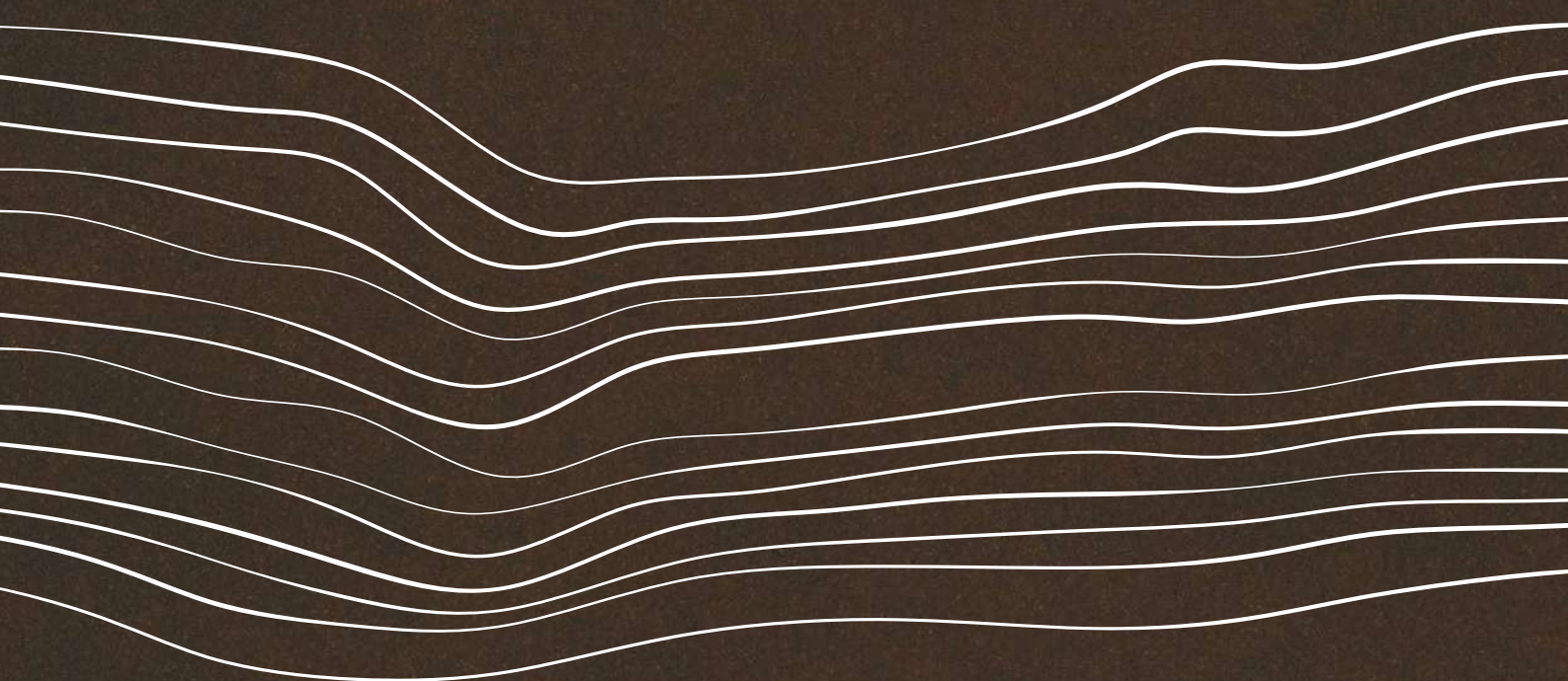
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WOODS

KITCHEN & BAR

- DINNER MENU -



A contemporary local-inspired dining restaurant in VALA Hua Hin - Nu Chapter Hotels

849/21 Phetchkasem Road, Cha-Am, Petchburi 76120, Thailand
Tel. +66 3 270 6777 Instagram : @woodskitchen.bar



MENU CO-CREATED BY

Portuguese-born, Chef Nelson Amorim.

