AKOYA SIGNATURE COCKTAIL

Khao Takiab	430
Cheers to the strength & vitality of local communities who've called Khao Takiab "home" for generations	
Siete Misterios Mezcal, Mancino Kopi Vermouth, Campari Oak Cask, Amaro Averna, Benedictine DOM Liqueur, Angostura Orange Bitters	
Squid Boat	430
Inspired by the feisty spirit of a sea captains and adventures at sea	
Siete Misterios Mezcal, Black Pepper, Tabasco, Chamomile Cordial, Tomato Milk Punch, Squid's Ink Infused Vodka	
Horse Beach	430
Soak in the Hua Hin beach vibe — endless days of sunshine, fresh tropical breezes, & horseback riding!	
Tried & True Vodka, Citrus Cordial, Oleo-saccharum, Carbonated Pear Juice	
Sea Cloudscape	390
The sun, moon & clouds paint the sea in bold and mysterious colours	
Los Arcos Tequila, Hakutsushu Umeshu Sake, Barbeito Rainwater Reserve Madeira, Guava Milk Punch, Spirulina Lime Cordial, Plum Espuma	
The Beach	390
Honoring the resilient spirit and way of life of traditional villages on Hua Hin Beach	
Bulleit Bourbon, Drambuie, Katsuo Kombu Cordial, Ginger Saline Solution	





Hua Hin Railway	390
A sweet memory of vintage trains that carried royals to Hua Hin's charming sea shore Plantation Pineapple Rum, Homemade Passion Fruit Puree, Apple Juice, Lime Juice, Aér Cocktail Foam	
Hua Hin Pine Toast	390
Caramel-y toast flavours blended with local Hua Hin pineapple and coconut juice	
Tried & True Vodka, Bailey's Irish Cream, Hua Hin Pineapple Toast, Coconut Water, Milk, Ascorbic Acid	
Rising Sun	370
Sunrise in Hua Hin sparkles — a magical showstopper of tropical colours and flavours Plantation Pineapple Rum Carbonated with Coconut Liqueur, Pineapple Juice, "Lamduan" Cordials	
Sea Foam	370
Frothy sea foam signals energy and excitement	
Mancino Blanco, Heiwa Shuzo Tsuru Ume Yuzu, Yuzu Puree, Cinnamon Syrup, Lemon Juice, Sea Salt foam	
A Night at Hua Hin	370
Sunset, twilight & the endless sea, the sensual flavours of Hua Hin nights	
Widges Gin Infused with Purple Cabbage, Tio Pepe Fino Sherry, St-Germain Elderflower Liqueur, Mint Nectar, Ascorbic Acid, Saline Solution, Mint Oi	





SIGNATURE COCKTAIL

from Akoya | Star Lounge, V Villas Phuket - MGallery Collection

6.30 PM — CORAL CLOUDSCAPE

430

A phenomenon that occurs after the rain falls before sunset, the clouds are illuminated and change to different colors.

Tried & True Vodka, Homemade Passionfruit Puree, Homemade Dragon Fruit Puree, Apple Juice, Lime Juice, Acer Cocktail Form.

CHAMPAGNE COCKTAIL

Rayleigh Scattering

590

Tried & True Vodka, Passion Fruit Puree, Fresh Green Apple Juice, Lime Acid, Clarified Milk, Champagne Billecart-Salmon

Atmospheric

590

Widges Gin, Oleo-saccharum, Cocchi Americano Rosa Vermouth, Champagne Billecart-Salmon

French 75

590

Widges Gin, Simple Syrup, Lime Juice, Champagne Billecart-Salmon

Spritz

450

Aperol, Prosecco, Soda Water







UNFORGETTABLE CLASSIC

Dry Martini Widges Gin, Cocchi Extra Dry Vermouth	340
Dirty Martini Tried & True Vodka, Mancino Secco, Olive Juice	340
Mai Tai Plantation White Rum, Plantation Dark Rum, Pierre Ferrand Dry Curacao Cognac, Orgeat Syrup, Lime juice, Angostura Bitters	340
Clover Club Widges Gin, Raspberry Puree, Lime Juice, Egg Whiter	340
Old Fashioned Bulleit Bourbon, Angostura Bitters, White Sugar	340
Dark 'n' Stormy Plantation O.F.T.D Rum, Ginger Beer, Lime Juice	340
Cosmopolitan Tried & True Vodka, Cointreau Liqueur, Cranberry Juice, Lemon Juice	340
Sidecar Bulleit Bourbon, Cointreau, Lime juice, Simple Syrup	340





