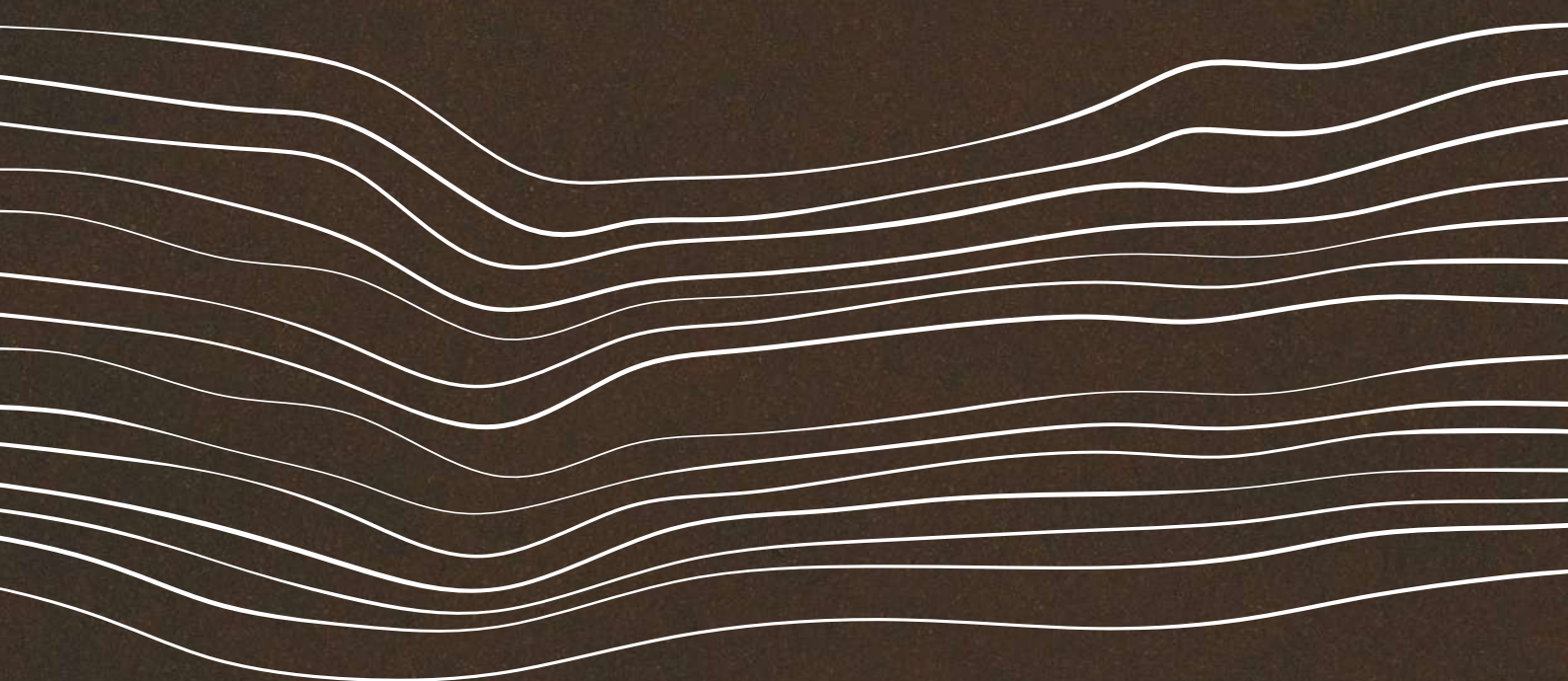


# WOODS

KITCHEN & BAR

- LUNCH MENU -



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

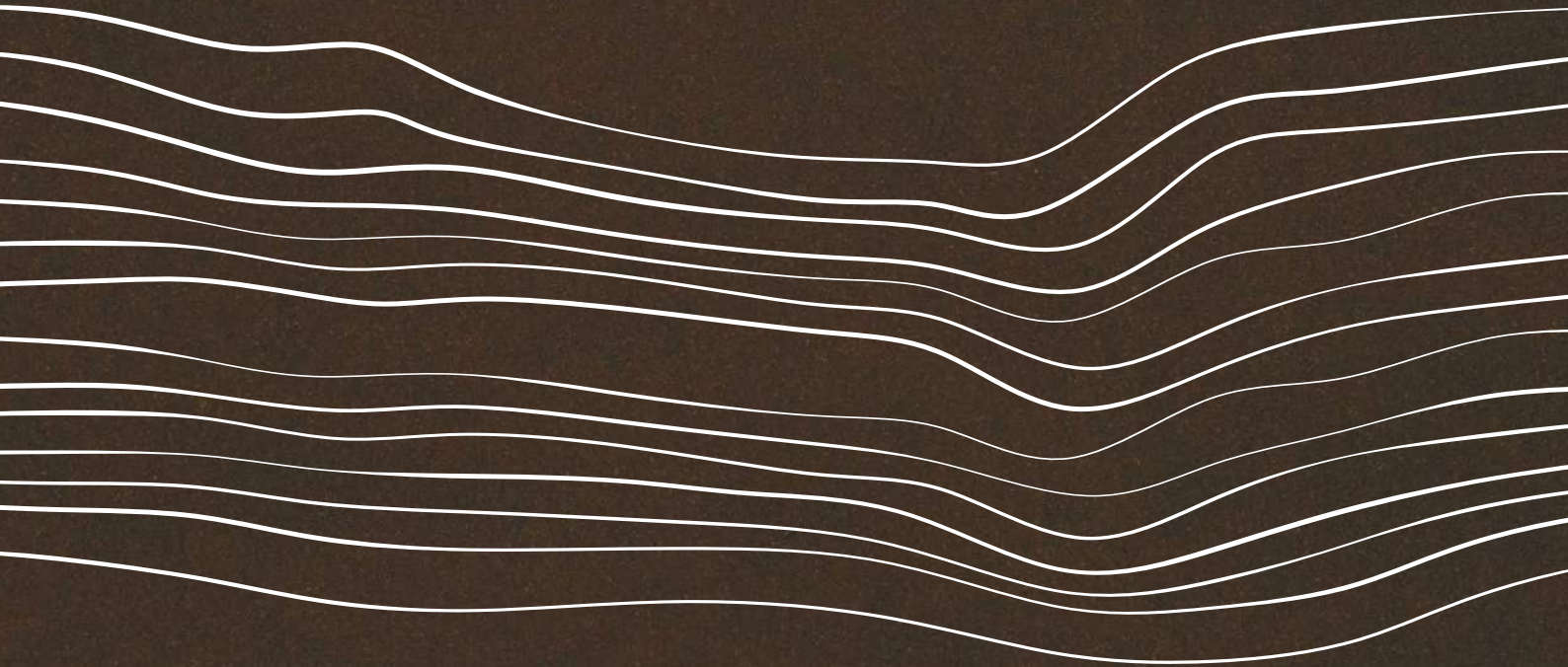
849/21 Phetchkasem Road, Cha-Am, Petchburi 76120, Thailand  
Tel. +66 3 270 6777 Instagram : @woodskitchen.bar



# 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)

สลัดไวลด์ร็อกเก็ตกับบัลซามิก

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  
คาซาดีลย่างไก่

Orecchiette With  
Broccoli & Chilli

เส้นออเรตตีเต้ ผัด  
ซอสบลิ๊อคโคลี่และพริกแห้ง  
กับมีทบอลเนื้อจากวัว

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)

คาซาดีลย่างไก่

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

THB 320

## Orecchiette With Broccoli & Chilli (D)

เส้นออเรตตีเต้ ผัดซอสบลิ๊อคโคลี่  
และพริกแห้งกับมีทบอลเนื้อจากวัว

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**

ปีกไก่ทอด



**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)

ข้าวผัดจี่ทะเลเดือด

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

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





## 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)

เปปเปอร์นีย์

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)