A Chef Prodigy, Nelson, was the opening Head Chef at Casa Lisboa restaurant in Hong Kong where, in 2 years he made it the city's top Portuguese restaurant. Wanting to broaden his skills in other cuisines, he moved on to work for 3 Michelin-star chef Umberto Bambana at 8½ otto e Mezzo BOMBANA in Macau. Currently, Nelson is a Chef-Partner at one of Bangkok's top fine dining restaurants, il FUMO."

il FUMO

TAPAS BOARD

THB 890

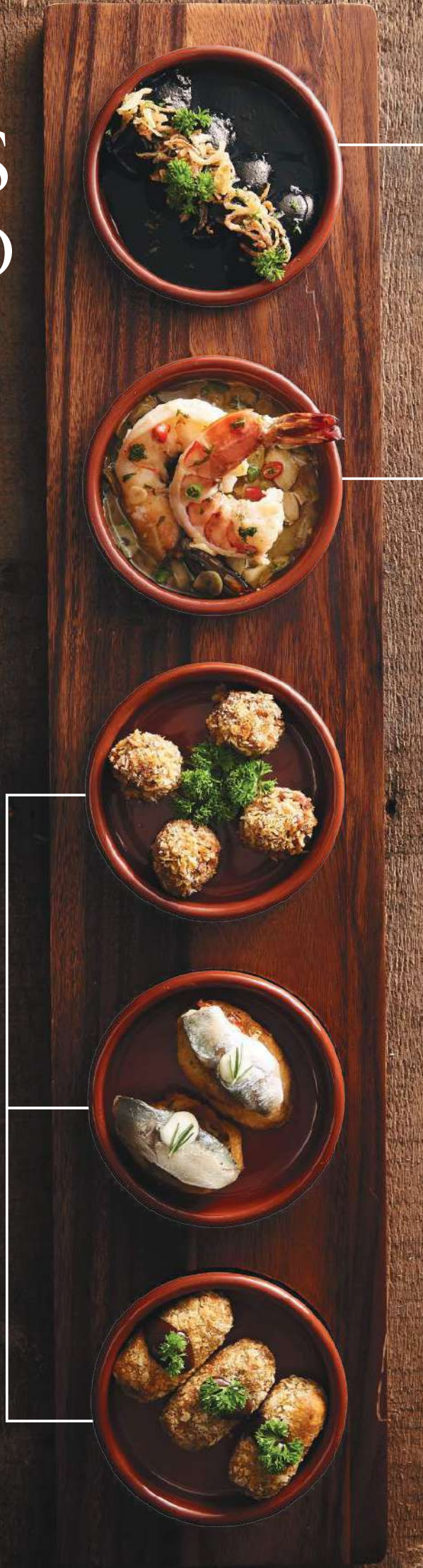
1 x Your choice of meat
1 x Your choice of seafood
3 x Chef's choice

CHEF'S CHOICE TAPAS

LET US CAREFULLY
CHOOSE ONE OF OUR
SIGNATURE TAPAS
FOR YOU

PICK 2
OF YOUR
FAVOURITES!

FLIP THE PAGE
TO SEE YOUR
SELECTIONS



TAPAS

1. OSSOBUCO CROQUETTES

THB 290

เนื้อบ่องวัวตุ๋นซุบเกล็ดขนมปังทอด เสิร์ฟกับซอสมายองเนสกระเทียมดำ

(D)

Stewed Ossobuco | Béchamel Sauce | Japanese Bread Crumbs
Black Garlic Mayonnaise

2. CURED HAM

THB 290

เคียวร์แฮมรวม

Chef's Choice Cured Ham

3. ANCHOVIES

THB 220

ปลาทูตัวเล็ก วางบนหอม มะเขือเทศ และขนมปัง

(D)

(SF)

Local Anchovies | Bread | Sautéed Leeks | Sun Dried Tomatoes

SIGNATURE

1

3

Anchovies, tiny saltwater fish, rich in vitamins E, D, B and in minerals such as calcium and selenium

ปลาทูตัวเล็ก จากทะเลอะอ่า
ที่อุดมไปด้วยแคลเซียมและวิตามิน

SIGNATURE

4

2

4. SPANISH BREAKFAST

THB 220

อาหารเช้าสเปน ไส้ทอด เบคอนกรอบ ไข่คนกระเทียม ซอสพริกมะเขือเทศ

(GF)

Deep Fried Potatoes | Crispy Bacon | Quail Eggs
Homemade Spicy Tomato Sauce**5. GARLIC & CHILLI TIGER PRAWN**

THB 320

กุ้งลายเสือคั่วพริกกระเทียม

(SF) (GF)

Sautéed Crunchy Tiger Prawns | Garlic | Chilli | Coriander | Parsley

6. STUFFED BABY SQUID WITH SQUID INK SAUCE

THB 290

หมึกลายขดใส่กุ้ง ราดซอสหมึกดำ

(N) (SF)

