

Villazzo Restaurant

T. +66 (0) 3261 6039

# LUNCH Menu



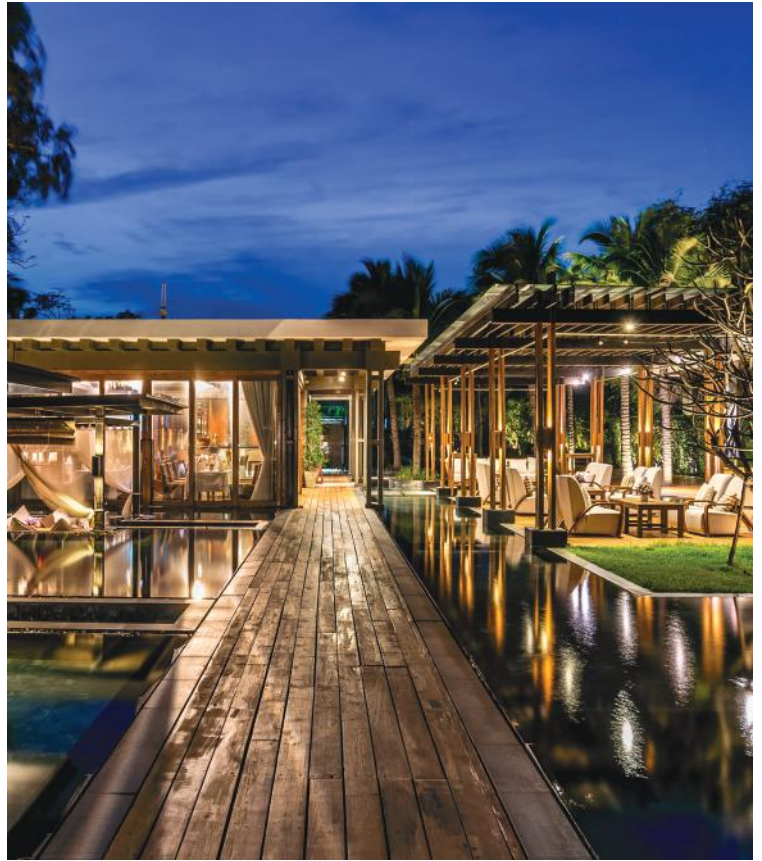
## Recommended Dish

### Pan Seared Sea Bass

Baby spinach, carrots, pumpkin purée and Velouté sauce

# Villazzo

A submerged romantic dining experience surrounded by water. Villazzo Restaurant has been recommended by the "Thailand Tatler Best Restaurants 2019 - 2020" - the country's leading luxury and lifestyle magazine. Our beloved Guests can enjoy a delicious a la carte breakfast and an enticing evening menu of beautifully presented dishes complimented by a selection of outstanding wines.



## OUR CHEF

### Chef Chitsanupong Sangkiew

*Executive Chef at V Villas Hua Hin – MGallery Hotel Collection*

Chef Chitsanupong, also known as "Chef Pu", joined V Villas' culinary team almost 13 years ago. At First in 2008, he started his career as a Cook Helper during the pre-opening process of this beautiful property and worked all his way up to Chef De Partie in 2013. Throughout his career, Chef Pu had the opportunity to work alongside various Michelin Star Chefs and co-hosted stunning events and dinners here at the Villazzo restaurant. In the coming years he went from being Sous Chef to overseeing the whole culinary team in 2019 as the Executive Chef. Together with his team he welcomes you to our Villazzo Restaurant and wishes you:

*Bon Appétit!*



# Starter & Soup

**Fresh Tuna Tartar** 530  
Crispy parmesan bread, wasabi-dressing

**Norwegian Smoked Salmon Ceviche** 🌶️ 580  
Pomegranate and extra virgin olive oil

**Welcome To Japan** 890  
Salmon and tuna sashimi

**Vegan Fresh Spring Roll** 🌱 390  
Thai herb, yellow tofu and tamarind sauce

**Grilled Polenta** 🌱 450  
Grilled polenta with strawberry and almond flakes, rocket salad, balsamic dressing



**Truffle Mushroom Cream Soup** 🌱🍄 330  
A medley of Thai mushrooms

**Tom Yam Goong** 🌶️ 455  
Traditional spicy soup with Thai herbs and shrimp

**Tom Jued** 330  
Clear soup with minced pork and soft tofu

**Lobster Bisque Soup** 370  
Creamy lobster bisque

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌱 Vegetarian 🍄 Inspired by her 🌶️ Spicy 🥜 Nuts 🍷 Signature

