



111 SOCIAL HOUSE





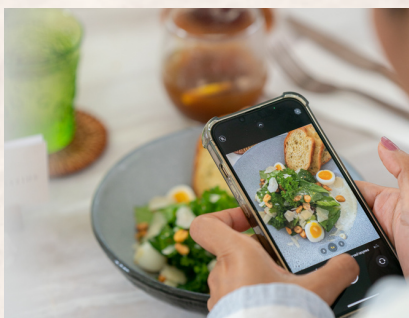
111 SOCIAL HOUSE

111 Social House — Where Every Gathering Grows

Nestled between the beach and a garden of three century-old tamarind trees, 111 Social House takes its name from the spirit of unity those trees inspire. Each “1” represents an element, the house, the people, and the community, coming together as one. For generations, the tamarind trees have stood tall as silent witnesses to countless gatherings, weddings, weekend picnics, and sunset laughter by the sea. Their deep roots and generous shade embody everything 111 stands for: warmth, connection, and the joy of sharing.

Here, the rhythm of Hua Hin flows effortlessly, where the roots of tradition meet the freshness of creativity, and every meal becomes part of a story that continues to grow with each visit.

At 111 Social House, everyone is family, including your four-legged ones. The garden is their playground, the terrace their throne, and the team their biggest fans. Here, friendships flourish across tables and tails wag freely by the sea.



All prices are in Thai Baht and subject to 10% Service Charge and 7% Government Taxes.

ราคาดังกล่าวยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

BREAKFAST



BLACK ANGUS FLANK STEAK BENEDICT 450

English Muffin, Guacamole, Wild Rocket, Cherry Tomatoes, Hollandaise Sauce



FRIED RICE & CREAMY OMELET WITH PRAWN 350

Prawn-Fat Fried Rice, Spring Onion, Cucumber, Lime, Chili Fish Sauce



WAFFLE & BERRIES 310

Housemade Waffles, Mixed Berries, Maple Syrup



GRANOLA BOWL 220

Greek Yogurt, Crunchy Granola, Strawberries, Banana, Mango, Honey

CRAB MEAT EGGS BENEDICT 220

English Muffin, Guacamole, Wild Rocket, Cherry Tomatoes, Hollandaise Sauce

FULL ENGLISH BREAKFAST 380

Fried Eggs, Smoked Ham, Crispy Bacon, Chorizo Sausage, Baked Beans, Grilled Tomato, Sautéed Mushroom

ROYAL EGG BENEDICT 315

English Muffin, Smoked Salmon, Poached Egg, Sautéed Spinach, Hollandaise Sauce

SMOOTHIE BOWL 300

Pineapple, Mango, Banana, Coconut Milk, Shredded Coconut, Sliced Mango, Pomegranate Seeds

BREAKFAST BURRITO 385

Smoked Brisket, Scrambled Eggs, Brie Cheese, Tomato Salsa, Side Beans

BOILED RICE 230

Jasmine Rice Porridge with Choice of Prawn or Minced Pork

SMOKED EGGPLANT 265

Savory Pancake, Scrambled Eggs, Pomegranate Seeds, Greek Yogurt, Coriander

CINNAMON FRENCH TOAST 310

Whipped Cream, Strawberries, Hot Chocolate

SALADS



SOCIAL III HOUSE SALAD 360

Spicy Deep-Fried Seafood, Taro, Cashew Nuts, Kaffir Lime Leaves, Fried Shallots, Fried Chili

CAESAR SALAD 420

Crispy Bacon, Parmesan Cheese, Poached Egg, Garlic Croutons, Homemade Caesar Dressing