"Muek Sai" Baby Squid | Prawn Filling | Cashew Nut | Crispy Shallot
Parsley | Homemade Squid Ink Sauce**7. STEWED PORK CHEEK WITH RAISINS**

THB 290

แก้มหมูตุ๋นพร้อมกับลูกเกดและซอสมะเขือเทศ

(GF)

Slow Stewed Pork Cheek | Raisins | Homemade Tomato Sauce

8. PICA-PAU

THB 320

เนื้อวัวคั้นเต้าหู้ผัดคลุกเคล้ากับหัวหอมและผักดอง

(GF)

Beef Cubes | Onion | Mustard | Pickles | Black Olive

9. STUFFED MUSHROOMS WITH CHORIZO

THB 220

เห็ดชิตาเคะกับไส้กรอกโชริโซชุบเกล็ดขนมปัง

(D)

Shitake | Chorizo | Eggplant | Bread Crumbs

5

SIGNATURE

Giant juicy **Tiger Prawns**
sourced by local Cha-Am
fishermenกุ้งลายเสือ ตัวโต เนื้อแน่น หวานสด
ส่งตรงจากชาวประมงชะอำ

6

SIGNATURE

Muek Sai or Pulpo in Spanish;
scrumptious and freshly-catched
octopus from Cha-Am bay
หมึกลาย ขนวดโตๆ เนื้อดี สดจากทะเลชะอำ

7

8

9

(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

STARTER



SIGNATURE

GRILLED ROCK LOBSTER

กุ้งกระดาดย่าง

(D) (GF) (SF)

Phetchaburi Rock lobster
Crab Meat & Saffron Sauce
Mixed Salad
Vinaigrette

THB 410



SIGNATURE

Sweet and briny **Blue Crab** meat,
fresh from Crab Pulling Bridge,
Northern Cha-Am beach

ปูม้า เนื้อแน่น หวาน สดจากสะพานปูชัก หาดชะอำเหนือ

CRAB & POMELO SALAD

สลัดผัก สัมผัสกับเนื้อปูม้า

(D) (SF)

Seasonal Mixed Herbs & Leaves | Crab Meat | Pomelo Filaments
Croutons | Lemon & Olive Oil | Homemade Lime Mayonaisse Dressing

THB 390



WILD ROCKET SALAD

สลัดไวลด์ ร็อคเก็ต

(D) (N) (V) (GF)

Rocket | Assorted Leaves | Tomato | Almond | Sliced Guava
Balsamic Reduction | Olive Oil | Parmesan Cheese