สับปะรดคาร์ปาโซ

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

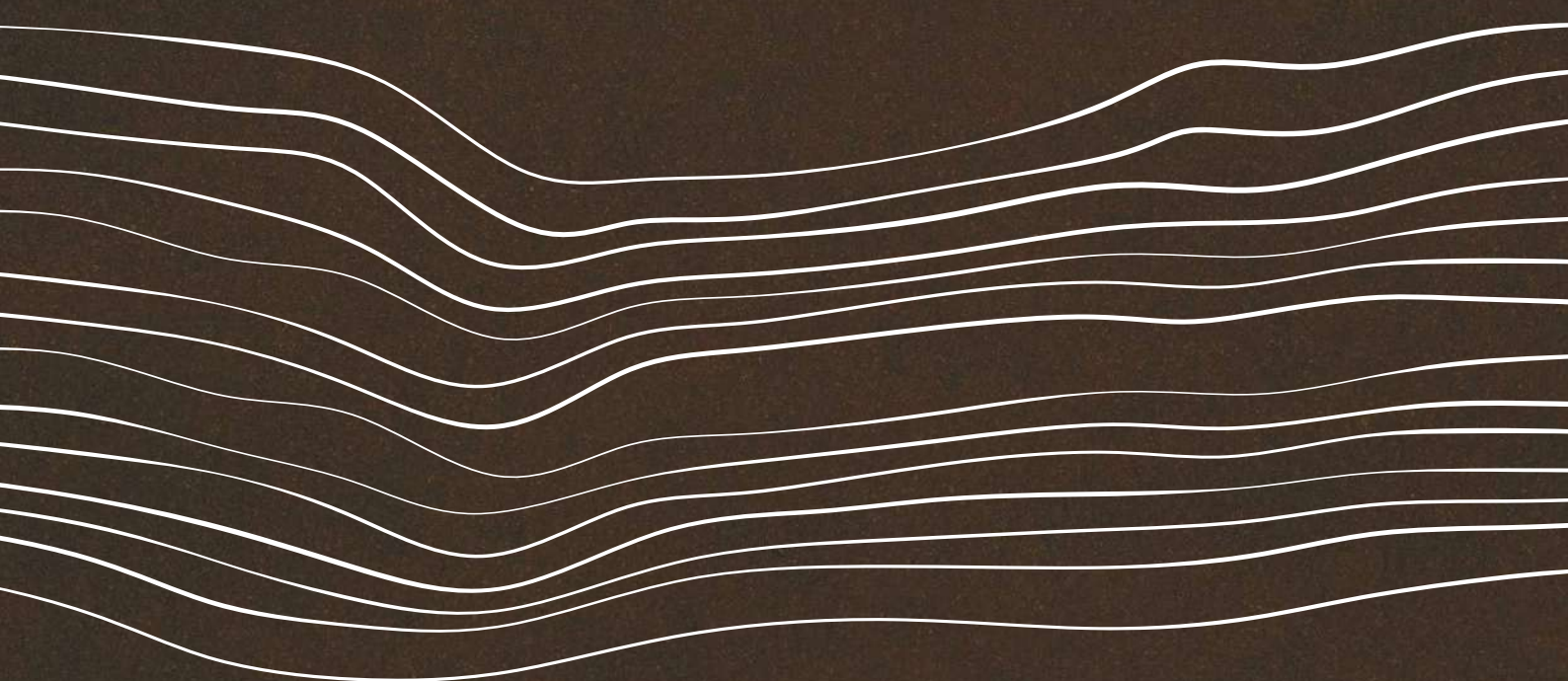
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# WOODS

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

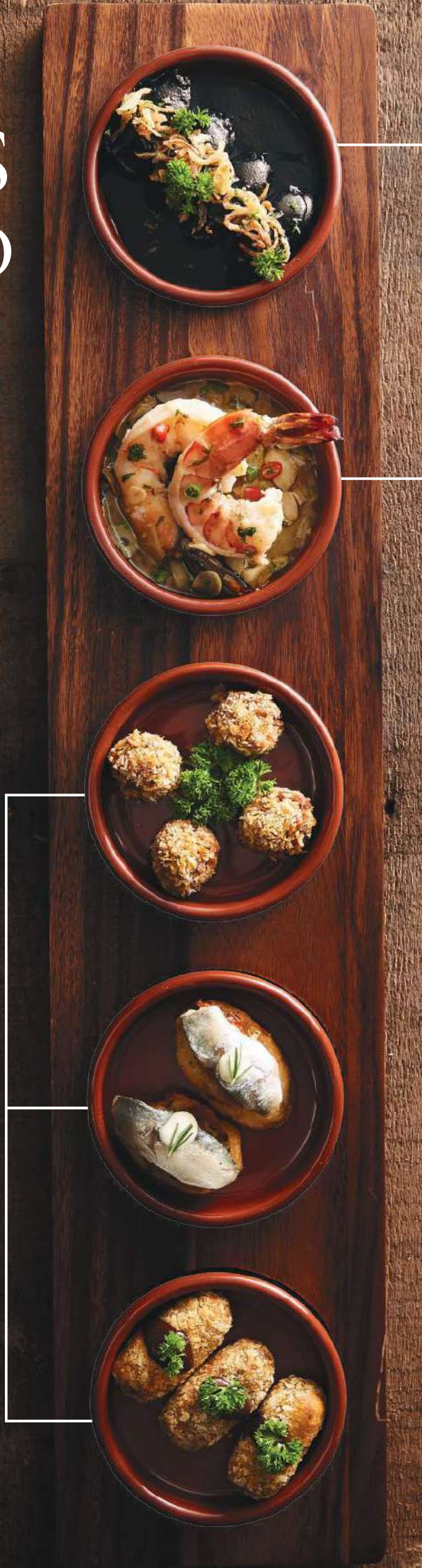
1 x Your choice of meat  
1 x Your choice of seafood  
3 x Chef's choice

