



Brezza Beach Bar & Restaurant: A Fresh Take on Casual Fine Dining

Welcome to Brezza Beach Bar & Restaurant, where coastal charm meets culinary excellence.

Our casual fine dining concept combines a relaxed beachfront ambiance with a menu
that celebrates the finest locally sourced ingredients and premium imports.

Every dish is a thoughtful creation, from fresh seafood and perfectly cooked steaks to innovative vegetarian options, all crafted to balance tradition with modern flair.



At Brezza, our talented chef team is at the heart of our culinary excellence. With their creativity, skill, and dedication, they transform the finest ingredients into exquisite dishes that delight the senses. Behind the scenes, their passion for flavor and innovation ensures every meal is a memorable experience.

ADTAVORN CHAROONPONTITHI

"Chef Gibb"

Executive Chef at Avani+ Hua Hin Resort



Chef Gibb's culinary journey has been marked by dedication, passion, and a commitment to excellence.

His extensive career spans over two decades, during which he has worked in prestigious kitchens across the globe and earned multiple accolades for his culinary expertise.

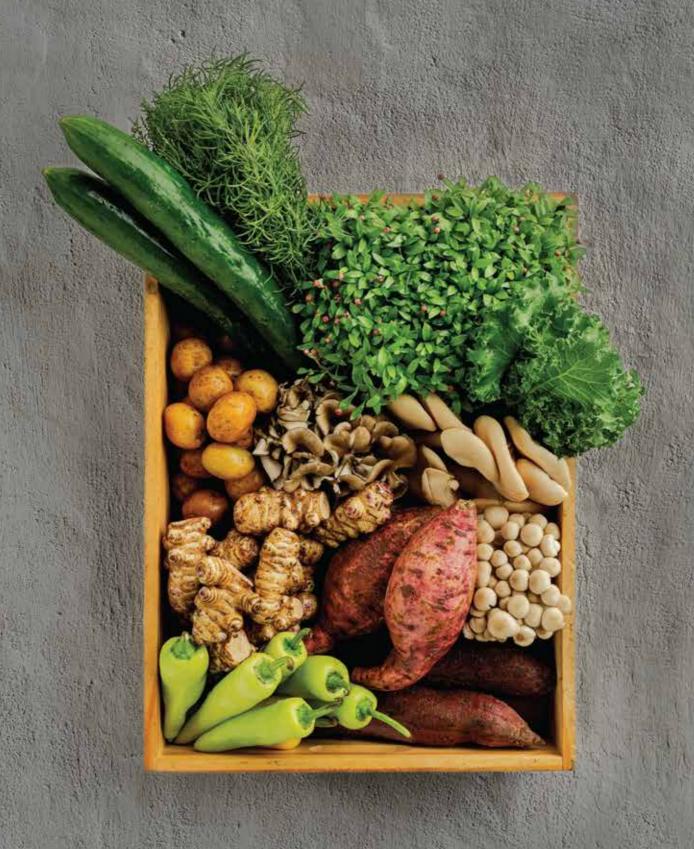
Chef Gibb's career spans over two decades, marked by his commitment to excellence in the culinary world. He has earned numerous accolades, including a Silver Medal at the Black Box Food Competition in Australia (2004), recognition for Thailand's Best Restaurant with Mantra Restaurant & Bar, Pattaya, and a Minor Award for Operation Excellence in 2015. Chef Gibb's journey began in 1999 at Le Jardin De Sens in Montpellier, France, where he trained under Michelin-starred chefs Jacques and Laurent Pourcel before moving to prestigious kitchens around the world. He worked as Chef De Partie at The Landmark Hotel in Bangkok, Sous Chef at KEE Club in Hong Kong (affiliated with El Bulli), and at Plaza Athénée in Bangkok, where he excelled in high-end French dining. Chef Gibb's leadership was pivotal in the opening of Amari Hotel Group's Mantra Restaurant, overseeing diverse cuisines, and later at Amari Nova Suites and Nova Platinum Hotels, where he managed multiple kitchens. His tenure at Amari Boulevard Bangkok, Anantara Sathorn Bangkok and Anantara Hua Hin Resort saw him excel in both operational leadership and culinary creativity, refining multiple restaurant concepts and dining experiences.

Currently, as Executive Chef at Avani+ Hua Hin Resort, Chef Gibb brings his wealth of experience and passion for innovation to elevate the resort's culinary offerings, ensuring an exceptional dining experience for every guest.

Chef Gibb's passion for culinary excellence is driven by his relentless pursuit of innovation, his dedication to crafting unforgettable dining experiences, and his commitment to continuously perfecting his craft.