All prices are subject to 10% service charge and applicable government tax



# Salad



**"HUA HIN" Crab Meat Salad** 🍋  
On tomato and avocado

480

**Villazo Caesar Salad (Vegetarian)** 🌿 390

Additional:

- Grilled chicken THB 50
- Grilled garlic tiger prawn THB 160
- Smoked Norwegian salmon THB 160



**Healthy Quinoa Salad** 🌿 🍓  
Mango and feta cheese,  
pomegranate seeds  
on a honey-lemon dressing

550

**Italian Creamy Burrata**  
Parma ham and  
sweet green melon

490



Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌿 Vegetarian 🍓 Inspired by her 🌶️ Spicy 🥜 Nuts 🍋 Signature

All prices are subject to 10% service charge and applicable government tax



# Sandwich & Burger

690


*Served with mixed salad and curly French fries or potato wedges*

**Australian Wagyu Beef Burger**  
Fried egg, crispy bacon, melted cheddar

**V Villa Club Sandwich**  
Homemade brioche

**Chef Pu's Signature Sandwich**   
Truffle ham and cheese sandwich

**Diced Tenderloin Sandwich**  
Australian beef open face sandwich

**Vegan Beyond Burger**   
Our meat but no meat green organic burger comes with grilled local mushroom, Romaine lettuce and homemade mustard sauce



**Ciabatta Crab Meat Sandwich**  
Avocado and wasabi mayonnaise

**Italian Burrata Sandwich**  
Open face Italian burrata, rocket salad, Parma ham and balsamic dressing

*Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.*

 Vegetarian  Inspired by her  Spicy  Nuts  Signature

*All prices are subject to 10% service charge and applicable government tax*



# Your Pizza!

690

(Become a Chef and create your own Pizza)

Additional: THB 160 per item

Select your 5 favorite toppings

Base: Tomato sauce and Mozzarella



- Chicken sausage
- Farmer sausage
- Ham
- Parma ham
- Squid
- Mussels
- Rocket Salad
- Mushroom
- Bell pepper
- Onion / Garlic
- Black olives
- Chorizo
- Smoked bacon
- Chicken breast
- Salmon
- Shrimp
- Pineapple
- Cherry Tomatoes
- Spinach
- Zucchini
- Capers
- Burrata

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌿 Vegetarian 🌸 Inspired by her 🌶️ Spicy 🥜 Nuts 🍷 Signature

All prices are subject to 10% service charge and applicable government tax



# Main Course



## Pan Seared Sea Bass

750

Baby spinach, carrots, pumpkin purée and Velouté sauce

## Premium Australian Beef Tenderloin

980

Baby vegetables, potato wedges, truffle sauce



## Slow Cooked Organic Chicken Breast

620

Winter vegetables, homemade mashed potato, chicken jus

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

 Vegetarian  Inspired by her  Spicy  Nuts  Signature

All prices are subject to 10% service charge and applicable government tax





**Grilled "Hua Hin" Lobster**  
With garlic sauce

1,650

**Villazzo Spaghetti** 🍷

Spaghetti with chorizo sausage, mushroom, bacon, onion and dried chili

480

**Marinara Pasta**

Fettuccini with local Hua Hin seafood

560

**Spicy Vegetarian Spaghetti** 🌱

Vegan Sausage, Seasonal Vegetables and Thai Herbs

480



**Side Dishes** 🌱

Selection: THB 150 per item

- French fries
- Potato wedges
- Homemade mashed potato
- Stir-fried vegetables
- Sautéed mushrooms
- Creamy spinach
- Cherry tomato salad
- Mixed garden salad

\*\*\* All our pasta is available in Gluten Free

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌱 Vegetarian 🍷 Inspired by her 🌶️ Spicy 🥜 Nuts 🍷 Signature

All prices are subject to 10% service charge and applicable government tax



# Thai Specialties

390

All Thai Specialties menu



## Signature Som Tum 🌿🌶️🥥

Fresh young coconut and shrimp salad



## Satay 🍢

Selection of chicken and pork skewers with peanut sauce

## Som Tum 🌶️🥥

Green papaya salad with crispy soft-shell crab

## Lab Moo or Lab Gai

Minced pork or chicken with red shallots and ground roasted rice, chili and Thai herbs

