Avista Hideaway Patong
Resort & Spa
MGALLERY PHUKET

VistA

All Day Dining

Embracing the cornerstones of Thai culinary heritage and culture, our chefs have curated a menu of Authentic Thai and International cuisines that reflect the melting pot of immigrant influences in Thailand. From the traditional wok-fried dishes favoured by 19th century Chinese and Szechwan immigrants, European-style tea and coffee houses imported by the Old Town European missionaries and merchants to the Indian flavours brought over by Buddhist monks in the distant past.

In Thai culture, the traditional sharing of a meal is a social occasion. Our range of mouth-watering Thai specialties are laid out in the middle of the table so everyone can savour the five prominent flavours of Thai cuisine while connecting with friends and loved ones.

CHEF ROSE

Born amidst the verdant durian orchards of Chumphon, Chef Rose found her earliest inspirations not in written recipes, but in the rhythm of family kitchens perfumed by lemongrass, garlic and woodsmoke. Her culinary journey, from Koh Samui's Siam Bar & Grill to the bustling kitchens of Patong Beach Lodge and M Social, has been guided by a deep-rooted reverence for Southern Thai flavours and an instinctive sense of balance.

Now Head Chef at Avista Hideaway Phuket Patong - MGallery, Chef Rose creates dishes that are more than meals—they are living stories of her heritage. From the soulful depths of Hang Lay curry to the vivid hues of Nasi Kerabu, every plate she crafts is imbued with authenticity and care. She champions local markets, honours seasonal rhythms and brings a quiet brilliance to every dish. Her passion has earned accolades, but in her kitchen, the true reward is the shared moment, where past and present harmonise in each aromatic, artfully prepared bite.

AUTHENTIC THAI

CHEF ROSE HOME RECIPES

Moo Hong Phuket **410**

Traditional Phuket style pork belly stewed with peppercorns, soy & coriander roots, steamed rice

Phuket Style Crab Curry **410**

Softshell Crab curry with betel leaves served
with rice vermicelli noodles

Phad Thai Goong Yai **420**

Phad Thai Noodles with Prawns

Wok-fried rice noodles, egg, tofu, tamarind,
bean sprouts, peanuts, Jumbo prawns

Spicy Vegetarian Dairy Nuts Gluten Seafood Signature

Please inform your server of any food allergies or dietary restrictions.

All prices are in Thai Baht and subject to 10% service charge and 7% government tax

AUTHENTIC THAI

THAI APPETIZERS

Poh Pia Sod Poo **375**

Summer rice paper rolls stuffed with crab meat, vegetables and Thai herbs, mango sweet chili sauce

Thod Mun Goong **350**

Fried Prawn Cake

With almond flakes served with sweet chili sauce

Satay Gai **325**

Chicken Satay Skewers

Skewered chicken, Thai spiced peanut sauce, cucumber relish

Spicy Vegetarian Dairy Nuts Gluten Seafood Signature Vegan

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AUTHENTIC THAI

THAI APPETIZERS

Poh Pia Tod **320**

Vegetable Spring Roll

Deep fried veg spring roll, plum sauce spring

Gai Thod Samunprai **325**

Fried Chicken and Thai Herbs

Marinated fried chicken with Thai herbs served with sriracha mayo

Muek Kratiem Prik Thai Dam **375**

Crispy Fried Squid with Garlic and Black Pepper

Crispy Fried squid with garlic and black pepper served with black ink sauce

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AUTHENTIC THAI

THAI SOUPS

Tom Kha Gai **310**

Thai Lemon Grass and Galangal Soup with Chicken

Coconut and chicken soup infused with kaffir lime leaf, galangal, local mushrooms, and shallots

Tom Yum Goong **340**

Tom Yum Soup with Prawns

Spicy soup with prawns, lemon grass, galangal, kaffir lime leaf, coriander, and chili

