



























Azure

SALADS AND APPETIZERS

Burrata <i>fancy tomato, Italian basil, pesto, balsamico d' oro</i>	 	450
Tuna tartare <i>Chiang Mai avocado, Hua Hin mango, pomelo, tamarind dressing</i>	 	500
Beef carpaccio <i>EV olive oil, rocket leaves, parmesan cheese, crispy capers, mustard cream</i>	 	450
Azure's Caesar Salad <i>Romaine lettuce, homemade garlic-herb croutons, parmesan cheese, crispy lardon</i>	    	420
- Add Grilled Marinated Chicken Breast	 	450
- Add Tiger prawn		500
Rocket and rose apple <i>roasted pine nuts, walnuts, parmesan, lemon dressing</i>	 	400
Summer salad <i>tomato, bell pepper, red onion, cucumber, feta cheese</i>	 	350
Oyster shucker <i>Fine de Claire oyster No. 4, mignonette sauce, coriander salsa, Tabasco</i>		
- Dozen		1,100
- Half dozen		600
Seafood tower <i>Alaskan king crab, half Phuket lobster, Hokkaido scallop, NZ mussel, baby octopus, Tiger prawn, Thai seafood sauce, lemon, cocktail sauce</i>	 	2,400
Pan-fried foie gras <i>raspberries, brioche, fig jam</i>	 	910

CHARCUTERIE BOARD











Chef's choice of cold cuts and cheese	   	750
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All prices are in Thai Baht and subject to 10% service charge and applicable government tax.













ราคานี้ยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม

Azure
















SOUPS

- | | | |
|--|---|-----|
| Wild Forest Mushroom Soup
<i>black truffle</i> |    | 390 |
| Hearty Minestrone
<i>seasonal vegetable, orecchiette, pesto, parmesan cheese</i> |     | 290 |
| Hua Hin Seafood Pot
<i>fisherman's daily catch, grilled olive focaccia</i> |    | 620 |

PASTA & RISOTTO

- | | | |
|---|---|-----|
| Scallop and lemon risotto
<i>Hokkaido scallop, gremolata, pine nuts, EV olive oil</i> |    | 610 |
| Spinach ravioli
<i>ricotta cheese, tomato sauce, Italian basil, Parmesan cheese</i> |     | 390 |
| Hua Hin Crab linguini
<i>sweet basil, fancy tomato, garlic, rocket</i> |    | 580 |
| Azure Royal ocean
<i>squid ink spaghetti, baby squid, mussel, tiger prawn, white snapper, tomato ragout</i> |    | 610 |

PIZZA

- | | | |
|---|---|-----|
| Pizza Margherita
<i>mozzarella cheese, tomato sauce, fresh basil</i> |    | 380 |
| Hua Hin Tha Lay Pad Cha
<i>shrimp, squid, clam, sweet basil, green peppercorn</i> |    | 530 |
| Prosciutto
<i>burrata cheese, rocket, fancy tomato, tomato sauce</i> |    | 500 |
| Truffle pizza
<i>cream sauce, truffle paste, fresh black truffle</i> |    | 550 |
| Spicy salami
<i>tomato sauce, mozzarella cheese, oregano, chilli oil</i> |    | 450 |

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MAINS

Organic chicken thigh <i>walnut, kale, parmesan cheese, carrot- ginger puree</i>	  	400
Norwegian salmon fillet <i>asparagus, potato puree, saffron-lemon-butter sauce</i>	 	650
Baked whole white snapper <i>olives, sun- dried tomato, Mediterranean vegetables, EVOO</i>	  	580
Slow cooked lamb shank <i>mint chimichurri, baby carrot, baby onion, cous cous</i>		480
Australian dried aged beef burger <i>gherkins, iceberg lettuce, cheddar cheese, coleslaw, French fries, remoulade</i>	    	450
- Add foie gras		520
Plant based burger <i>sesame vegan bun, plant based cheese, iceberg lettuce, gherkins, French fries</i>	  	430