THB 290

(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

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SOUP



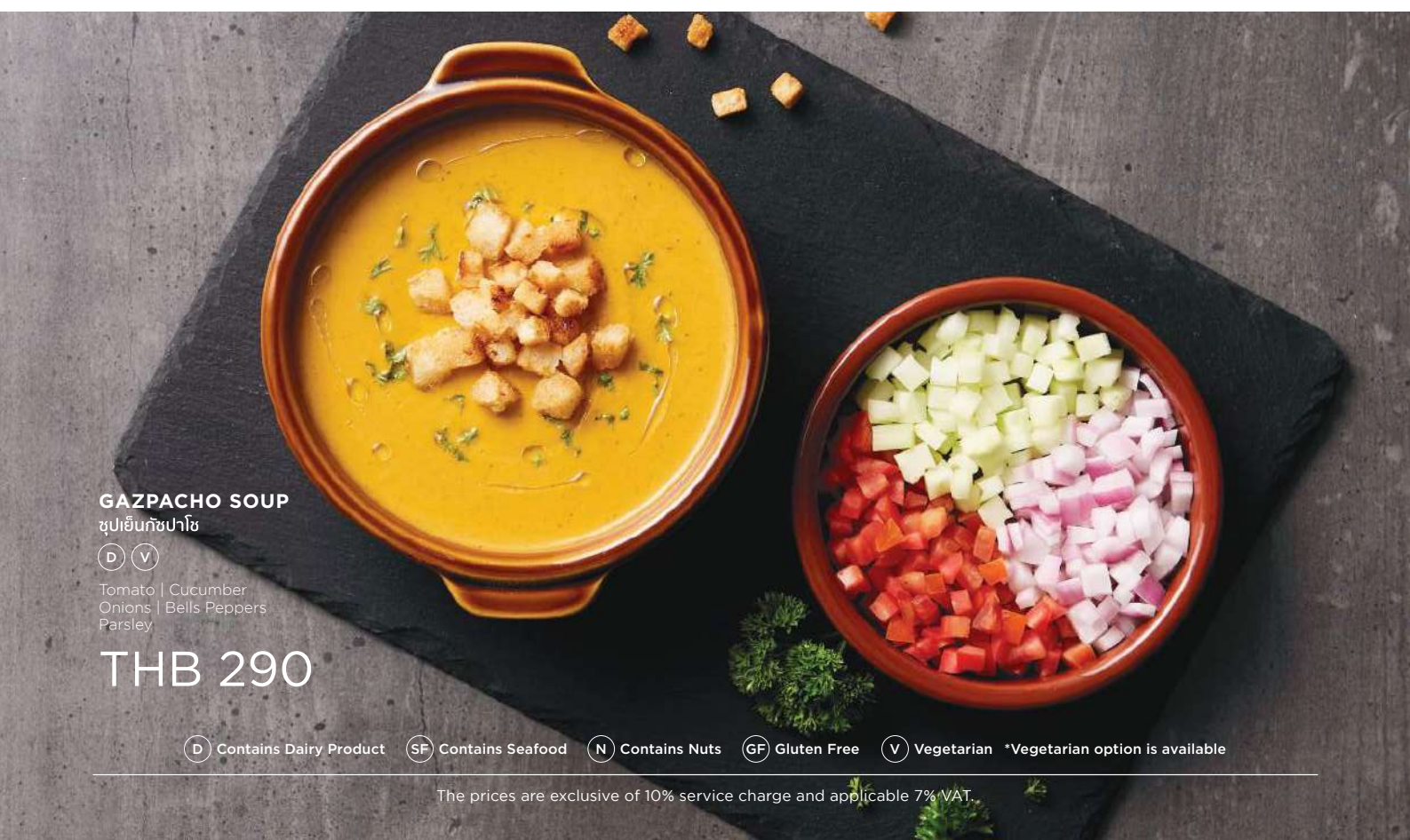
SEAFOOD SOUP

ซูปรทะเล

(D) (GF) (SF)

Seabass | Tiger Prawn | Baby Squid | Clams
Mussels | Prawn Bisque | Homemade Brioche

THB 410



GAZPACHO SOUP

ซูปรเย็นก๊วยปาโช

(D) (V)

Tomato | Cucumber
Onions | Bells Peppers
Parsley

THB 290

(D) Contains Dairy Product

(SF) Contains Seafood

(N) Contains Nuts

(GF) Gluten Free

(V) Vegetarian

*Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

MAIN



WAGYU BEEF STRIPLOIN

เนื้อสันนอกวากิว

(D) (GF)

Wagyu Beef Striploin- 350g | Quail Egg
Beef Jus | Garlic Mayo Sauce
Thai Twisted Chimichurri Sauce | Fries

THB 1,350

SIGNATURE

(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

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PIRI-PIRI CHICKEN

ไก่ย่างพริ พริ

(D) (GF)

Klong Pai Farm Chicken Breast | Pumpkin Puree | Roasted Garlic
Grilled Zucchini | Grilled Pumpkin

THB 480



SEABASS & SEAFOOD CASSOULET

ปลากระพงย่างและซีฟู้ดคาสซูเลต์

(GF) (SF)

Seabass Fillet | Seafood Cassoulet | Tomato | Chopped Coriander
Candied Lemon | Sautéed Asparagus

THB 480



LAMB CHOPS WITH EGGPLANT & MUSHROOM BARLEY

เนื้อซี่โครงแกะย่าง พร้อมกับมะเขือและข้าวบาร์เลย์

(D) (GF)

Pan-Seared Lamb Chops | Eggplant Puree | Butter & Garlic
Rosemary | Barley | Roasted Baby Eggplant

THB 890



SEAFOOD PAELLA

ปาเอญ่าทะเล

(D) (GF) (SF)

Rock Lobster | Clams | White Prawn | Black Mussels | Rice | Coriander

* Recommended for two

* Allow 25 minutes cooking time

THB 1,150

CATCH OF THE DAY

เมนูพิเศษประจำวัน

(GF) (SF)