ZERO PROOE

Pineapple Swizzle Pineapple Puree, Bael Fruit Water, Lime Juice, Ginger Ale	220
Rain of Gold Ginger Magnolia Tea, Fresh Apple Juice, Apple Acid, Fever Tree Indian Tonic	220
Evergreen Guava Juice, Simple Syrup, White Chocolate Syrup, Lime Juice, Chocolate Mint, Sprite	220
Homemade Lemonade Passion Fruit Puree, Orange Juice, Lime Juice, Soda Water	220

SPIRIT

GIN*	By Glass	By Bottle
London No. 3 London Dry, England	590	7,900
The Gardener Premium Contemporary, France	500	6,700
Nordés Premium Contemporary, Spain	490	6,500

*All mixers are excluded.

All prices are subject to 7% government tax and 10% service charge.





GIN*	By Glass	By Bottle
Hendricks's Premium Contemporary, Scotland	450	6,200
The Botanist Islay Dry, Scotland	450	6,200
Generous Premium Contemporary, France	480	6,000
Monkey 47 Premium Contemporary, Germany	550	5,900
St.George Premium Contemporary, American	440	5,900
Mom Premium Contemporary, England	420	5,800
Drumshanbo Gunpowder Brazilian Pineapple Premium Contemporary, Ireland	420	5,800
Tanqueray No. Ten London Dry, England	380	5,000
Citadelle Original Premium Contemporary, France	380	4,800
Sipsmith London Dry, England	380	4,800

^{*}All mixers are excluded.





All prices are subject to 7% government tax and 10% service charge.

GIN*	By Glass	By Bottle
Roku Japanese Craft New Asian Style, Japan	380	4,600
Stranger and Sons Premium Contemporary, India	350	4,500
Tanqueray London Dry, England	300	3,200
Bombay Sapphire London Dry, England	300	3,200
Widges London Dry, England	300	2,900

TONIC*

Fever Tree Indian Tonic (200 ml.)

Fever Tree Mediterranean Tonic (200 ml.)

- 140

*All mixers are excluded.

All prices are subject to 7% government tax and 10% service charge.





RUM*	By Glass	By Bottle
Muraka	2,300	-
Flor De Cana Aged 25 Years	890	14,000
Ron Zacapa 23 Years	590	7,800
Plantation Barbados X.O. 20 Years	400	4,900
Plantation Pineapple	380	4,800
Diplomático Mantuano	330	4,200
Plantation Original Dark	300	3,600

7∕ODKA*

Beluga Gold	1,200	17,000
Stolichnaya Elit	400	5,700
Grey Goose	380	5,600
Tried & True	300	3,500

^{*}All mixers are excluded.

All prices are subject to 7% government tax and 10% service charge.





TEQUILA & MEZCAL*	By Glass	By Bottle
Patron Reposado	690	8,900
Don Julio Reposado	620	8,400
Siete Misterios Mezcal	520	6,800
Los Arcos Silver	450	-
BLENDED SCTOCH WHISKEY*		
Chivas Regal 25 Years	2,900	42,000
Chivas Royal Salute 21 Years	1,650	22,000
Johnnie Walker Gold XR 21 Years	1,090	15,800
Johnnie Walker 18 Years	680	9,000

^{*}All mixers are excluded.



Johnnie Walker Green



480



6,800

SINGLE MALT WHISKEY*	By Glass	By Bottle
Glenmorangie Signet	1,900	27,000
Glenmorangie 18 Years	1,080	16,000
Macallan 12 Years Sherry Cask	990	14,000
Aberfeldy 16 Years	720	9,600
Talisker 10 Years	680	8,600
Craigellachie 13 Years	650	8,500
JAPANESE WHISKEY*		
Yamazaki 12 Years	1,250	19,500
Hibiki 17 Years	5,500	-
IRISH WHISKEY*		
Bushmills Single Malt Irish 21 Years	2,100	32,000
Bushmills Original Irish	300	3,200

^{*}All mixers are excluded.

All prices are subject to 7% government tax and 10% service charge.





BOURBON & RYE AMERICAN WHISKEY*	By Glass	By Bottle
Woodford Reserve Bourbon	420	5,900
Bulleit Rye	390	4,990
Bulleit Bourbon	380	3,900
Jack Daniel's	350	3,500
COGNAC & ARMAGNAC & BRANDY * Remy Martin XO Hennessy V.S.O.P.	-	1,300 1,100
BEER		
Peroni Nastro Azzurro Pale Lager		250
Singha Beer		140
*All mixers are excluded.		