CAPRESE SALAD 400

Mozzarella, Cherry Tomatoes, Rocket, Pesto Sauce

ROASTED BEETROOT & QUINOA SALAD 320

Cherry Tomatoes, Kale, Quinoa, Candied Walnuts, Goat Cheese, Lime Dressing

APPETIZERS

BRUSCHETTA WITH KING TIGER PRAWN & CHEESE 410

Toasted Sourdough, Tomato, Truffle Paste, Mozzarella, Prawn, Basil Pesto Sauce

HUA HIN CLAMS IN WHITE WINE SAUCE 350

Shallots, Garlic, Cherry Tomato, Coriander

AKAMI TUNA TARTARE 380

Teriyaki & Ginger Dressing, Avocado, Zucchini, Wasabi Mayo

PORTUGUESE KING TIGER PRAWNS PIRI-PIRI 630

Garlic, Chili, Coriander

HUA HIN SQUID WITH SALTED EGG YOLK MAYO 310

Crispy Squid, Thai Spices, Garlic Aioli, Salted Egg Mayo, Thai Herbs, Lemon Wedge

CHICKEN WINGS WITH FISH SAUCE 330

Deep-Fried Chicken Wings Marinated in Fish Sauce, Sweet Chili Sauce

DEEP-FRIED SHRIMP CAKES 300

Sweet Chili Sauce, Plum Sauce

ROCK LOBSTER SATAY 670

Seafood Sauce, Aioli, Pickled Vegetables



PORTUGUESE
KING TIGER PRAWNS PIRI-PIRI



HUA HIN SQUID WITH
SALTED EGG YOLK MAYO



ROCK LOBSTER SATAY

APPETIZERS



SIGNATURE TAPAS COMBO

FISH & CHIPS 480

Crispy Sea Bass, French Fries,
Garlic Aioli, Salted Egg Yolk Mayo

SIGNATURE TAPAS COMBO 850

Shrimp Cakes, Rock Lobster Satay,
Tuna Tartare, Calamari, Chicken Wings,
Assorted Dips

SOUP



SWEET CORN SOUP

HUA HIN SEAFOOD MINESTRONE 410

Seasonal Vegetables, Potato,
Macaroni, Coriander

RAVIOLI BRAISED 365

BEEF SHANK SOUP

Beef Stock, Vegetable Purée, Parsley

SWEET CORN SOUP 340

Royal Project Corn, Cheese Croquette

PIZZA



LARB MOO PIZZA 425

Mozzarella Cheese, Minced Pork Spicy Salad,
Chili Flakes, Shallots

MARGHERITA 410

Housemade Napoli Sauce,
Mozzarella Cheese, Fresh Basil

FRUTTI DI MARE 535

Housemade Napoli Sauce,
Mozzarella Cheese, Seasonal Seafood

TARTUFATA FOUR CHEESE 550

Housemade Napoli Sauce, Mozzarella Cheese,
Blue Cheese, Goat Cheese, Burrata

HAWAIIAN 435

Housemade Napoli Sauce, Oregano
Mozzarella Cheese, Smoked Ham, Pineapple

JALAPEÑOS 415

Housemade Napoli Sauce, Mozzarella Cheese,
Italian Spicy Salami, Onions, Jalapeños

PASTA



HUA HIN SEAFOOD AGLIO OLIO 480

Hua Hin Clams, Mussels, King Tiger Prawns, Hua Hin Squid, Soft-Shell Crab

TRUFFLE SPAGHETTI 400

Black Truffle Cream Sauce, Parmesan Cheese

SPAGHETTI AGLIO OLIO WITH CHORIZO SAUSAGE 365

Spaghetti Stir-Fried with Garlic & Dried Chili, Spicy Pork Sausage



SMOKED SALMON & IKURA 485

Smoked Salmon, Ikura, Black Olives in Shallot-Saffron Capers Cream Lemon Sauce

LINGUINE BOLOGNESE 430

Black Angus Beef, Pork Sausage, Shiitake Mushrooms, Tomato Stew, Parmesan Cheese

BURGER



BURGER HOT CHEESY

BURGER HOT CHEESY 650

Wagyu Beef Patty, Crispy Bacon, Jalapeños, Cheddar Cheese Sauce, Truffle Fries

WAGYU BEEF BURGER 550

Crispy Bacon, Cheddar Cheese, Truffle Fries Iceberg Lettuce, Fresh Tomato, Cornichon, Ajo Peruano

CRISPY CHICKEN BURGER 400

Deep-Fried Chicken Thigh, Raclette Cheese, Iceberg Lettuce, Fresh Tomato, Cornichon, Ajo Peruano, French Fries