Grilled Boneless Whole Fish | Chopped Onion & Parsley | Tomato

* Recommended for two

THB 780

(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

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DESSERT

QUINDIM

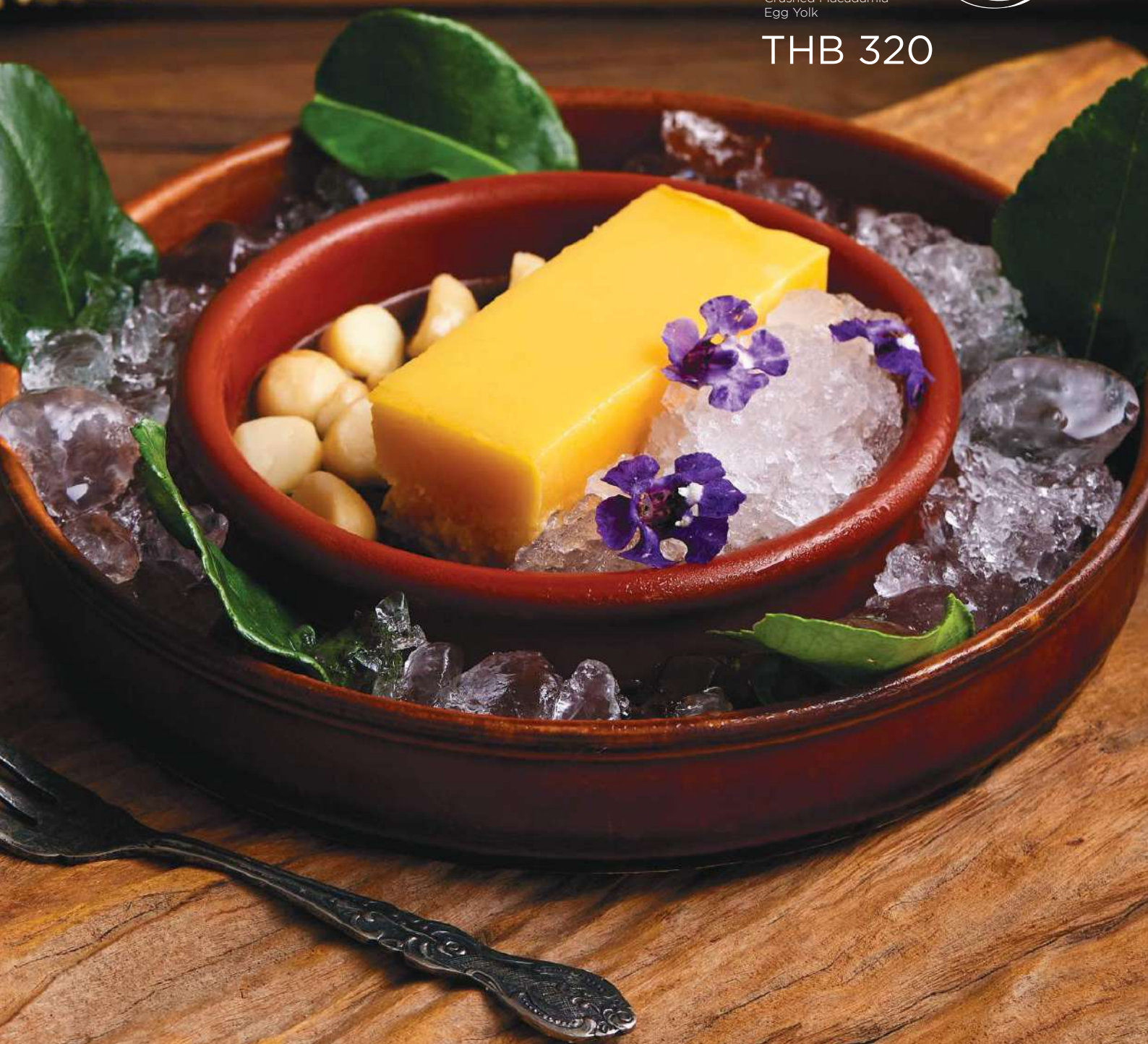
ควินดิม

(D) (V) (N) (GF)

Salted Caramel
Coconut Water Granita
Crushed Macadamia
Egg Yolk

SIGNATURE

THB 320



(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

PINEAPPLE CARPACCIO

สับปะรดคาร์ปaccio

(D) (V) (GF)

Thin Sliced Prachuap Pineapple | Lime Mousse
Coconut Ice Cream | Pink Peppercorn | Zested Lemon

THB 290

SIGNATURE

The famous Prachuap Khiri Khan **Pineapple**
สับปะรดหวานอร่อยจากจังหวัดประจวบคีรีขันธ์
แหล่งเพาะปลูกที่ใหญ่ที่สุดในประเทศไทย



RABANADA

ราบานาดา

(D) (V)