-Texture-

Meeresfrüchte



Red Tuna Tartare

ปลาทูน่าทาร์ทาร์ / Tuna 生鱼片 / Roter Thunfisch-Tatar Raw akami tuna / Miso/ Jalapenos / Avocado wasabi/ Seaweed

■ 8 **1 \$** THB 400



Nut = ② Soy Bean = ∜ Spicy = ✓ Mushroom = ↑ Pork = → Seafood = ¬ Dairy Product = ☐

Vegetarian = ۞ Can Be Vegan = ⋈ Flour = ∜ Fish = ◆ Chicken = ✓ Sesame = ॐ Egg = ⑥

Scallop

หอยเชลล์ยาง / 扇贝 / Jakobsmuschel

Seared Scallop / Parmesan Air / Kale Puree / Juice of Chorizo



Banana Prawns

กุ้งแชบ๊วยย่าง / 海虾 / Garnelen

Spiced Banana Prawns / Pickled Root / Mussel Emulsion

3 🕶 俺 🛚 🖠

THB 450





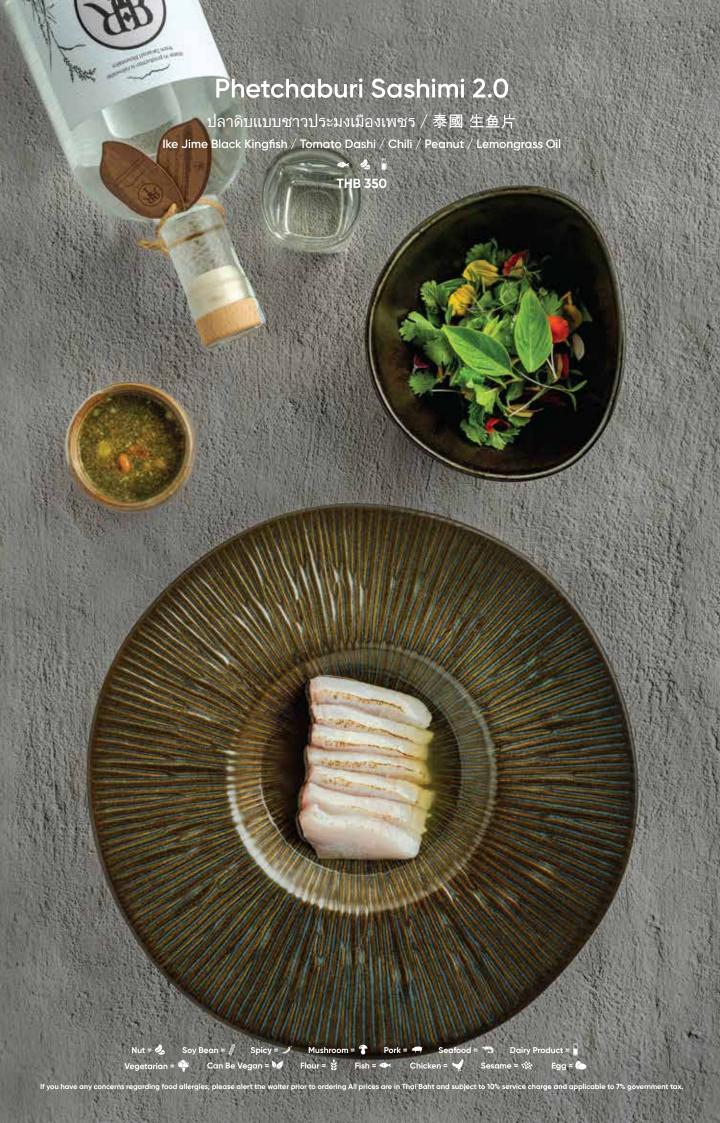
Crab Meat

สลัดเนื้อปู / 螃蟹 / Krabbenfleisch

Crabmeat/ Crab oil / Salty duck egg hot sauce/ Cucumber/ Kiwi/ Celery







Hua Hin Burrata Cheese

หัวหินบูราต**้**าชีส / 华欣起司 / Hua Hin Burrata-Käse

Local burrata cheese / Serrano ham / Spicy pomelo / Citrus balsamic reduction

THB 450



-Fish-



John Snapper

ปลาอังเกยอบ / 烤鱼 / Gelber Wolfsbarsch

Baked John Snapper / Napa Cabbage / Lotus Stem / Juice of Wild Mushroom

















Black Garoupa

ปลาเก๋าดำย่างใบตอง / 烤石斑鱼 / Schwarzer Garoupa

Banana leaf baked grouper / Knife clam / Lime and roasted cauliflower / Smoked bone and thyme reduction



Red Snapper

ปลากะพงแดงทอดน้ำมันมะกอก / 烤鲈鱼 / Roter Snapper Fisch

Pan Fried Red Snapper / Wok Fried Fern / Crab Curry Bisque Emulsion



THB 450





Nut = 🕹

Soy Bean = 🛭 🤱

Spicy = 🥒

Fl.... •

Fish = 👁

Chicken =

X SAME OF THE

Pompano

ปลาโฉมงามอบ / 鱼 / Goldmakrele

Baked Pompano Fish / Truffle Green Peas / Black Garlic Emulsion / Chicken and Lemon Reduction





-Meat and Poultry-

Fleisch und Geflügel



Free Range Chicken

ไก่บ้านโคราชอบ / 鸡 / Freilandhuhn

Roasted Breast and Thigh / Crispy Skin / Dark Meat Croquette

Pumpkin / Bone and Mustard Seed Juice







Dried Aged Duck Breast

อกเป็ดดรายเอจ 10 วัน / 鸭肉 / Trocken gereifte Entenbrust Roasted Duck Breast / Beetroot / Apple / Local Blackberry Jus.





