

# Azure

## Bar



Azure Bar combines seascape views and delightful breezes with vanguard mixology, including imaginative cocktails created by renowned drinks master Joseph Boroski. Likewise on the menu are classic cocktails, premium spirits, liqueurs and digestifs, port wines, local and imported beers and more. You can select as well from non-alcoholic beverages including mocktails, smoothies, shakes, fresh fruit and vegetable juices, coffees, teas and mineral waters.

Complementing our drinks menu are enticing nibbles like Azure Popcorn, Hua Hin Squid and Black Truffle Slider. We're also an ideal spot to enjoy drinks ahead of dinner at adjacent Azure Restaurant, whose signature raw bar and similarly imaginative menus are enhanced by a commitment to local ingredients.

Open daily from 5.00 p.m. to midnight weekdays and from 5.00 p.m. to 1.00 a.m. weekends.

Welcome to Azure Bar.

# AZURE BAR COCKTAILS BY JOSEPH BOROSKI

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Joseph Boroski pioneered bespoke cocktails in Thailand with his Bangkok speakeasy, J.Boroski. He now brings the same vanguard approach to coastal Thai tipping with a curated selection of imaginative classics. Fresh ingredients, many locally sourced, combined with carefully selected spirits and a large measure of craft mean a superior drinking experience. For his Azure Bar creations, Boroski has taken inspiration from diverse ports of call, including the Amalfi coast, Cape Town and the French Riviera.

The result is a cocktail selection resolutely international, wholeheartedly Hua Hin and thoroughly Azure.



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## SIGNATURE COCKTAIL RECOMMENDATION A Kick In The Frangipani

Inspired by the many frangipani flowers found throughout our resort. This imaginative version of a cocktail classic, based on Cameron's Kick from the 1930s, has a lovely fragrance and distinctive yellow accent – just like the flower. To our own house whisky blend of Scotch whisky, bourbon and Irish whiskey we add Thai cashews, fresh imported lemon and, of course, a beautiful frangipani bloom.





A Kick in the Frangipani  
350

# JB COCKTAILS



280

## Hundred-Year-Old Daiquiri

white rum / fresh lime / sugarcane / egg / Angostura bitters



340

## The Cold, Dark Truth

dark rum / smoky whisky / cold-brew coffee / passion fruit / americano ice cubes



340

## Yom's Mango

tequila / fresh mango purée / lime / dried chili salt / dried mango skin



340

## Violet Negroni

butterfly pea flower infused gin / Aperol / white vermouth / jasmine



380

## What, Me Coconut?

silver rum / fresh jackfruit purée / lime / sea salt / mature coconut



340

## Saint-Tropez

gin / Campari / pink grapefruit / Prosecco / pomelo



350

## A Kick in the Frangipani

house blend of bourbon, Irish whiskey and Scotch whisky / frangipani / cashew orgeat / lime / egg



340

## Mod Mai Thai

light rum / orange curaçao / cashew orgeat / lime / 5-spice syrup



380

## Snake You Very Much

blended Scotch whisky / dark rum / snake fruit / lime / cashew orgeat / Angostura bitters



320

## Geronimo, aka Hipster Tiki

light rum / dark rum / Canadian whisky / tamarind / honey / lime / fresh coconut / 5-spice syrup



320

## A Rosella by Any Other Name...

saffron-infused Iron Balls gin / Fever Tree Mediterranean tonic / hibiscus and vanilla ice cubes / lemongrass



320

## This Is What You Came For

rum / fresh Thai young coconut cream / grilled pineapple skin shrub / aquafaba

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# BEVERAGE LIST

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## COCKTAILS

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### BUBBLE COCKTAILS

390

#### French 75

Keen on Soixante Quinze? Bombay 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. Cointreau, chilled sparkling wine and fresh local orange juice.

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### GIN COCKTAILS

320

#### Negroni

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

#### 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 Heering, 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.

### 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 tittle 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

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

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### VODKA COCKTAILS

320

#### Cosmopolitan

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

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# BEVERAGE LIST

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## COCKTAILS

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### VODKA COCKTAILS

320

#### 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

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.

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### TEQUILA COCKTAILS

320

#### Margarita

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.

#### Tiki Bar Margarita

Tequila, lime and almond syrup.

#### El Diablo

Tequila, crème de cassis, lime and ginger ale.

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## COCKTAILS

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### WHISKY COCKTAILS

320

#### Manhattan

Bourbon whiskey, Martini Rosso 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.

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### LIQUEUR COCKTAILS

320

#### Amaretto Sour

Amaretto, lemon juice, egg white and Angostura bitters.

#### Midori Sour

Midori, lemon juice egg white and Angostura bitters.

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## LIQUORS

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### Aperitif

Aperol, Campari, Martini Rosso, Martini Bianco, Martini Dry 290

Pimm No. 1, Pernod, Ricard 290

Fernet Branca, Jagermeister 320

### Gin

Gordon's, Beefeater 280

Bombay Sapphire, Tanqueray, Beefeater 24 290

Roku Japanese craft's gin 320

Caoroon's gin 380

Hendrick's gin 380

# BEVERAGE LIST

## LIQUORS

### Vodka

Smirnoff, Stolichnaya	280
Absolut, Absolut Citron	290
Grey Goose, Grey Goose Orange, 42 below	360

### Rum

Bacardi, Captain Morgan, Havana 3 Years	280
Havana 7 Years, Jerry Sailor	320
Phraya rum	360

### Tequila

Tres Maque Yes Blanco	280
Jose Cuervo Especial, Olmeca Reposado	290

### Bourbon

Jim Bean, Jack Daniel's	290
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### Whisky