Caramelized Brioche | Tangerine Creme Anglaise
Tangerine Filaments | Mint | Vanilla Ice Cream

THB 320



CHOCOLATE LAVA

ช็อกโกแลตลาวา

(D) (V)

Crumble | Vanilla Ice Cream

THB 290



CHURROS

ซูโรส

(D) (V)

Traditional Churros with Chocolate Sauce

THB 270

SEASONAL FRUIT

ผลไม้สด

(V) (GF)

THB 200

DAILY ICE CREAM & SORBET

ไอศกรีม & ซอร์เบต

(D) (V) (GF)

Please ask our staff for the current offering

THB 80

(D) Contains Dairy Product (SF) Contains Seafood (N) Contains Nuts (GF) Gluten Free (V) Vegetarian *Vegetarian option is available

The prices are exclusive of 10% service charge and applicable 7% VAT.

DRINKS
&
MORE

- SIGNATURE COCKTAILS -



OUR STORY

Everyone has their version of a story about this familiar seaside town; a memory that is passed down for generations, a summertime nostalgia, or a place where a love story begins.

We at VALA humbly cherish these lush memories and we want to reflect them onto our creations. Our signature cocktails are inspired and crafted by local stories and elements using modern techniques in collaboration with our partner, the famous VESPER BAR Bangkok, ranked #11 of the best 50 bars in Asia.

Please advise us if you have any allergies.



P&G

Tanqueray London Dry Gin |
Clarified Pineapple Juice & Pandan Tea |
Vanilla Syrup | Sparkling Wine

Clean & Light
THB 370



* The prices are exclusive of 10% service charge and applicable 7% VAT.



Rosella

Bianco Vermouth | Rosella Syrup |
Orange Blossom Water | Sparkling Wine | Soda

Dry & Refreshing

THB 390

* The prices are exclusive of 10% service charge and applicable 7% VAT.

Banana Iced Tea

Phraya Elements Rum | Clarified Coke & Banana in Oolong Tea Syrup |
Angostura Bitters | Lime Juice

Balance & Aromatic

THB 320



* The prices are exclusive of 10% service charge and applicable 7% VAT.

Lychee in the bottle

Vodka | Campari | Clarified Milk Punch Lychee | White Wine | Extra Dry Vermouth

Sweet & Elegant

THB 370



* The prices are exclusive of 10% service charge and applicable 7% VAT.

Mango & Spices

Homemade Infused Galangal &
Ginger Tequila | P-O-M Syrup |
Bianco Vermouth | Palmyra Syrup |
Lime Juice | Homemade
Coconut Foam

Citrus & Zingy

THB 390



* The prices are exclusive of 10% service charge and applicable 7% VAT.

Coffee & Palmyra

Homemade Coffee Beans Infused Tequila | Palmyra
Syrup | Palmyra Juice | Egg White | Lemon Juice

Rich, Tropical & Tiki
THB 370



* The prices are exclusive of 10% service charge and applicable 7% VAT.

Lost in the woods

Homemade Chrysanthemum
& Mint Gin | Apple Juice |
Lemon Juice | Basil | Egg White

Aromatic & Complex
THB 390



* The prices are exclusive of 10% service charge and applicable 7% VAT.

Burnt Coconut

Phraya Elements Rum | Alipus San Luis Mezcal |
Homemade Cashew Nuts Cream | Coconut &
Lemongrass Tea | Fragrant Coconut Water

Rich, Tropical & Tiki
THB 320



CLASSIC TWIST

PIMM'S NO.1 CUP

Pimm No.1 Cup |
Lemon Juice |
Sugar Sweetness |
Sprite
THB 300

TOMMY'S MARGARITA

Blanco Tequila |
Lime Juice | Palm Sugar
Syrup | Agave Sweetness
THB 300



GIN COOLER

Gordon's Gin |
Lime Juice |
Sugar Sweetness |
Mint | Soda Water
THB 300

PASSION- FRUIT MOJITO

White Rum |
Passionfruit Juice |
Lime Juice |
Vanilla Syrup |
Mint | Soda Water
THB 320

PINA COLADA

Phraya Elements Rum |
Fresh Pineapple |
Pineapple Juice |
Coconut Cream |
Palm Sugar Syrup
THB 300



APEROL SPRITZ

Aperol | Prosecco |
Soda Water
THB 370

CAPE CODDER

Citrus Infused Smirnoff
Vodka | Cranberry Juice |
Lime Juice | Elderflower
Sweetness
THB 320

