

Welcome to Matt's Place, a culinary destination where we invite you to "Vine & Dine" with us.

Our philosophy is simple: to celebrate the vibrant essence of Hua Hin while embarking on a "borderless" culinary exploration. Each dish is a testament to meticulous technique, impeccable sourcing, and the art of harmonizing diverse global and local flavors.

I. From the Hearth & Griddle

Patatas Bravas 'Hua Hin' (V) Our signature golden-fried potatoes, each a crispy-pillowy vessel, kissed with a whisper of aromatic makrut lime aioli and a vibrant, house-made Thai chili-garlic jam.

Seared Hokkaido Scallops (3 pcs). Perfectly seared Hokkaido scallops with a golden crust. Served with corn and smoked pearl couscous esquites. With a vibrant, passion fruit & ají amarillo salsa verde, roasted red pepper puree, and crispy chorizo. SCALLOP TARTELETTE MOLD

Couscous Royal Bites (2 pcs) North African spices deconstructed: Saffron couscous fritter topped with merguez lamb crumble, bright apricot-carrots chutney, and smoked chickpea harissa purée.

Croquetas Gai Massaman (3 pcs) Creamy potato-celeriac croquettes with rich, aromatic Thai massaman chicken curry. Fried to a crisp, golden exterior, served with homemade pineapple & ginger sambal, and makrut lime aioli.

Wagyu Flank Steak Succulent Japanese Wagyu flank steak, expertly seared, served with a vibrant, truffle-infused Thai chimichurri, black garlic aioli, and smoked tamarind-whiskey BBQ sauce. This dish is a truly borderless indulgence for the senses.

II. The Chilled Larder

Aguachile de Salmón & Rosella Delicate slices of wild Alaskan salmon prepared with fresh mango, pink pomelo, and avocado. Bathed in a vibrant, tangy roselle and raspberry broth, and accompanied by crispy salmon skin chips and toasted black sesame seeds.

Levantine Dip Trio (V) A vibrant trio of roasted garlic hummus, smoky eggplant baba ghanoush, and refreshing cucumber-dill labneh. Served with warm rosemary focaccia bread.

Tom Kha-Infused Scallop & Sweet Potato Mousse (2 pcs) A delicate mousse of seared Hokkaido scallops and Okinawa sweet potatoes infused with a Tom Kha broth. Finished with makrut lime aioli, Thai basil oil, and smoky spring onion ash. SCALLOP TARTELETTE MOLD

Smoked Eggplant 'Baingan Bharta' (V) Smoky roasted eggplant served cold with a tamarind-date gastrique, tahini, toasted pistachios, boondi, pomegranate, fermented red pepper gel, flat parsley, and edible flowers.

King Crab & Pomelo Taco (2 pcs) Sous vide Alaska king crab, seared in brown butter and green peppercorns, with white and pink pomelo in a yuzu-kosho emulsion. Served with makrut lime aioli. TACO MOLD

Thai Artisanal Cheese & Cured Meats Board A generous selection of artisanal cheeses and premium cured meats produced in Thailand, perfect for sharing.

III. Toasted & Tartlets

Tuna Tartare & Black Rice (2 pcs) Fresh, tuna tartare with shallots, ginger, lemongrass, lime zest, and pomelo served atop crispy fried rice cakes. Accompanied by a smoky chipotle lime aioli. Add caviar for an indulgent finish.

Gambas Al Ajillo "Tom Yum" Plump tiger prawns sizzle in garlic-infused extra-virgin olive oil, with a vibrant Tom Yum twist. The dish is served with crusty sourdough bread for dipping.

Tartaletas de Chorizo a la Sidra (2 pcs) Flaky tartlets filled with caramelized onions and savory Hua Hin chorizo, which has been slow-cooked in a rich Thai cider reduction. Crowned with crème fraîche, chives, and crispy shallots.

Jackfruit Rendang Sliders (2 pcs) (V) Rich, savory jackfruit Rendang nestled in a soft brioche bun. Balanced by the bright zest of a green mango slaw and the umami of a black garlic mayo and crispy fried shallots.

Moo Yang 'Smoked Forest' Sliders (2 pcs) Tender, 7-hour sous-vide slow-cooked pulled pork is served on soft activated-charcoal potato buns. The sliders are topped with tangy green mango slaw, black garlic mayo, smoked tamarind-whiskey BBQ sauce, pork floss, and pickled banana peppers.

Pinsa Prosciutto & Pistachio Tomato-Mozzarella Pinsa, made complex with salty anchovies, sweet confit tomatoes, fresh peppery arugula, and a satisfying crunch of pistachio over artisanal local ham. Made with Hua Hin mozzarella.