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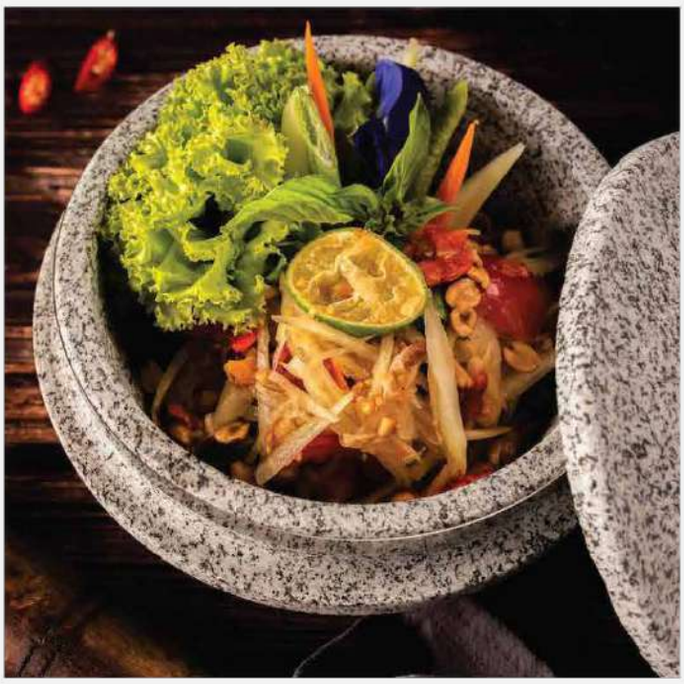
THAI SALADS

Yum Woonsen Anchan Goong 345
Butterfly pea flower glass noodles salad with prawns, tomatoes, white onions, lime dressing

Yum Mamuang Pla Krob 375
Mango salad with crispy fish, shallots and cashew nut



Som Tam 290
Thai Papaya Salad
Green papaya, dried shrimps, cherry tomatoes, beans, peanuts, lime, fish sauce

Yum Som-O Goong 345
Prawn and Pomelo Salad
Prawns & pomelo salad, shallots, roasted coconut, peanut, kaffir lime leaves, tamarind sauce

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AUTHENTIC THAI

THAI CURRIES

(All Thai curries are served with jasmine rice)

Gaeng Kiew Wan **390/ 410**

Green Curry with Chicken/ Beef

Green curry with coconut milk, Thai basil, eggplant, kaffir lime leaves

Panang Curry **390/ 410**

Panang Curry with Chicken/ Beef

Classic mild red curry from central Thailand with coconut milk, peanuts, kaffir lime

Massaman Curry **410/ 390**

Massaman Curry with Beef/ Chicken

Spiced rich curry with peanuts, potatoes and onion

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AUTHENTIC THAI

THAI MAINS

(All Thai mains are served with jasmine rice)

Gai Phad Med Ma Muang Himmaphan 335

Stir Fried Chicken with Cashew Nuts

Wok-fried chicken with bell peppers, mushrooms, dried red chili, cashew nuts

Pla Tod Sam Rod 430

Deep Fried Sea Bass

Andaman sea bass fillet, three flavor sauce, chilies, onion, capsicum and Phuket pineapple

Phad Kra Prow Gai 340

Stir Fried chicken with Hot Basil

Ground chicken, garlic, chili, hot basil leaves

Pla Muek Phad Prik Phao 345

Wok fried calamari in roasted chili gravy

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AUTHENTIC THAI

THAI MAINS

(All Thai mains are served with jasmine rice)

Phad Pak Ruam Mit **290**

Stir Fried Vegetables

Wok fried seasonal vegetables tossed in soy sauce

Pla Nueng Manao **430**

Steamed Sea Bass Fillet

Steamed sea bass fillet with Thai lime dressing, cabbage roll, steamed rice

Phad Prik Thai Dam Goong **430**

Stir Fried Prawns with Black Pepper

Wok fried prawns with black pepper sauce, trio of capsicums and white onion

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AUTHENTIC THAI

RICE AND NOODLES

Khao Soi Gai **350**

Northern Thai coconut curry noodles with chicken and crispy noodles

Khao Phad Sapparod Talay **355**

Pineapple fried rice with shrimps, calamari, mussels, raisin, and spring onion, Chinese sausage

Khao Phad **260/310/335**

Thai Style Fried Rice Veg/ Chicken/ Prawns

Stir-fried Thai jasmine rice, choice of chicken or prawn, topped with fried egg, lime, chili dip

Phuket Phad Mee Hokkien **299/390**

Vegetables / Prawns

Phuket style wok yellow noodles and fried local vegetables, dark soy sauce, fried egg