STRAWBERRY SMASH

Bourbon Whiskey |
Strawberry Puree |
Lemon Juice | Sugar
Sweetness | Mint
THB 340

MAI TAI

Phraya Elements Rum |
Lime Juice | Orange Juice |
Almond Sweetness |
Angostura Bitters
THB 300

BEE'S KNEES

Gordon's Gin |
Lemon Juice |
Honey Water
THB 320

MAID IN CUBA

White Rum |
Absinthe | Cucumber |
Mint Leaves | Lime Juice |
Sugar Syrup
THB 320

CLASSIC COCKTAIL

THB 290 - THB 370

Please ask your server for your
favorite

Lychee & Mint Iced Tea

Lychee Juice | Lychee | Mint |
Lemon Juice | Earl Grey Tea

THB 220

The Bossa nova

Lychee | Orange Juice |
Apple | Cucumber |
Lime Juice

THB 250

Homemade Ginger Beer

Ginger Syrup | Lemon Juice |
P-O-M Syrup | Ginger Ale

THB 250

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Vala's Iced Coffee

Fresh Brewed Coffee Mixed with Coconut Milk and Topped with Homemade Coconut Foam. Served with Homemade Coffee & Palmyra Syrup.

THB 220



FRESHLY BREWED COFFEE

HOT

Americano, Espresso	120
Café Latte, Cappuccino	150
Matcha, Hot Chocolate	150

COLD

Iced Americano, Lemon Iced Tea	150
Frappé, Iced Chocolate	170
Thai Iced Milk Tea	170

ADD FLAVOR

Vanilla, Caramel, Hazelnut	20
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PREMIUM TEA SELECTION

BLACK TEA

English Breakfast, Earl Grey	120
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GREEN TEA & HERBAL TEA

Jasmine Green Tea, Chamomile, Fresh Mint Tea	120
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V SIGNATURE

INFUSED

Blooming Flower Tea, Homemade Dehydrated Fruit Tea	220
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FRESH JUICE

Young Coconut	150
Palm Sugar	150
Orange	120
Pineapple	120
Watermelon	120

HEARTY SMOOTHIES

MANA - MANGO 250

Mango | Passion Fruit |
Almond Milk | Coconut Flakes |
Almond

CLASSIC SMOOTIES AND MILKSHAKE

Ask your server for your favorite	190
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CLASSIC MOCKTAIL

Lemon Mint, Virgin Mojito, Virgin Colada, Virgin Bloody, Fruit Punch	220
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SOFT DRINK

Imported Red Bull	120
Coke, Coke Light, Fanta Orange	90
Sprite, Tonic Water, Ginger Ale	90
Soda Water	90

WATER

	500ml.	750 ml.
Acqua Panna	180	220
San Pellegrino	180	220
Crystal Water	90	

BOTTLED BEERS

Heineken	270
Corona Extra	270
Stella Artois	270
Tiger	170
Chang	160
Singha	160
Moose Cider Apple	160