Black Pig

หมูดำภูพาน / 猪肉 / Schwarzes Schwein

Pan Fried Tenderloin / Bacon / Green Pepper / Pork Shoulder Spiced Cream Cheese / Cacao / Baby potato









Can Be Vegan = 🔰 Flour = 👙

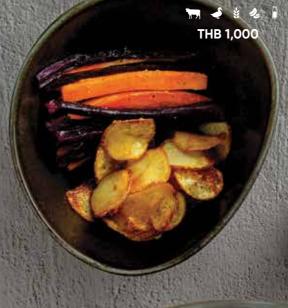
Fish = 🕶 Chicken = 🦼

Beef Tenderloin

เนื้อวัวสันในอบ / 牛排 / Rinderfilet

Umami Ash Beef Tenderloin / Root Vegetables / Spinach and Cashew Nut Puree / Onion









Nut = 🕗

Soy Bean =

ر = Spicy

Mushroo

Beef = 🦙

Seafood = 🥌

Dairy Produ

Vegetarian =

Can Be Vegan =

Flour = 🐇

Fish = •

Sesan

Egg =



77 🐟 🛊 🖥

THB 1,500

- Rare / สุกเล็กน้อย / 一分熟 • Medium rare / สุกปานกลางค่อนไปทางดิบ / 三分熟 • Medium / สุกปานกลาง / 五分熟 • Medium well / สุกปานกลางค่อนไปทางสุก / 七分熟

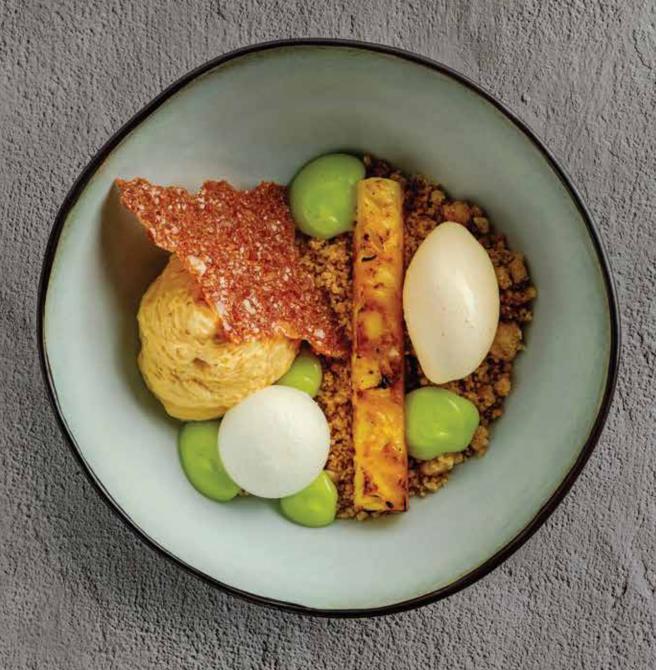
-Sweet-

Süßes



Phetchaburi Bowl

ของหวานเมืองเพชร / 佛丕府 甜品 / Phetchaburi Bowl Pandan Crème / Cheesecake / Smoked Coconut Ice Cream * THB 250



Chocolate and Friends

ช็อกโกแลตและสหาย / 巧克力 / Schokolade Dark Chocolate / Banana / Peanuts / Mulberry Ice Cream ᇂ ब & THB 250



White

ของหวานสีขาว / 色 甜品 / Weiße Schokolade

Coffee / Milk / Orange / Passion Fruit Frozen / White Chocolate Maltose











Brezza Kid's Box with Soft Drink

Brezza Kinderbox

Fried Chicken Karaage / ไก่ทอดแบบญี่ปุ่น / 炸鸡 🤘 🕯 Vegetable Crudités / ผักสด / 蔬菜 🌘

Fish Fingers / ปลาชบเกล็ดขนมปังทอด / 炸鱼 🔷 🌢 🖠

Penne with Ham and Mushrooms / เพนเน่พาสต้ากับแฮมและเห็ด / 意大利面 🥷 🕏 🕯

Assorted Mini Pastries / ของหวานหลากชนิด / 甜品 🌢 🛊 🖥







Brezza Beach Bar and Restaurant provides a laid-back yet sophisticated beachfront dining experience, where guests can indulge in a diverse menu featuring fresh seafood, Mediterranean-inspired dishes, and expertly crafted cocktails. Set against the backdrop of breathtaking ocean views, it offers a perfect blend of relaxed ambiance, exceptional service, and vibrant flavors, making it an ideal spot for both casual meals and special occasions.