## Green Curry 🌿🌶️

Tofu tossed up in a luscious creamy green curry



Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌿 Vegetarian 🍄 Inspired by her 🌶️ Spicy 🥥 Nuts 🌿 Signature

All prices are subject to 10% service charge and applicable government tax





### Pad Thai 🌱🌶️

Pad Thai noodles with shrimp

### Pad Se-ew

Fried noodles with soy sauce and kale with chicken, pork, beef or seafood

### Kao Pad Sub Pha Rod 🌶️

Pineapple fried rice with shrimp, chicken, raisin, cashew nut and dried shredded pork



### Pad Kra Pao

Fried minced pork, chicken, beef or seafood with chili and holy basil topped with a fried egg

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌱 Vegetarian 🌸 Inspired by her 🌶️ Spicy 🥜 Nuts 🌟 Signature

All prices are subject to 10% service charge and applicable government tax



# Dessert

## Mango Sticky Rice 🌱🥥

Mango sticky rice and coconut milk

220



## Traditional Coconut Ice Cream

Select your favorite 2 toppings

Additional: THB 30 per item

- Sweet corn
- Chao Guay
- Coconut meat
- Sticky rice
- Pineapple in syrup
- Jack fruit

250



## Chakungrao Chao Guay

Black jelly in syrup

Select your favorite 2 toppings

Additional: THB 30 per item

- Coconut Jelly
- Water chestnut
- Sweet corn
- Ginkgo

155



Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

🌱 Vegetarian 🌸 Inspired by her 🌶️ Spicy 🥜 Nuts 🍷 Signature

All prices are subject to 10% service charge and applicable government tax



# Kids menu



*\*\* All dishes are served with curly French fries*



Crispy Deep  
Fried Calamari  
Homemade  
Tartar sauce  
**380**



Famous English  
Cod Fish and Chips  
Garlic sauce  
**360**



Chicken Nuggets  
Baked homemade  
chicken nuggets  
**280**

Ham and Cheddar Baked Macaroni **410**

Spaghetti With  
Bolognese Sauce  
**290**



Choose Your Sauce  
Ketchup, Mayonnaise, BBQ, Tartar & Cocktail

*Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.*

🌿 Vegetarian 🍷 Inspired by her 🌶️ Spicy 🥜 Nuts 🍷 Signature

*All prices are subject to 10% service charge and applicable government tax*



# Beverage

## Juices, Blends & Smoothies

### FRESH

V Villas Signature Coconut 145

Orange, Lime, Pandan 130  
Passion Fruit, Apple  
Guava, Lychee

### BLEND

Pineapple, Watermelon, Banana 130

### SMOOTHIE

Mango, Strawberry, Mixed Berry 180



## Beer

Singha	140
San Miguel Light	190
Heineken	140
Corona	260
Asahi	190
Hoegaarden	290
Hoegaarden Rosé	290
Heineken 0.0 (No Alcohol)	140

## Soft Drinks

Coca - Cola, Coca - Cola Zero	90
Sprite, Fanta Orange	
Schweppes Tonic Water	90
Fentimans Botanical Tonic Water	125
Fentimans Connoisseurs Tonic Water	125
Schweppes Ginger Ale	90
Singha Soda Water	90

## Mineral Water

### STILL WATER

Ogeu 330 ml	125
750 ml	190

### SPARKLING WATER

Ogeu 330 ml	125
750 ml	190

### Perrier

330 ml	145
750 ml	250

## Coffee & Tea

	Hot	Iced
Espresso	95	130
Americano	95	130
Ristretto	95	130
Cappuccino	120	155
Latte	120	155
Flat White	120	155
Mocha	120	155
Caramel Macchiato	120	155
Chocolate	95	130
Decaf Coffee	95	130
Thai Tea		130
Dilmah Tea Selection - Tea Pot	160	

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

All prices are subject to 10% service charge and applicable government tax



# Spirits



## Vodka

	Glass	Bottle
Absolut	190	1,950
Ketel One	215	2,500
Stolichnaya	205	2,450
Absolut Elyx	380	4,910
Grey Goose Original	380	4,950
Snow Leopard Vodka	630	6,490