JW Black Label, Chivas Regal, Canadian Club, John Jameson	320
JW Gold Label Reserve	450
JW Blue Label	750

### Single Malt

Glenfiddich 12 Years	340
Macallan 12 Years Old Sherry Oak	550

### Blended Malt

Monkey Shoulder's	360
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### Cognac

VSOP- Hennessy, Remy Martin,	420
X.O- Hennessy, Remy Martin,	650

## LIQUORS

### Thai Spirit

Mekhong	260
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### Liqueur Coffee

Irish coffee, Jamaican coffee, French coffee and Mexican coffee	290
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### Liqueur & Digestive

Limoncello, Sambuca, Amaretto, Cheery Brandy	260
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Baileys Irish Cream, Kahlua, Southern Comfort	290
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Cointreau, Drambuie, Malibu	290
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Grand Marnier, D.O.M. Benedictine, Galliano	320
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### Port Wine

Taylor's Fine Ruby	290
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Tio Pepe	290
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## BEER

### DRAFT BEER

Chang draft Half Pint	160
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Chang draft Pint	240
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Chang draft Quart	380
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### LOCAL & IMPORTED

Chang 330 ml.	190
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Singha 330 ml.	190
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Tiger 330 ml.	190
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Heineken 330 ml.	270
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Corona 330 ml.	270
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Erdinger Weissbier 330 ml.	270
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# BEVERAGE LIST

## 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.

### 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

## NON ALCOHOLIC

### SOFT DRINKS

95

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

### COFFEE

175

Long Black, Single Espresso, Macchiato, Café Latte, Cappuccino, Decaffeinated, Double Espresso, Macchiato double shot, Ice Coffee

### TEA

170

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

Mineré 500 ml., Thailand	95
Evian 500 ml., France	180
Evian 750 ml., France	250
Acqua Panna 500 ml., Italy	200
Acqua Panna 750 ml., Italy	260

### SPARKLING WATER

Perrier 330ml, France	180
San Pellegrino 500 ml., Italy	200
San Pellegrino 750 ml., Italy	260



# SNACKS



**BLACK TRUFFLE SLIDER**  
280

B D E

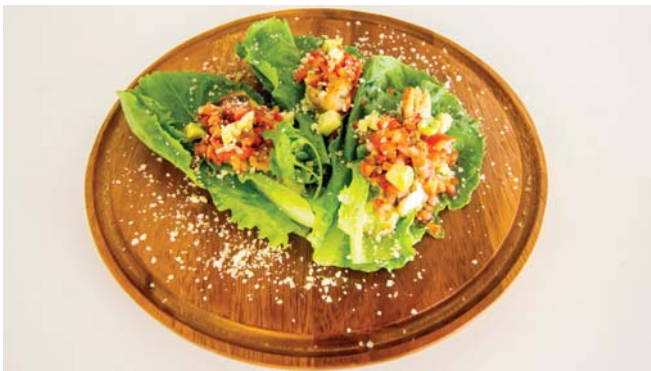
Beetroot bun with tomato salsa, green tea bun with guacamole and charcoal bun. Each burger contains Angus beef, black truffle butter, garden tomato, rocket and brie cheese. Served with sweet potato crisps and ketchup.



**AZURE POPCORN**  
150

V VG

Fresh-made popcorn with truffle salt



**NAKED SEA BASS TACO**  
250



S

Grilled sea bass wrapped in organic lettuce, topped with tomato salsa.



**SEAFOOD ROLL**  
280

S D E

Mini bun stuffed with fresh seafood and homemade aioli, served with potato crisps.



**PEPPER CRUST CHICKEN**  
220

Crispy chicken sprinkled with pepper, served with garlic aioli.



**BURRATA**  
260

D P

Grilled crostini topped with burrata cheese, organic tomato, rocket and Parma ham.

 : Spicy   
 **E** : Eggs   
 **B** : Beef   
 **P** : Pork   
 **S** : Seafood   
 **D** : Dairy   
 **N** : Nuts  
 : Chef recommend   
 **A** : Alcohol   
 **GF** : Gluten Free   
 **LF** : Lactose Free   
 **V** : Vegetarian   
 **VG** : Vegan

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

# SNACKS



## HUA HIN SQUID

220



Lightly grilled Hua Hin Bay squid, with chilli, kalamata olive and kaffir lime, served with lime wedge.



## TUNA CARPACCIO

250



Sliced tuna drizzled with ponzu dressing.



## CHICKEN SATAY

220



Slow-grilled chicken stay with teriyaki sauce.



## CHINESE PEPPERCORN CHEESE STICK

150



Crispy puff pastry cheese stick sprinkled with peppercorn.



## TRUFFLE FRIES

115



Crispy fries with chili flake, parsley, truffle oil and grated Parmesan cheese.



: Spicy



: Chef recommend

**E** : Eggs

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**GF**: Gluten Free

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# THE MANY DELIGHTS OF AZURE RESTAURANT



Visit Azure Restaurant for seaside dining and local fare with flair.

Azure stands out not only for its prominent beachfront location with Gulf of Thailand views, but also for its commitment to using local ingredients. Menus make the most of locally grown fruits and vegetables, top-quality produce including meats from nearby farms, as well as fresh-caught seafood supplied by the area's surrounding fishing villages. Diners likewise experience that commitment when enjoying Azure's signature raw bar featuring local as well as premium imported delicacies such as island oysters, jumbo prawns and much more.

It's a true farm-and-sea-to-table dining experience, all in a relaxing surfside setting.

Join us and savour the many delights of Azure Restaurant.

# Azure

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INTERCONTINENTAL®  
HUA HIN RESORT

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## INTERCONTINENTAL HUA HIN RESORT

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