## 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

6

SIGNATURE

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

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# 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



SIGNATURE

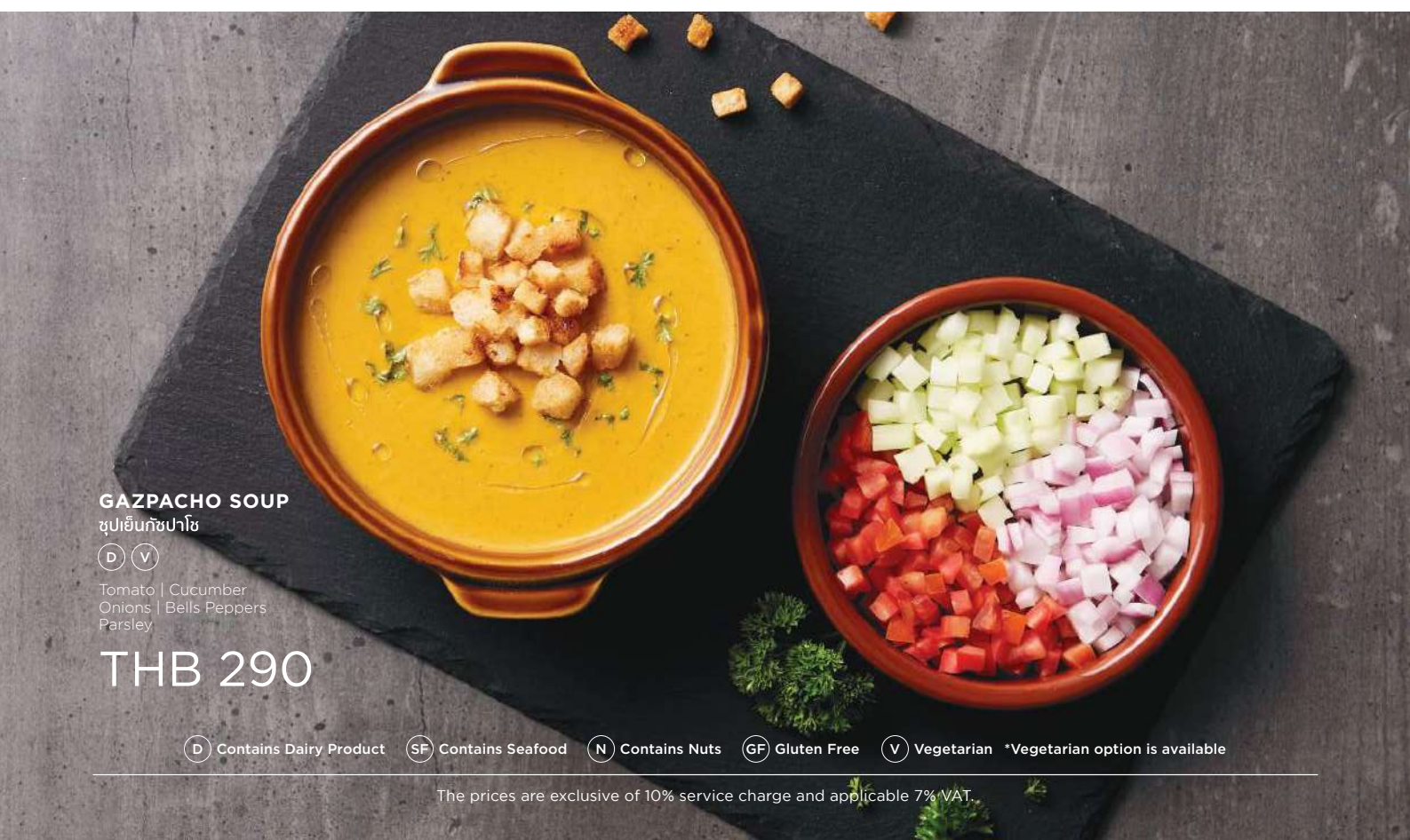
## SEAFOOD SOUP

ซุ้ปทะเล

(D) (GF) (SF)

