

# THE START UP GAZETTE

LET'S SEA HUA HIN'S BEACH RESTAURANT

HUA HIN: 7-11 A.M.

SINCE 2004

## FULL SERVICE GOURMET BREAKFAST

988

Just imagine, two whole hours of unlimited à-la-carte breakfast bliss, could there be a better way to start the day?

[For staying guests with a 'breakfast included' package we'll even pour you a complimentary flute of genuine French bubbly to toast the holiday morning with.]



### CHAMPAGNE BREAKFAST FOR TWO

2 x Let's Sea Breakfast w  
A Bottle of 37.5 Cl. Champagne  
4.888

### MINI BREAKFAST

COFFEE + PASTRIES

288

COFFEE + CROQUE MONSIEUR

298

## FINE TEA SELECTION

188

- Thai Milk Tea
- English Breakfast
- Earl Grey
- Darjeeling
- Wild Berries
- Vanilla
- Jasmine
- Green
- Peppermint
- Chamomile
- Fresh Ginger
- Fresh Lemongrass
- Rooibos

Remarks:  
Available in **Hot & Cold** version.  
Please advise a Let's Sea Team  
about your preference

## GROWN & PICKED IN THE NORTH OF THAILAND CAREFULLY SELECTED & ROASTED FOR LET'S SEA LET'S SEA FRESHLY BREWED COFFEE

188



Remarks:  
**Decaffeinated** version is available. Please advise a Let's Sea Team member if needed.

- Coffee
- Espresso
- Macchiato
- Café Latté
- Cappuccino
- Mocha
- Iced Black Coffee
- Iced Espresso
- Thai Iced Coffee
- Iced Café Latté
- Iced Mocha
- Almond Mocha Frappé

## VITA REFRESHMENT JUICE

178

- Pineapple
- Thai Tangerine
- Apple
- Tomato
- Mango
- Carrot

### LET'S SEA CREATIVE MIX OF THE DAY

178

Different each day  
per bartender creation



PERHAPS YOU MAY NOT KNOW.  
HUA HIN IS ONE OF  
PINEAPPLE SOURCES IN THAILAND.  
HUA HIN PINEAPPLE IS  
JUICY & MEATY + SWEET & SOUR

## MILK & CHOCOLATE

188

- Milk
- Non-Fat Milk
- Soy Milk
- Oat Milk
- Almond Milk
- Chocolate
- Salted Caramel Chocolate

- Cold Milk
- Cold Non-Fat Milk
- Cold Soy Milk
- Cold Oat Milk
- Cold Almond Milk
- Iced Chocolate
- Iced Salted Caramel Chocolate

# HEALTHY START

178

**THAI FRUITS COMBO**

**CHIA GELATIN WITH FRUIT SALAD**

**YOGURT:**

Plain / Caramel Sauce / Strawberry / Hi-Fi(ber) / Splash on Fruit Salad

**BIRCHER MUESLI**

with Tropical Healthy Condiments

**CEREALS:**

Cornflakes / Frosty / All Brands / Dried Muesli



**HOT OAT MEAL** with Banana & Raisin



**DOMESTIC GARDEN SALAD**



**TOMATO & CUCUMBER + MOZZARELLA**



# ESSENTIAL ENERGY SUPPLY

178

**TOAST:**

White Bread / Whole Wheat Bread / Brown Grains Bread

**CROISSANT**

**SLICED BAGUETTE**

**DANISH PASTRIES**

**BANANA MUFFIN**

**PA-TONG-KOH:**



A TRADITIONAL THAI TREAT, A DOUBLE-BARRELED PORTION OF DELICIOUS DEEP-FRIED DOUGH SERVED WITH AN INDULGENT DIP OF CONDENSED MILK OR THAI CUSTARD. THERE'S SIMPLY NO BETTER ACCOMPANIMENT TO YOUR MORNING COFFEE OR A HEALTHY GLASS OF SOY MILK.