All prices are subject to 7% government tax and 10% service charge.





WATER

Mont Fleur Mineral Water (750 ml.)	160
Mont Fleur Mineral Water (330 ml.)	100
Sparlkling Water	
Mont Fleur Mineral Water (750 ml.)	160
Mont Fleur Mineral Water (330 ml.)	100

SOFT DRINK

Imported Red Bull	190
Fever Tree Indian Tonic (200 ml.)	140
Fever Tree Mediterranean Tonic (200 ml.)	140
Coke	100
Coke Light	100
Sprite	100





SOFT DRINK

Fanta Orange	100
Schweppes Ginger Ale	100
Schweppes Soda	100

FRESH JUICE / SMOOTHIE

Watermelon, Orange, Pineapple, Coconut, Mango

140 / 160





AKOYA BEACH LOUNGE

Cold Cut & Cheese Platte 🔗 3 Kinds of Cold Cuts, 4 Kinds of Cheeses, Condiments โคลคัท และชีส พร้อมเครื่องเคียง	750
Beef Tournedos Rossini 🌣	510
Grilled Grain-fed Australian Beef Tenderloin with Foie Gras Skewer, Black Truffle, Red Wine Sauce, Shallot Jam บาร์บีคิวเนื้อ และตับห่าน	
Seared Tuna Tataki 🔗	350
Seared Tuna with Shoyu, Red Pimento Sauce, Balsamic Reduction, Baby Spinach nូਪ่าย่างสไตล์ญี่ปุ่น	
Jamon Iberico Croquette	350
Jamon Iberico (aged 28 months), Garlic Mayo แฮมหมูดำไอบีเรียชุบเกล็ดขนมปังทอด กับซอสกระเทียมมายองเนส	
Trio Bruschetta ☆ ②	330
Sourdough with Cherry Tomato Salsa, Crab Meat Avocado, Mushroom Duxelles บรูเชตตัว หน้ามะเขือเทศ, เนื้อปู และเห็ด	
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Gambas A La Barbacoa () Grilled Marinated Banana Shrimp with Garlic, Parsley, Lemon Zest, Cocktail Sauce กุ้งย่างสไตล์สเปน	320
Snow Fish Popcorn 🔗 🕔 Snow Fish Dipped in Batter, Tartar Sauce, Shrimp Cracker ปลาหิมะทอดกรอบ กับซอสทาร์ทาร์	320
Lord Of The Rings © & 🔘 Deep-fried Hua Hin Squid with Breadcrumbs, Tom Yum Flavor, Tartar Sauce หมึกทอดรสตับยำ	290
Tuna Cone Fresh Tuna Tartare, Avocado Guacamole, Mini Cone, Ikura (Salmon Roe) ทูน่าทาร์ทาร์ ในมินิโคน ท้อปปิ้งไข่ปลาแชลมอน	290
Mama Chicken © © Saffron Chicken Breast, Crispy Lemongrass, Peanut Butter Sauce ไก่ย่างสมุนไพร กับซอสถั่วบด	190















SIGNATURE DISHES

from Akoya | Star Lounge, V Villas Phuket - MGallery Collection

Tuna Tartare Taco

450

Fresh Tuna, Guacamole, Betel Leaves, Lettuce, Tomato Purée ทูน่าทาโก้ เสิร์ฟกับชอสมะเขือเทศสูตรพิเศษ

Calamari Pesto





410

Grilled Squid with Garlic Butter, Homemade Pesto Sauce, Balsamic Reduction ปลาหมึกย่างชอสโหระพาอิตาเลียน















ALWAYS FINISH WITH SWEETS

Fluffy Brownie Homemade Brownie, Dark Chocolate Sauce, Madagascar Vanilla Ice Cream ซอฟท์บราวนี่ เสิร์ฟพร้อมกับไอศกรีมวานิลลา	330
Lemon Tart	330
Homemade Lemon Meringue Tart การ์ตเลมอน	
Coconut Panna Cotta	330
Homemade Pranburi Coconut Panna Cotta, Refreshing Berry Sorbet พานาคอตต้ามะพร้าว และเบอร์รีเชอร์เบท	
Tropical Acai Bowl	330
Acai Berry, Tropical Fruits, Fresh Berries, Banana, Caramel Sauce อาชาอิผลไม้	