## Gin

	Glass	Bottle
Beefeater	190	2,100
Tanqueray	260	2,950
Bombay Sapphire	250	2,900
Hendrick's	390	5,720
Boodles	260	3,100
Monkey 47	510	5,300
4 Pillars Rare	380	5,610
Botanist	390	5,890

## Rum

	Glass	Bottle
Havana 3 yr	190	1,990
Havana 7 yr	240	3,200
Chalong Bay Pure	210	1,850
Pyrat XO	320	4,200
Brugal Anejo	220	2,620
Appleton 12 yr	290	3,810
Kraken Black Spiced	300	3,950
Zacapa 23 yr	460	7,390

## Cachaca

	Glass	Bottle
Cachaca Abelha	250	3,490

## Tequila

	Glass	Bottle
Olmecca Gold	190	2,250
Patron Reposado	420	6,810
Jose Traiditional Reposado	260	3,420
Jose Cuervo Dela Familia	880	14,990
Patron XO Café	250	3,290

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

All prices are subject to 10% service charge and applicable government tax



# Whisky



## USA

### BOURBON

	Glass	Bottle
Jim Beam	190	2,310
Wild Turkey	230	3,090

### BOURBON – TENNESSEE WHISKEY

Jack Daniel's No 7	230	3,100
--------------------	-----	-------

## Irish Whiskey

Jameson Gold	230	2,750
--------------	-----	-------

## Canadian Whiskey

Canadian Club	190	2,200
---------------	-----	-------

## Thai Whiskey

Regency	150	1,790
Sangsom	130	1,790
Maekhong	130	1,790

## Scotland

### SCOTLAND - BLENDED SCOTCH

	Glass	Bottle
Ballentine's Finest	215	2,850
Ballentine's 21 yr	1370	22,900

### SPEYSIDE - BLENDED SCOTCH

Chivas Regal 18 yr	470	7,650
Chivas 25 yr	1,220	19,500
Johnnie Walker Black	260	3,410
Johnnie Walker Swing	330	4,750
Johnnie Walker Green	345	4,900
Johnnie Walker Gold	380	5,390
Johnnie Walker Blue	1,280	19,990

### HIGHLAND - SINGLE MALT

Glengoyne 10 yr	430	6,650
Aberfeldy 12 yr	410	6,200
Glenmorangie Original 10 yr	330	4,610

### ISLE OF SKYE - SINGLE MALT

Talisker 10 yr	470	7,620
----------------	-----	-------

### SPEYSIDE - SINGLE MALT

Glenfiddich 12 yr	310	4,200
Glenfiddich 18 yr	680	10,990
Macallen 12 yr	680	10,900
Glenlivet 12 yr	460	6,990
Glenlivet 15 yr	640	10,350
Glenlivet 18 yr	940	15,210

### ISLAY - SINGLE MALT

Ardbeg 10 yr	410	6,200
Laphroaig 10 yr	570	9,190

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

All prices are subject to 10% service charge and applicable government tax



# Spirits

## Liquor

### APERITIF

	Glass	Bottle
Campari	290	2,200
Aperol	300	2,350
Martini Extra Dry	360	3,110
Martini Bianco	360	3,110
Martini Rosso	360	3,110
Pimm's No.1	390	3,300
Ricard	250	1,950

### LIQUOR

Bailey's Irish Cream	350	2,990
Luxardo Limoncello	290	2,200
Luxardo Sambuca	360	3,100
Malibu	310	2,350
Disaronno Amaretto	300	2,250
Kahlua	370	3,200
Southern Comfort	340	2,920
Drambuie	550	4,980
Cointreau	350	2,960
Grand Marnier	510	4,700
Jagermeister	280	2,710
Fire Ball Cinnamon	260	2,530

## Japanese Signatures

	Glass	Bottle
Choya Classic	260	2,150
Suntory Kakubin	190	2,150



## Cognac

	Glass	Bottle
Remy Martin VSOP	410	5,610
Remy Martin XO	920	21,990
Hennessy VSOP	470	6,250
Hennessy XO	980	21,990
Martell Cordon Bleu	920	13,650

## Sherry & Port

	Glass	Bottle
Tio PePe	190	1,600
Taylor's Port Tawny	440	3,790
Taylor's Port Ruby	210	1,740

## Grappa & Eau De Vie

	Glass	Bottle
Kirsch	350	4,890
Poire William	340	4,500
Carpene Malvoti Riserva Grappa	400	5,220

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

All prices are subject to 10% service charge and applicable government tax