# CHEESE SLICE

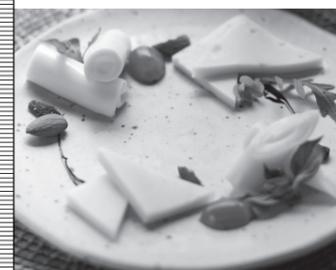
188

**Mozzarella**

**Cheddar**

**Gouda**

**Emmental**



# SOME EXTRA ENERGY { & DELICIOUS }

**FRIED EGG:**

Sunny Side Up / Over Easy / Well Done

188

**BOMB EGG:**

Crunchy Fried Egg with Topping

228

**BOILED EGG:**

Onsen Egg (2 mins.) / Soft (4 mins.) / Hard (7 mins.)

188



**HAM-CHEESE+PINEAPPLE CROQUE MONSIEUR**

258



**SCRAMBLED EGG:**

Sam's Style / Somchai's Style

228



**OMELET:**

Margherita / Meat Lover / Healthy Meat Lover / Truffled

248

**KAI JIEW** Thai Style Omelet (Fluffy / Crunchy)

188

**OMELET WITH CRAB MEAT, RIVER PRAWN & LOBSTER BISQUE GRAVY**

388

**HEALTHY SCRAMBLED**

**WHITE EGG WITH PUMPKIN & SHALLOT**

288



**POACHED EGG WITH HOLLANDAISE SAUCE**

388

SERVED ON TOAST WITH SALMON / HAM / SPINACH / MUSHROOM

**CRISPY FRIED EGG WITH THAI STYLE SALAD + WOK TOASTED QUINOA**

288



**WAFFLE BRUSSELS STYLE**

288

with Maple Syrup / Strawberry Syrup / Chocolate Syrup

**FRENCH TOAST**

258



**SIDE DISH**

**Sausage:** Pork / Chicken • **Ham • Bacon:** Soft / Crispy • **Cold Slice:** Ham / Pepperoni / Salami / Bologna / Mortadella

258

# SPECIAL LET'S SEA LOCAL BREAKFAST EXPERIENCE

'TAO-HUOY' SOY CUSTARD  
WITH HOT GINGER SYRUP

58



'CHAO-GUOY' BLACK HERBAL JELLY  
WITH BROWN SUGAR

58



TRADITIONAL HONG KONG STYLE  
HOMEMADE CONGEE

288



'KLOOK KLIK' EGG NOODLE  
WITH PORK MEDLEY

258



IKURA COMBO DON  
(JAPANESE RICE BOWL) & MISO SOUP

388



GRILLED PORK  
WITH STICKY RICE

188



FRIED RICE  
WITH KALE & LET'S SEA STYLE THAI SALTED FISH

258



BITTER MELON CHICKEN STOCKS  
WITH RICE NOODLE

258



LET'S SEA STYLE BOILED RICE WITH GARLIC & PEPPER SEA PRAWN 258



RICE PORRIDGE  
WITH CONDIMENTS:

Chinese Sausage / Salted Egg /  
Spicy & Sour Century Egg / Pickled Cabbage /  
Thai Omelet / Garlic & Pepper Chicken /  
Cashew Nut / Peanut / Dried Shrimp Salad /  
Sautéed Vegetable /  
[Please feel free to select 3-4 items.]

258

KLUK KLIK - KHAO TOM PLA KOOD:  
RICE PORRIDGE WITH SHREDDED FISH & FISH STOCK 288



## THAI DESSERT BREAKFAST

98

Differently available each day per chef's creation

Dessert for breakfast might sound like a novel idea, but in Thailand It's already a well-established tradition. Loaded with sweetness to wake up your taste-buds and packed with energy to power you through the day, our Thai Dessert Breakfast is definitely worth giving a whirl:

- Thai Aromatic Sticky Rice with Seasoning Dried Fish (Khao-Niew-Pla-Haeng)
- Thai Aromatic Sticky Rice Topped with Thai Custard (Kao-Niew-Sang-Ka-Ya)
- Steamed Banana with Aromatic Coconut Topping (Ka-Nom-Kluoy)
- Steamed Sweet Corn with Aromatic Coconut Topping (Kao-Pod-Klug)
- Thai Banana Fritter (Gluoy-Kaeg)
- Steamed Pumpkin Assorted with Custard (Sang-Ka-Ya-Fug-Thong)
- Mung Bean Rice-Crêpe (Thua-Pap)
- Thai Charcoal Pudding with Coconut (Peag-Poon)
- Pandanas Leaf & Coconut Milk Gelatin (Woon-Kati-Baitoey)
- Coconut & Black Sticky Rice Waffle (Ba-Bin)
- Roasted Banana Topping With Coconut Syrup (Gluoy-Tub)