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

THB 410



## GAZPACHO SOUP

ซุ้ปเย็นก๊ัซปาโช

(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 STRIPLON

เนื้อสันนอกวากิว

(D) (GF)

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

SIGNATURE

THB 1,350

(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

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



# 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

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# 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**

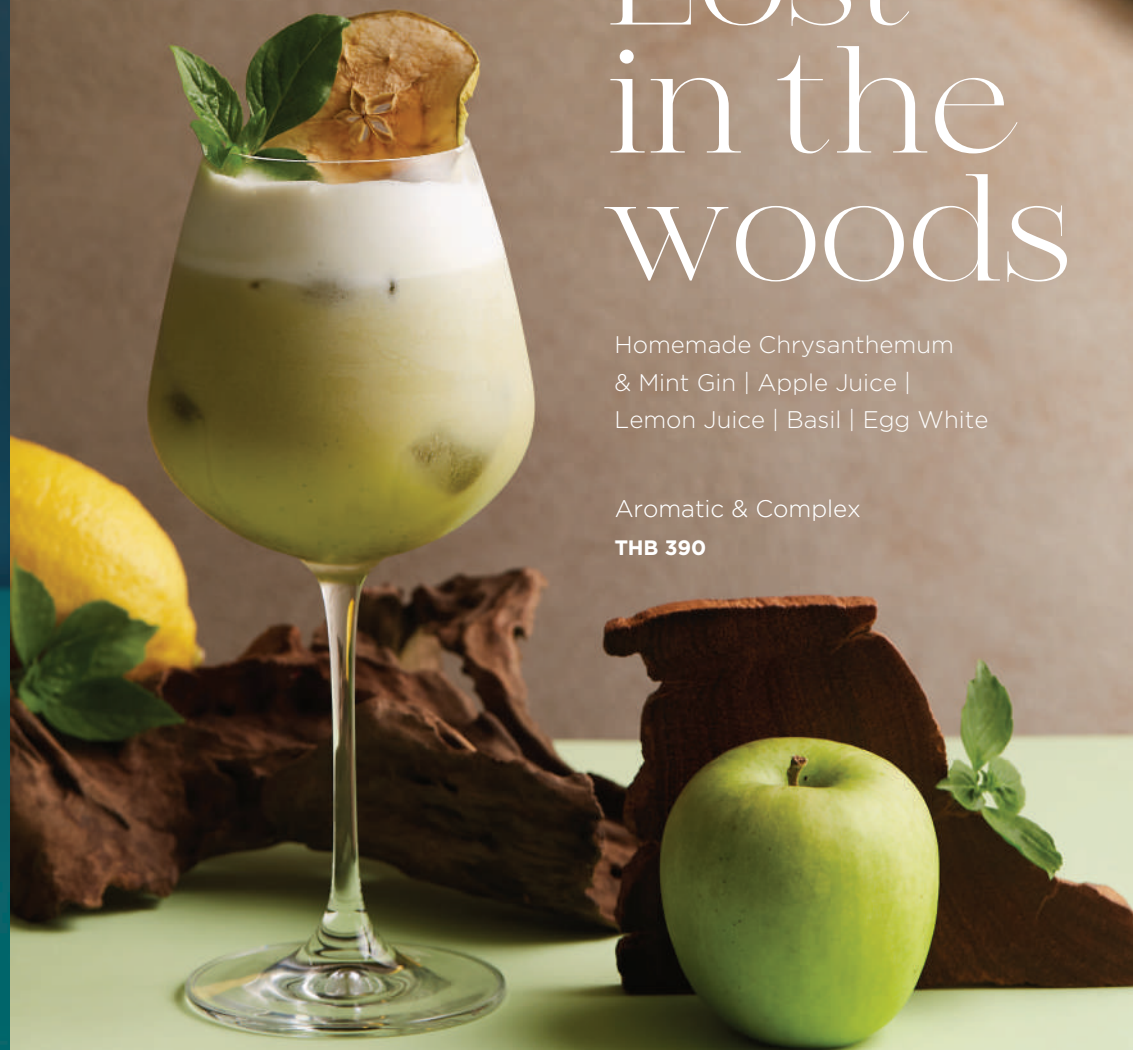


\* The prices are exclusive of 10% service charge and applicable 7% VAT.