Pinsa Bambina (V) The Classic tomato-mozzarella Pinsa.

IV. Skewers & Picks

Each dish comes with a choice of toasted sourdough, warm pita bread, or sticky rice, and a side of zesty grilled pineapple & ginger sambal. (3 pcs/portion)

Spicy Beef "Isaan" Grilled tender beef skewers burst with authentic Northeastern Thai flavors and are served with a fiery and tangy Jaew dipping sauce.

Salmon Tikka Masala Tender grilled salmon skewers are marinated in green tikka masala. And perfectly complemented by our tangy and spicy homemade tamarind yogurt dip.

Octopus & Chorizo Tender, char-grilled octopus paired with savory chorizo and served with black garlic mayonnaise.

Sesame-Crusted Tuna Flame-kissed tuna with a soy, shallots & ginger glaze, and a dusting of sesame seeds, is finished with spring onions, and a delicate yuzu-kosho emulsion.

Halloumi & Yellow Watermelon Skewers (V) Savory grilled halloumi and sweet yellow watermelon are drizzled with wild forest honey and finished with crushed peanuts and tangy za'atar.

V. Sweets & Desserts

Rose & Lychee Pavlova with Raspberry A crisp rose and rosella meringue with a soft, ethereal center is filled with a subtly aromatic rose-lychee-infused cream. It is topped with sweet lychee pearls, a raspberry-rosella coulis, and is drizzled with wild forest honey.

Matcha & Tahini Crème Brûlée A velvety matcha and tahini crème brûlée is topped with caramelized pistachios, blueberry-amazake sorbet, lacto-fermented blueberry ginger gel, and black sesame tuile.

Hua Hin 'Pineapple Express' A sophisticated take on a tropical classic, showcasing grilled Hua Hin pineapple glazed with brown butter spiced rum. Served with a Tom Kha-infused coconut ice cream, a macadamia lime praline, and fish sauce caramel.

Mango & Rice "Textures" A modern deconstruction of mango sticky rice. Red sticky rice ice cream paired with a roasted mango pit panna cotta. Warm mango-koji coulis with mango peel oleo saccharum, fresh mango pearls, and a crunchy tuile of rice, sesame, and mung seeds.

Guinness & Thai Tea Bingsu A daring fusion of East and West. Designed to create a multi-sensory experience by balancing the bitterness of Guinness, the aromatic spice of Thai tea, the tartness of passion fruit, and a variety of textures.

PRICES

I. From the Hearth & Griddle

- Patatas Bravas 'Hua Hin' (V): THB 280
- Seared Hokkaido Scallops (3 pcs): THB 750
- Croquetas Gai Massaman (3 pcs): THB 360
- Jalapeño Popper Bites (5 pcs) (V): THB 290
- Wagyu Flank Steak: THB 1,500

II. The Chilled Larder

- Aguachile de Salmón & Rosella: THB 680
- Levantine Dip Trio (V): THB 550
- Tom Kha-Infused Scallop & Sweet Potato Mousse (3 pcs): THB 700
- Smoked Eggplant 'Baingan Bharta' (V): THB 540
- King Crab & Pomelo Salad: THB 850
- Artisanal Cheese & Cured Meats Board: THB 1,700

III. Toasted & Tartlets

- Spicy Tuna Tartare & Black Rice (2 pcs): THB 600
 - Add caviar for an indulgent finish: THB 400
- Gambas Al Ajillo "Tom Yum": THB 650
- Tartaletas de Chorizo a la Sidra (2 pcs): THB 590
- Jackfruit Rendang Tacos (2 pcs) (V): THB 560
- Moo Yang 'Smoked Forest' Sliders (2 pcs): THB 550

IV. Skewers & Picks (3 pcs)

- Spicy Beef "Isaan": THB 800
- Salmon Tikka Masala: THB 720
- Octopus & Chorizo: THB 860
- Sesame-Crusted Tuna: THB 880
- Halloumi & Yellow Watermelon Skewers (V): THB 650

V. Sweets & Desserts

- **Rose & Lychee Pavlova with Raspberry:** THB 510
- **Matcha & Tahini Crème Brûlée:** THB 420
- **Hua Hin 'Pineapple Express':** THB 480
- **Mango & Rice "Textures":** THB 500
- **Guinness & Thai Tea Bingsu:** THB 570

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

"We value your feedback. Should our service not meet your expectations, please let a team member know, and we will be happy to remove the service charge from your bill."