GRILL

Australian Lamb Chops		1,650
Black Angus Rib Eye- 300g		1,750
New Zealand Grass Fed Tenderloin- 300g		1,750
Tomahawk- 1400- 1600g- baby potatoes, grilled baby onion		3,999
Kurobuta Pork Chop		650
Phuket Lobster		420
King Tiger Prawn U10		840
Baby Squid		420
Hua Hin Blue Crab		680












With choice of sauces available- red wine jus, creamy green peppercorn sauce, béarnaise, chimichurri, Thai seafood sauce, Nam jim jaw, Lemon- butter sauce

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SIDES

Grilled Broccoli, sweet pickle onion	 	180
Truffle Mashed Potato	 	200
French fries		180
Grilled Sweet Corn, herb butter	 	150
Creamy Spinach, parmesan	 	180
Garden Salad		150
Jasmine rice		100

DESSERT

Praline Praline chocolate passion fruits dome <i>passion fruits coulis, fresh fruits</i>	   	290
Raspberry classic cream <i>berry coulis, fresh berries. Sable</i>	 	290
Coconut panna cotta <i>Hua Hin mango</i>		260
Chocolate almond nougat <i>warm chocolate sauce</i>	   	260
Fruit Platter <i>seasonal sliced fresh fruits</i>		180

ALLERGIES INFORMATION



Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Chicken



Light Meal



Contains Alcohol



Contains Sesame Seeds



Contains Beef



Halal

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WINE BY GLASS

CHAMPAGNE & SPARKLING

		Glass	Bottle
NV	Zonin Prosecco Spumante, Brut, Italy Dry and pleasantly fruity with a fresh, aromatic note on the finish. An abundance of almonds and fresh citrus notes	360	1,600
NV	Veuve du Vernay Rosé, Beaune, France Aromas of strawberry, watermelon and citrus, with a hint of floral lift, lead to a vibrant palate that is fruit expressive and nicely rounded	450	2,000
NV	Ernest Rapeneau Brut, Champagne, France Intricate flavor profile with refined character from buttery brioche	690	3,100

WHITE WINE

2019	Chardonnay, Reservado "Concha Y Toro", Chile Full bodied wine with notes of tropical fruits, chocolate and toast	340	1,500
2019	Sauvignon Blanc, Matua, Marlborough, New Zealand Medium bodied wine with aromas of grapefruit, green apple and citrus	390	1,750
2018	Pinot Grigio, Sensi Collezione, Veneto, Italy Intense with ripe yellow fruit notes reminiscent of peach and apricot and tending towards an almost tropical fragrance	390	1,750
2020	Colombard, Monsoon Valley, Hua Hin, Thailand Full bodied wine with freshness and notes of green apple and citrus	390	1,750
2018	Riesling, Prinz Von Hessen, Rheingau, Germany Fresh, clear and fruity with hints of apple, citrus, grapefruit and pear in the background	420	1,900

RED WINE

2018	Shiraz-Cabernet, Penfolds, Bin 76, Koonunga Hill, Australia (674) Balanced and medium bodied, mulberry and red cherry with the ideal amount of tannins, acidity and oak. A rounded, balanced palate with generous plush fruits.	420	1,900
2019	Château Bassac, Bordeaux, France (675) Aromas of raspberry and blackcurrant, hint of fresh herbs, clean and elegant on the palate with around body and smooth tannins.	470	2,100
2020	Frescobaldi Castiglioni, Chianti, Italy (676) Fruity bouquet with notes of strawberry, cherry, raspberry and fig, accompanied by floral and Mediterranean aromas. Pleasant spicy notes with hints of pepper and cloves.	490	2,200
2018	Pinot Noir, Matua, Marlborough, New Zealand (603) Light bodied wine with light tannin, high acid and dry taste with aromas of strawberry, cherry, vanilla, smoke and leather.	390	1,750
2018	Shiraz, Monsoon Valley, Hua Hin, Thailand (604) Full bodied wine with aromas of black cherry, red cherry, vanilla.	390	1,750

ROSÉ WINE

2020	White Shiraz, Monsoon Valley, Hua Hin, Thailand Medium bodied wine with aromas of strawberry, cranberry, butter, vanilla and delicate sweetness	390	1,750
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COCKTAILS

BUBBLE COCKTAILS

390

French 75

Keen on Soixante Quinze? Broker's gin, fresh lime, sugar and chilled sparkling wine.