# 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

\*All prices are in Thai baht, exclusive of 10% service charge and applicable 7% VAT.

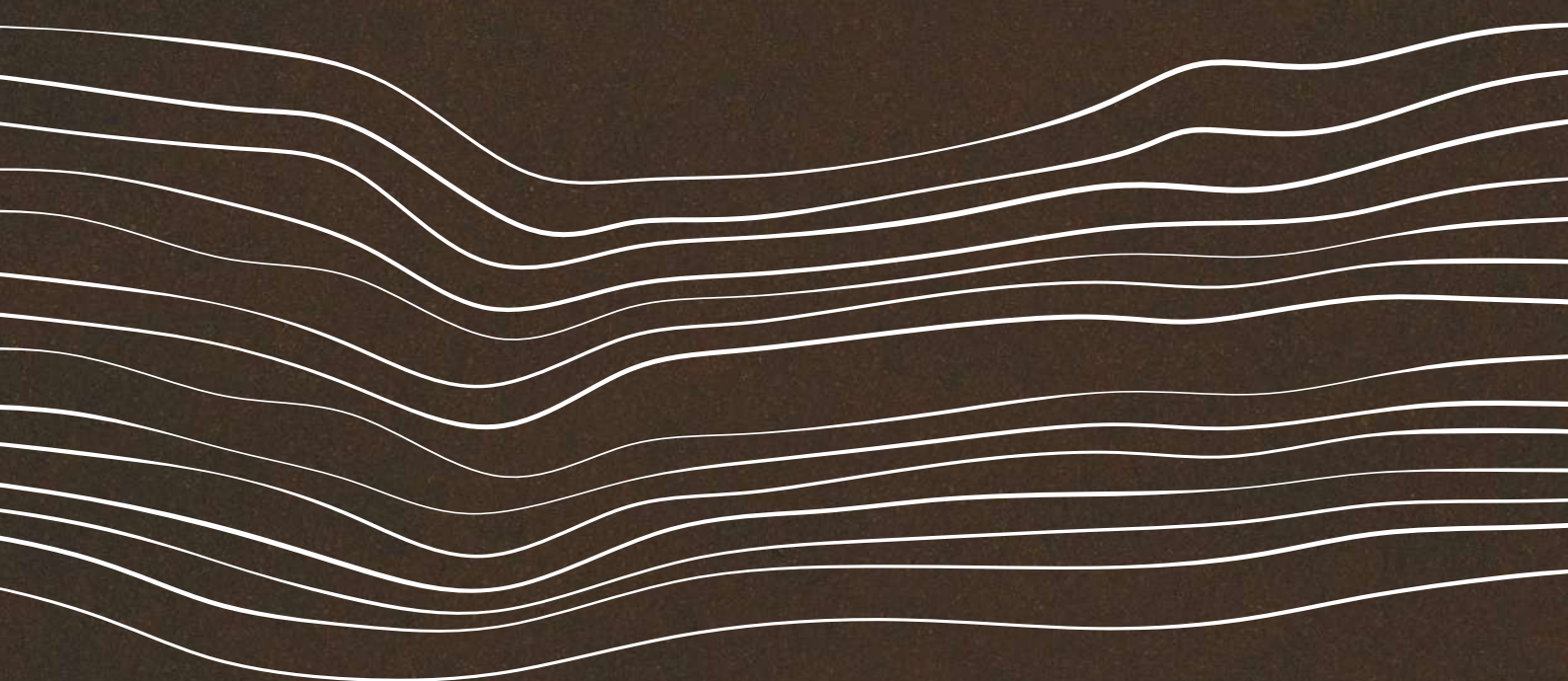
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# WOODS