SAUSAGE CRAB CAKE 425

Chive Cream Cheese, Avocado Slices, Rocket Salad

THAI KITCHEN



SEARED SALMON IN COCONUT MILK SOUP

PHAD THAI GOONG 380

King Tiger Prawns, Flat Rice Noodles, Tamarind Sauce, Egg, Bean Sprouts, Chives, Tofu, Sweet Turnip

PAD KAPRAOW (PORK OR CHICKEN) 425

Stir-Fried Thai Basil served with Jasmine Rice and Thai Fried Egg

SEARED SALMON IN COCONUT MILK SOUP 450

Seared Atlantic Salmon in Coconut Milk Soup with Lemongrass and Mushrooms

GOONG SAUCE MA KHAM 425

Deep-Fried Prawns with Housemade Tamarind Sauce

PLA MUEK THOD KRATIEM 380

Deep-Fried Squid with Fried Garlic

PAD CHA TALAY 375

Stir-Fried Spicy Mixed Seafood with Thai Herbs



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DESSERTS



THAI BANANA BOAT 235
Caramelised Banana, Coconut Ice Cream,
Cashews, Pandan Sauce



PANNA COTTA MIXED BERRY 285
Vanilla Panna Cotta, Berry Sauce



SHOKUPAN HONEY TOAST 300
Vanilla Ice Cream, Whipped Cream,
Honey, Seasonal Fruits

MANGO STICKY RICE TART 245
Mango, Sticky Rice, Coconut Ice Cream,
Coconut Sauce

**MATCHA CHOCOLATE
BASQUE CHEESECAKE** 235
Premium Matcha Cheesecake,
Custard Cream Texture, Dark Chocolate





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SIGNATURE COFFEE



HERB COFFEE

160

Cold Brew with Coconut Herb Syrup



CARAMEL POPCORN

180

Espresso, Sea Salt Caramel, Cream, Fresh Milk



LOD CHONG COFFEE

140

Espresso, Lod Chong Palm Sugar, Milk

LOD CHONG THAI TEA

Thai Tea, Lod Chong Palm Sugar, Milk

FRUITY COFFEE CREATIONS

CITRUS MORNING

140

Orange Juice, Syrup, Coffee

SAPPAROD LATTE

140

Pineapple Juice, Pineapple Jam, Milk, Coffee

TANGMO CAFÉ

140

Watermelon Juice, Lemon Juice, Syrup, Coffee

VINTAGE PASSION

140

Lychee Juice, Lychee Syrup, Passion Fruit Purée, Coffee

ROSIE ES TONIC

190

Rose Syrup, Lemon Juice, Tonic Water, Coffee

CLASSIC HOT COFFEE

ESPRESSO	90	CAPPUCCINO	120
ESPRESSO MACCHIATO	110	DOPPIO	140
AMERICANO	120	MOCHA	140
CAFÉ LATTE	120	AFFOGATO	180

ICED COFFEE

ICED AMERICANO	140	ES YEN (THAI ICED COFFEE)	140
ICED CAPPUCCINO	140	ICED LATTE	140
ICED MOCHA	160	SEA SALT CARAMEL LATTE	190

TEA SELECTION

MONSOON TEA, CHIANG RAI	120	FLOWER TEA	160
• MONSOON BLEND GREEN • THAI EARL GREY • CHAO PHRAYA BLEND OOLONG • TROPICAL WHITE • SIAM SUNRISE BLEND (BLACK & GREEN)		• WHITE CHRYSANTHEMUM • LOTUS • WATER LILY • ROSE	

ICED CREATIONS

THAI TEA LATTE	140	MATCHA LATTE	160
THAI TEA HONEY LEMON	140	CHOCOLATE TORNADO	180
HONEY LEMON MATCHA	160	STRAWBERRY MATCHA	190