Spritz

Italian effervescence: Aperol, soda water and chilled sparkling wine.

Kir Royal

Crème de cassis and chilled sparkling wine. Classic, uncomplicated, delightful.

Mimosa

A favourite fizz the world over. Triple sec, chilled sparkling wine and fresh local orange juice.

GIN COCKTAILS

320

Gin Fizz

A delicately sweet and genial refreshment combining gin, sugar syrup, lime, egg white and soda, served on ice.

Singapore Sling

First known as Straits Sling before Singaporeans' informal name for the gin-based cocktail took hold everywhere. Gin, Cherry liqueur, pineapple juice, syrup, and lemon juice.

Classic Dry Martini

Never shaken thus retaining clarity and composure. The drink and the drinker. London dry gin combined with dry vermouth and olive.

Tom Collins

Ideal sweet and sour balance enhanced by the herbaceous tones of a carefully selected gin. With soda, sugar and lemon.

Negroni

360

It's sweet yet bitter, certainly timeless and still served today the way Mr Negroni intended. Campari, gin and sweet red vermouth.

RUM COCKTAILS

320

Daiquiri

Providing inspiration for authors and anyone in the tropics for more than a century. White rum, fresh lime juice and simple syrup.

Flavours : mango, pineapple or strawberry.

Caipirinha

Traditionally flavoured with muddled limes, it's potent, light and refreshing. With Brazilian cachaça, sugar and lime.

Mojito

Hailing from Havana and now an international tippie of choice. White rum, fresh lime juice, sugar syrup, mint leaves and soda water.

Flavours : mango, pineapple or strawberry.

Mai Tai 1934

Classic combination of white and dark rums, orange curacao, almond syrup and fresh lime juice.

Long Island Iced Tea

380

A veritable expressway to cocktail pleasure: white rum, tequila, vodka, triple sec and gin along with lime juice and cola.

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COCKTAILS

VODKA COCKTAILS 320

Cosmopolitan

An urbane tradition featuring vodka, triple sec, fresh limes and splash of cranberry juice.

Bloody Mary

Mary goes native: vodka with our own spicy tomato juice mix and Sriracha sauce, along with ginger, garlic Worcestershire sauce, hint of red wine, tamarind, lime juice, pepper and basil leaves.

French Martini

Semi-sweet perfection. Vanilla-infused vodka, black raspberry liqueur and pineapple juice. D'accord!

Caipiroska 340

Caipirinha with a spirited twist. Vodka, brown sugar and fresh lime juice, topped with crushed ice.

Siam Sunray

Vodka, Malibu rum, lime juice and tom yum herbs. Thailand's very own signature cocktail.

Collins

Vodka variation on this classic sweet and sour cocktail. With soda, sugar and lemon.

TEQUILA COCKTAILS 320

Tiki Bar Margarita

Tequila, lime and almond syrup.

El Diablo

Tequila, crème de cassis, lime and ginger ale.

Margarita 290

The quintessential combination of sweet, salty, sour and bitter. Tequila, triple sec and lime juice in a salt-rimmed glass.

Flavours : mango, pineapple or orange.

WHISKY COCKTAILS 320

Manhattan

Bourbon whiskey, Red Vermouth and Angostura bitters served with cherry and orange twist.

Whiskey Sour

Bourbon whiskey, lemon juice, sugar syrup and Angostura bitters served with cherry and lemon twist.

Old Fashioned

American bourbon, Angostura bitters and sugar served with orange twist.

