

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!

Private In-Villa Breakfast



Breakfast



For the Small Appetite

590

Freshly Brewed Coffee or Tea*

Choice of Cold Pressed Fruit Juices*

Daily Detox Juice

Homemade Baker's Basket

Served with Butter and a selection of *Bonne Maman* Jams

Butter: Salted or Unsalted

Jams: Honey, Blueberry, Strawberry, Raspberry, Orange

Freshly Cut Fruits of the Day



The Classic All-Rounder

980

Freshly Brewed Coffee or Tea*

Choice of Cold Pressed Fruit Juices*

Daily Detox Juice

Homemade Baker's Basket

Served with Butter and a selection of *Bonne Maman* Jams

Butter: Salted or Unsalted

Jams: Honey, Blueberry, Strawberry, Raspberry, Orange

Choice of Cereals with Milk

Plain Muesli, Cereal Mix w. Dried Fruits, Sweetened or Unsweetened Corn Flakes, Koko Krunch

Two Eggs any Style

Sunny Side Up, Over Easy or Well Done, Scrambled, Omelet, Soft Boiled, Poached or Benedict

Your Side Dish for Your Eggs

Smoked Bacon, Ham, Sausage, Sautéed Tomatoes, Seasonal Mushrooms, Potato Wedges or Baked Beans

Waffles or Pancakes

Maple Syrup, Strawberry or Chocolate Sauce

Plain, Low Fat or Fresh Berry Yoghurt

Freshly Cut Fruits of the Day

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

Breakfast

Traditional Thai

680

Freshly Brewed Coffee or Tea*

Choice of Cold Pressed Fruit Juices*

Daily Detox Juice

Dim Sum

Choose up to 2 from the Following:

- Khao Tom
Rice Porridge w. Pork, Chicken or Seafood
- Khao Tom Kui
Condiments: Salted Egg, Shredded Pork, Crispy Pork, Crispy Dried Fish
- Jok
Rice Congee Plain, Pork, Chicken or Seafood
- Noodle Soup
Pork or Chicken
- Khao Pad
Fried Rice Vegetarian, Pork or Chicken
- Kai Jiew
Thai Omelet with Pork or Chicken
- Pad Kra Pao
Minced Pork or Chicken Topped with Egg
- Pad Thai Goong
Thai Noodles with Shrimp
- Pad See Ew
Fried Noodles with Soy Sauce and Kale with Pork or Chicken

Freshly Cut Fruits of the Day



Asian Fusion

845

Freshly Brewed Coffee or Tea*

Steamed Rice

Seared Salmon Teriyaki

Dim Sum

Miso Soup

Sushi, Maki and Japanese Pickles

Freshly Cut Fruits of the Day

* BEVERAGE

Fresh, Cold Pressed and Blended Juice Selection
Orange, Apple, Pineapple, Watermelon, Guava

Coffee & Tea Selection Hot / Iced

Coffee

- Espresso
- Cappuccino
- Mocha
- Decaf Coffee
- Americano
- Latte
- Hot Chocolate

Tea

- Earl Grey
- Oolong
- Green Tea
- Thai Tea
- English Breakfast
- Jasmin Green Tea
- Mint Infusion

Sparkling Wine By Glass

320

Start Your Day with a Glass of Our Premium Sparkling Wine

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All Day Dining



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

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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



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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

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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

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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



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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

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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

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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

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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



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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

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Beverage

Juices, Blends & Smoothies

FRESH

V Villas Signature Coconut	145
Orange, Lime, Pandan Passion Fruit, Apple Guava, Lychee	130

BLEND

Pineapple, Watermelon, Banana	130
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SMOOTHIE

Mango, Strawberry, Mixed Berry	180
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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 Sprite, Fanta Orange	90
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	

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Spirits



<i>Vodka</i>	Glass	Bottle	<i>Rum</i>	Glass	Bottle
Absolut	190	1,950	Havana 3 yr	190	1,990
Ketel One	215	2,500	Havana 7 yr	240	3,200
Stolichnaya	205	2,450	Chalong Bay Pure	210	1,850
Absolut Elyx	380	4,910	Pyrat XO	320	4,200
Grey Goose Original	380	4,950	Brugal Anejo	220	2,620
Snow Leopard Vodka	630	6,490	Appleton 12 yr	290	3,810
			Kraken Black Spiced	300	3,950
			Zacapa 23 yr	460	7,390
<i>Gin</i>	Glass	Bottle	<i>Cachaca</i>	Glass	Bottle
Beefeater	190	2,100	Cachaca Abelha	250	3,490
Tanqueray	260	2,950			
Bombay Sapphire	250	2,900	<i>Tequila</i>	Glass	Bottle
Hendrick's	390	5,720	Olmecca Gold	190	2,250
Boodles	260	3,100	Patron Reposado	420	6,810
Monkey 47	510	5,300	Jose Traiditional Reposado	260	3,420
4 Pillars Rare	380	5,610	Jose Cuervo Dela Familia	880	14,990
Botanist	390	5,890	Patron XO Café	250	3,290

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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
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Irish Whiskey

Jameson Gold	230	2,750
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Canadian Whiskey

Canadian Club	190	2,200
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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
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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

Spirits

<i>Liquor</i>	Glass	Bottle
APERITIF		
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

<i>Japanese Signatures</i>	Glass	Bottle
Choya Classic	260	2,150
Suntory Kakubin	190	2,150



<i>Cognac</i>	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

<i>Sherry & Port</i>	Glass	Bottle
Tio PePe	190	1,600
Taylor's Port Tawny	440	3,790
Taylor's Port Ruby	210	1,740

<i>Grappa & Eau De Vie</i>	Glass	Bottle
Kirsch	350	4,890
Poire William	340	4,500
Carpene Malvoti Riserva Grappa	400	5,220

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