Please note: All prices are subject to 10% service charge + VAT

# THE TRANSFORMATION FOR TASTE TRAVELLERS

*Let's Sea Hua Hin: culinary evolution from restaurant to resort*



From an intimate beachfront eatery to the recently renovated boutique hotel it is today; Let's Sea Hua Hin Al Fresco Resort has travelled a culinary evolution, putting Hua Hin on the food map long before it was a barefoot luxury hotel. The local talent of its kitchen awakens guests' senses to the authentic wonders of Thai cuisine with hospitality standards that transcend across the 40 private suites.

With the intention to create an all-encompassing gourmet hotel in their twenties, Let's Sea Hua Hin Al Fresco Resort's three investors decided to achieve their goals starting first with the Beach Restaurant established longer than 20 years ago. Truly believing that memorable experiences

start with great gourmet hospitality, four years later their passion project transformed into a luxury boutique hotel.

Success that stems from its renowned Beach Restaurant, personal recipes that have been passed down generations are exclusive to the restaurant and evoke childhood memories of the investors who started their business in the nostalgic town of Hua Hin. Celebrating the heritage of Hua Hin that was once a quiet fishing village attracting Thai royal families, dishes combine the fragrance of Thailand with the hotel's ocean front location with fresh crab meat spring rolls, coconut coated popped shrimp, wok tossed of Hua Hin clams with white wine & basil, Hua Hin Clam &

Crab Chowder and seafood BBQ feasts.

With glamorous cocktails that are globally as well as Hua Hin naturally inspired, the Beachfront Bar showcases refined mixology skills whilst those looking for laid-back afternoon vibes is the Sand Lounge. Positioned at the edge of the resort's spectacular 120-metre lagoon pool and conveniently accessible and exclusive for the resort guests, guests can sink into sand or stay semi-submerged in pool whilst indulging in one of the hotel's culinary delights.

With a sense of responsibility to sustain its gourmet reputation on an international scale, Let's Sea Hua Hin Al Fresco Resort is eco-chic and dedicated to supporting

the community whilst preserving the natural beauty of its surroundings. The resort's carbon footprint is kept to a minimum with revolutionary waste management systems and seasonally sensitive local produce that attracts conscious travellers looking to taste Thailand's true palate.

An ocean facing boutique hotel and restaurant that champions locality and eco-minded initiatives, barefoot luxury has recently completed a significant renovation, its fresh new look as a destination that draws a new blueprint of cutting-edge cool in Hua Hin, the hotel's staff are entirely local, and its eco-architectural design minimises the overall environmental impact.

**Let's  
sea**  
HUA HIN'S  
BEACH RESTAURANT

[WWW.LETUSSEA.COM](http://WWW.LETUSSEA.COM)

## about us

We're a small group of people who shared a dream of redesigning the vacation experience; leveraging superior design and exceptional service to create memories that guests would cherish during their holidays and forever.

Let's Sea made its debut longer than two decades as a chic beachside bistro, a wonderfully relaxed hangout with an exceptional menu, an impressive wine catalogue and a refreshingly informal vibe.

Our restaurant still sits at the beachfront, still welcomes diners from its earliest days, but now comes with stunning resort attached, to welcome visitors from far further afield.

As our footprint has expanded, we've never lost our focus on the ambiance we create for our guests. We never stop striving to deliver the perfect blend of thoughtful design, extraordinary facilities, and exceptional service and, we're still completely committed to delivering the wonderful memories we always dreamed of.



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**Let's Sea is proud of its ISO14001 certification. This global standard specifies an environmental management system that Let's Sea adheres to as part of its ongoing environmental and social responsibility.**