HEALTHY BLENDS

BANANA NUT 220
Banana, Coconut Milk,
Mixed Nuts, Peanut Butter

111 VIBES 180
Local Pineapple, Coconut Milk,
Blue Spirulina

CUCUMBER REFRESHER 140
Cucumber, Soda, Lime Juice, Syrup

FRESH PARADISE 180
Mango, Lychee, Peach, Yoghurt

GREEN BLEND 180
Mango, Spinach, Cucumber

MILK SHAKES

CHOCOLATE MILK SHAKE 170

VANILLA MILK SHAKE 170

STRAWBERRY MILK SHAKE 170

111 ITALIAN SODA

YUZU 120

LYCHEE 120

KIWI 120

STRAWBERRY 120

PASSION FRUIT 120

JUICE

FRESH JUICE 120
• WATERMELON
• COCONUT

CHILLED JUICE 90
• MANGO
• PINEAPPLE
• APPLE
• ORANGE

SOFT DRINK

COKE, COKE ZERO, SPRITE 90

**GINGER ALE, TONIC WATER,
SODA WATER** 90

CRYSTAL WATER 500 ML 50

**CHANG MINERAL 350 ML
(STILL / SPARKLING)** 90

**CHANG MINERAL 700 ML
(STILL / SPARKLING)** 190

SIPPING COCKTAILS

NEGRONI Gin, Campari, Vermouth	360	WHISKY SOUR Bourbon, Lime Juice, Syrup	280
OLD FASHIONED Bourbon, Angostura, Syrup	390		

SPARKLING COCKTAILS

APEROL SPRITZ Aperol, Prosecco, Soda	320	MIMOSA Prosecco, Orange Juice	320
KIR ROYALE Prosecco, Crème de Cassis	320	ROSSINI Prosecco, Strawberry Purée, Soda	320

CLASSIC COCKTAILS

MOJITO Rum, Mint, Lime Juice, Sugar, Soda	290	MARGARITA Tequila, Triple Sec, Lime Juice	290
LONG ISLAND ICED TEA Gin, Rum, Vodka, Triple Sec	320	MINT JULEP Jim Beam, Angostura Bitters, Mint Leaves, Syrup	290
PIÑA COLADA White Rum, Malibu, Coconut Milk, Pineapple Juice, Lime	290	MAI TAI White Rum, Dark Rum, Orange Curaçao, Orange Juice, Pineapple Juice, Lime Juice, Syrup	290

LOCAL & IMPORTED BEERS

CHANG	120	HEINEKEN	180
SINGHA	150	CORONA	250

BUBBLES & WINE

CHAMPAGNE

ERNEST RAPENEAU BRUT

A refined Champagne from the heart of France, offering delicate bubbles, bright citrus notes, and a smooth, crisp finish — perfect for any occasion.

GLASS

BOTTLE

2,900

SPARKLING WINE

N/V PREGO NERO

Crisp and refreshing with green apple and citrus notes.

290

1,450

ROSÉ WINE

2023 ESSENCIAL PARADIS, PROVENCE, FRANCE

Fresh and elegant with red berries and floral hints.

290

1,600

WHITE WINE

2022 MOULIN DE GASSAC CHARDONNAY, FRANCE

Light, elegant notes of white flowers, peach, and citrus.

340

1,650

2022 ARCADIAN SAUVIGNON BLANC

Bright citrus and lime flavors with fresh acidity.

260

1,300

RED WINE

2022 FANTINI MONTEPULCIANO D'ABRUZZO, ITALY

Zesty, full-bodied with dark cherry and spice.

340

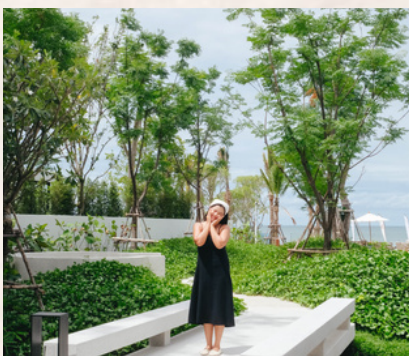
1,650

2022 ARCADIAN SHIRAZ, AUSTRALIA

Bold and robust with blackberry, plum, and pepper.

260

1,300





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LIFE IS SHORT. SOCIALIZE



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