DRAFT BEERS

	1/2 Pint	Pint
Singha	170	290

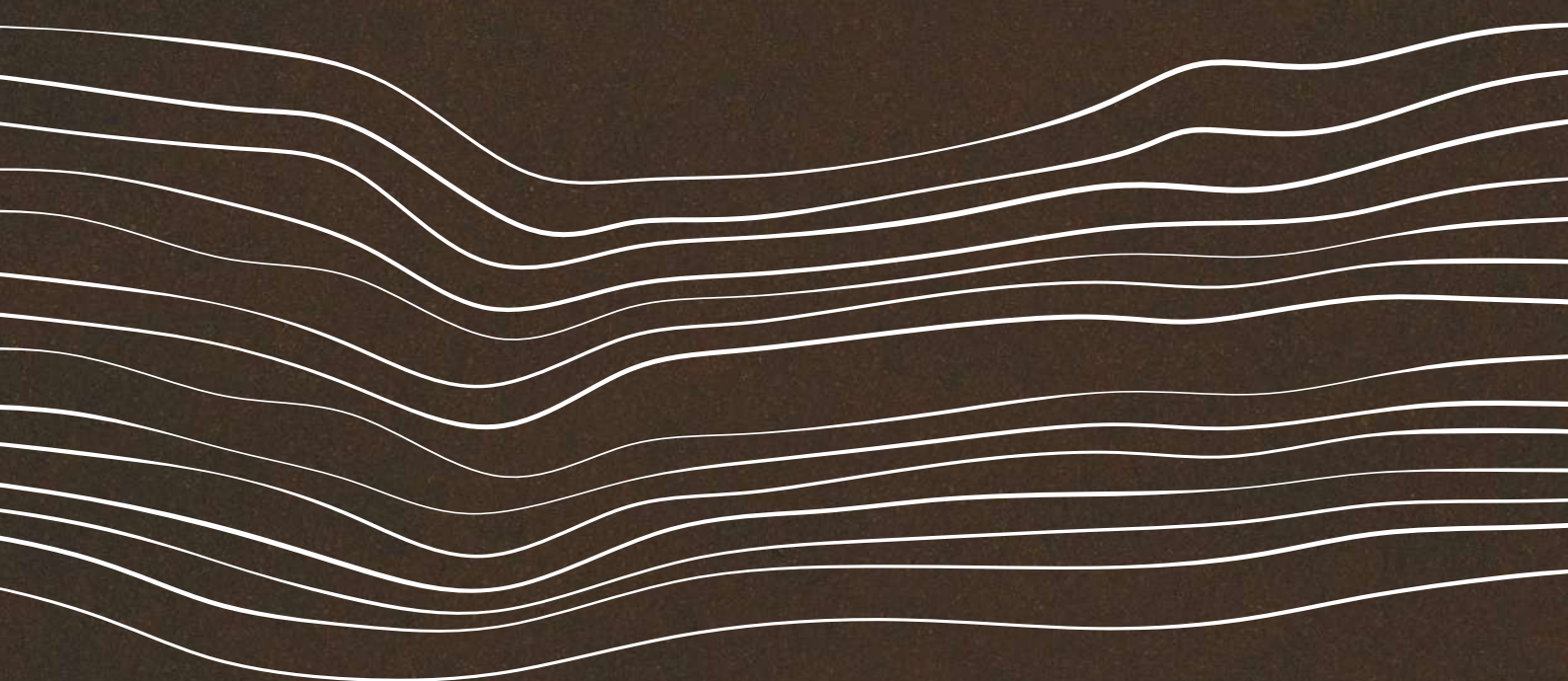
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WOODS

KITCHEN & BAR

- BEVERAGE LISTS -



A contemporary local-inspired dining restaurant in VALA Hua Hin - Nu Chapter Hotels

849/21 Phetchkasem Road, Cha-Am, Petchburi 76120, Thailand
Tel. +66 3 270 6777 Instagram : @woodskitchen.bar

WOODS

KITCHEN & BAR

BEVERAGE LIST

WHISKEY	45ML.	VODKA	45ML.
Glenfiddich 12 YO	370	Belvedere, Grey Goose	350
Johnnie Walker Gold Label	370	Stolichnaya, Ketel One	250
Glenmorangie Original 10 YO	350	Smirnoff	220
Wild Turkey 81 Proof	300		
Johnnie Walker Black Label	300	APERITIFS	45ML.
Chivas Regal 12 YO	300	Fernet Branca	270
Jim Beam, Jack Daniel's	260	Aperol, Campari Bitter, Pimm's No.1	220
Monkey Shoulder	250	Pernod, Ricard, Martini Bianco	
Ballentine's Finest, Jameson	230	Martini Rosso	
RUM	45ML.	DIGESTIF	45ML.
Diplomatico Reserva Exclusiva	350	Hennessy V.S.O.P	500
Bacardi Superior White Rum	230	Hennessy V.S	300
Bacardi Carta Oro Superior Gold Rum	230		
Captain Morgan's Spiced	220	LIQUEURS	45ML.
Phraya Elements, Mekhong,	220	La Fée	420
Chalong Bay		Kahlúa, Baileys Original, Tia Maria,	270
		D.O.M Bénédictine, Drambuie,	
TEQUILA	45ML.	Frangelico, Cherry Heering,	
Alipus San Luis Mezcal	350	Grand Marnier Cordon Rouge	
Se Busca Joven Mezcal	300	Malibu, Cointreau, Cana Rio,	220
Patron XO Café	290	Jägermeister, Disaronno, Sambuca	
Sierra, Jose Cuervo Gold	250		
Jose Cuervo Silver	220	FORTIFIED WINE	45ML.
		Tio Pepe	270
GIN	45ML.		
Hendrick's	350		
Tanqueray No.10	270		
Bombay Sapphire	250		
Gordon's Pink	230		
Gordon's, Beefeater	220		

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