LIQUEUR COCKTAILS 320

Amaretto Sour

Amaretto, lemon juice, egg white and Angostura bitters.

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LIQUORS

APERITIF

Aperol, Campari, Carpano Classico, Carpano Bianco, Carpano Dry 290

Pernod 290

Fernet Branca, Jagermeister 320

GIN

Bombay Sapphire 380

Hendrick's gin 550

Broker's gin 260

VODKA

Stolichnaya 260

Absolut 290

Grey Goose 380

Grey Goose Orange 390

Stolichnaya vanilla 260

TEQUILA

El Jimador Blanco 260

El Jimador Reposado 280

BOURBON

Jack Daniel's 290

WHISKY

Grants Triple Wood 260

JW Black Label, Chivas Regal 320

Tullamore Dew Irish 320

SINGLE MALT

Glenfiddich 12 Years 450

BLENDED MALT

Monkey Shoulder 360

RUM

Bacardi 280

Phraya rum 360

Nusa Cana White 260

Nusa Cana Spiced 260

Bayou Reserve Dark 260

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LIQUORS

COGNAC

VSOP- Hennessy	420
VSOP – Camus Intensity	420

THAI SPIRIT

Mekhong	260
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LIQUEUR & DIGESTIVE

Dacini Limoncello, Sambuca 313, Amaretto Grande Genova, Cherry Brandy	260
Baileys Irish Cream, Kahlua	290
Malibu	290
Grand Marnier, D.O.M. Benedictine	320
Nonino Grappa Tradizione	260

PORT WINE

Taylor's Fine Ruby	290
Tio Pepe	290

BEER

DRAFT BEER

Chang draft Half Pint	160
Chang draft Pint	240
Chang draft Quart	380

LOCAL & IMPORTED

Chang 330 ml.	210
Tiger 330 ml.	210
Heineken 330 ml.	270
Corona 330 ml.	350

NON-ALCOHOLIC BEER

Heineken 0.0 330 ml.	190
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NON ALCOHOLIC

NON ALCOHOLIC COCKTAILS 210

Virgin Strawberry Mojito
Strawberry puree, mint leaves, fresh lime, simple syrup and soda water.

Virgin Pineapple Daiquiri
Pineapple juice, lime juice, simple syrup and drop vanilla syrup.

Fruit Punch
Pineapple juice, orange juice, lime and grenadine.

Almond Fizz
Lime, almond syrup and ginger ale.

SOFT DRINKS

105

Coke, Coke Light, Coke Zero, Sprite, Fanta Orange, Ginger Ale, Soda Water, Tonic Water, Red Bull Extra

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NON ALCOHOLIC

SMOOTHIES

210

Banana Strawberry

Banana milk, Chiang Mai honey and strawberry puree.

Pineapple & Mango Smoothie

Pineapple juice, mango, yoghurt and honey.

Mango Colada

Mango, honey and coconut cream.

Berry Honey Yoghurt

Strawberry puree, honey, yoghurt and milk.

FRUIT JUICES

170

Fruit

Orange, Apple, Lime, Mango, Pineapple, Tomato, Watermelon, Young Coconut

Vegetable

Carrot, Celery, Cucumber

COFFEE

Espresso

140

Macchiato

160

Café Latte

180

Cappuccino

180

Double Espresso

175

Double Macchiato

180

TEA

160

Earl Grey, English Breakfast, Darjeeling, Dung Ti Oolong, Jasmine, Chamomile, Lemongrass, Peppermint.

CHOCOLATE

175

Iced Chocolate, Hot Chocolate

MILK SHAKE

190

Chocolate, Vanilla, Strawberry, Banana

MINERAL WATERS

STILL WATER

Chang Mineral 350ml, Thailand

145

Evian 750 ml., France

275

Acqua Panna 500 ml., Italy

200

Acqua Panna 750 ml., Italy

260

SPARKLING WATER

San Pellegrino 500 ml., Italy

200

San Pellegrino 750 ml., Italy

260