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

<b>WHISKEY</b>	45ML.	<b>VODKA</b>	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	<b>APERITIFS</b>	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	
<b>RUM</b>	45ML.	<b>DIGESTIF</b>	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	<b>LIQUEURS</b>	45ML.
Phraya Elements, Mekhong,	220	La Fée	420
Chalong Bay		Kahlúa, Baileys Original, Tia Maria,	270
		D.O.M Bénédictine, Drambuie,	
<b>TEQUILA</b>	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	<b>FORTIFIED WINE</b>	45ML.
		Tio Pepe	270
<b>GIN</b>	45ML.		
Hendrick's	350		
Tanqueray No.10	270		
Bombay Sapphire	250		
Gordon's Pink	230		
Gordon's, Beefeater	220		

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



# WOODS

KITCHEN & BAR

## WINE LIST

### WINE BY THE GLASS

<b>SPARKLING &amp; ROSÉ</b>	150ML.
7 Cascine, Prosecco, DOC, Brut, NV	380
2019 White Shiraz, Rosé, Monsoon Valley, Thailand	370
<b>WHITE WINE</b>	150ML.
2019 Colombard, Monsoon Valley, Thailand	370
2019 Sauvignon Blanc, Stony Bank, Marlborough, New Zealand	360
2019 Pinot Grigio, Corte Giara, Delle Venezie, Italy	350
<b>RED WINE</b>	150ML.
2018 Pinot Noir, Little Yering, Yarra Valley, Australia	380
2017 Tempranillo, Capitoso, Altanza Bodegas, Rioja, Spain	360
2018 Montepulciano, Velenosi, Montepulciano d'Abruzzo DOC, Italy	350

### WINE BY THE BOTTLE

<b>CHAMPAGNE</b>	
G.H. Mumm, Cordon Rouge, NV, France	6,000
G.H. Mumm, Le Rosé, NV, France	6,200
<b>SPARKLING</b>	
7 Casine, Prosecco, DOC, Brut, NV	1,900
<b>ROSÉ WINE</b>	
2019 White Shiraz, Rosé, Monsoon Valley, Thailand	1,850

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\* Vintage is subject to availability and change.



# WOODS

KITCHEN & BAR

## WINE LIST

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### WHITE WINE

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2018 Chablis, Louis Moreau, Burgundy, France	3,150
2018 Sauvignon Blanc, Attitude, Pascal Jolivet, Loire Valley, France	2,900
2018 Côtes Du Rhône Blanc, Paul Jaboulet Aîné, Parallèle 45, Côtes Du Rhône, France	2,850
2018 Antinori, Villa Antinori, Bianco Toscana, Tuscany, Italy	2,550
2018 Chardonnay, Winemaker's Choice, Montes, Central Valley, Chile	2,250
2018 Riesling-Gewürztraminer, Stamp, Hardys, South Eastern, Australia	2,100
2019 Chenin Blanc, Arabella, Western Cape, South Africa	2,100
2019 Colombard, Monsoon Valley, Thailand	1,850
2019 Sauvignon Blanc, Stony Bank, Marlborough, New Zealand	1,800
2019 Pinot Grigio, Corte Giara, Delle Venezie, Italy 2019	1,750
2019 Chardonnay, Chairman's Selection, Renmano, South Eastern Australia, Australia	1,700

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### RED WINE

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2017 Pèppoli, Chianti Classico, Antinori, Chianti Classico, Italy	3,150
2018 Pinot Noir, Babich, Marlborough, New Zealand	2,700
2018 LAVAU, Côtes du Rhône Village, Côtes-du-Rhône, France	2,400
2016 Chateau Moulin De Mallet, Bordeaux, AOC, France	2,350
2018 Merlot, Colour Series, Yellow Tail, South Eastern Australia, Australia	2,100
2017 Shiraz-Cabernet Sauvignon, Wildcard, Peter Lehmann, Barossa Valley, Australia	2,100
2019 Cabernet Sauvignon, The 7th Generation - G7, Maule Valley, Chile	1,950
2018 Pinot Noir, Little Yering, Yarra Valley, Australia	1,900
2017 Shiraz, Monsoon Valley, Thailand	1,900
2017 Tempranillo, Capitoso, Altanza Bodegas, Rioja, Spain	1,800
2018 Montepulciano, Velenosi, Montepulciano d' Abruzzo DOC, Italy	1,750
2019 Cabernet Sauvignon, Chairman's Selection, Renmano, Australia	1,700

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