Phad See Ew **295**

Thai Stir Fried Flat Rice Noodles

Thai-style wok-fried flat rice noodles tossed in dark soy sauce, with carrots and kale

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INTERNATIONAL FLAVOURS

TASTE OF INDIA

Indian food is served with popadum, pickle, raita, steamed rice and bread

Yellow Dal Tadka **340**

A fragrant blend of yellow lentils tempered with cumin, and aromatic spices

Chana Masala **350**

Chickpeas tempered with onion tomato gravy and Indian red chili

Mattar Paneer **390**

Paneer (cottage cheese) and green peas, cooked in a rich tomato-based gravy, seasoned with spices

Chicken Curry **410**

Succulent chicken pieces simmered in a flavorful blend of aromatic spices, tomatoes

Indian Breads ..... **90 / 100**

Butter Naan / Garlic Naan

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APPETIZERS

Gambas al Ajillo: Spanish Garlic Shrimps **410**

Shrimps, garlic, smoked paprika parsley, butter, olive oil, lemon juice, focaccia bread

Soup of the Day **280**

Please ask your server for the special of the day

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INTERNATIONAL FLAVOURS

APPETIZERS

Super Food Salad 330

Mesclun, pumpkin, squash, quinoa, berries, pecan nuts, pepitas, feta, goji berries & lemon dressing

Beets & Cheese 335

Arugula, roasted beets, goat cheese, orange, onions, candied walnuts, sesame and herb vinaigrette

Burrata & Heirloom Tomatoes 485

Basil pesto, dried figs, mixed leaves, aged balsamic reduction, heirloom tomatoes

Caesar Salad 280

Romaine lettuce, brioche croutons, parmesan snow, Caesar dressing, bacon

Add On:

Grilled chicken Breast	75
Shrimps (5 pcs) (S)	95
Grilled salmon: 100 grams (S)	150

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INTERNATIONAL FLAVOURS

Margherita **350**

Tomato, basil, and mozzarella

Frutti Di Mare **420**

tomato, mozzarella, shrimps, calamari,
mussels, dill leaves and fresh chili

Italian Job **420**

Pepperoni, Phuket spicy sausage, bacon,
mozzarella, tomato sauce, chili oil, parmesan

Burrata **510**

tomato sauce, mozzarella, parmesan shavings,
rocket salad

Truffle **500**

Mozzarella, black truffle paste, dry porcini dust,
parmesan, rocket salad & parmesan

Four Cheese **390**

Parmesan, mozzarella, provolone, blue cheese

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INTERNATIONAL FLAVOURS

Spaghetti Aglio Olio e Pepperoncino **310**
Spaghetti pasta tossed with olive oil, garlic, chili, parsley, and parmesan

Penne Arrabbiata **320**
Penne, chef's tomato sauce, fresh basil, Thai chili, red onion, garlic, and parmesan

Spaghetti Frutti Di Mare **420**
Spaghetti tossed with prawns, calamari, green shell mussels, parsley, tomato sauce and parmesan

Salmon/Chicken Basil Fettuccine Alfredo ..... **495 / 350**
Fettuccine pasta tossed with onion, garlic, basil, alfredo sauce

Spaghetti Bolognese **380**
Spaghetti tossed with ground beef, tomato sauce, parmesan, basil oil, fresh basil

Fettuccine Carbonara **360**
Fettuccine pasta tossed with pork bacon, egg yolk, black pepper, and parmesan

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INTERNATIONAL FLAVOURS

SANDWICHES

Served with choice of fries or chef's salad

Signature Sourdough BLTE 350

Bacon, lettuce, tomato, sunny side Egg

Smoked Turkey Ham & Cheese 360

Fruit & nut loaf, Gruyere, Emmental, Mozzarella cheese, pickles

Mediterranean Grilled Vegetables Ciabatta 340

Ciabatta, seasonal grilled peppers, zucchini, red onion, fresh mozzarella, pesto

Chicken Quesadilla 350

Chicken, paprika, Monterey jack cheese served with guacamole and sour cream, tomato salsa

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INTERNATIONAL FLAVOURS

BURGER

Served with choice of fries or chef's salad

Wagyu Burger **440**

Sesame brioche bun, aged cheddar, pickles, tomatoes, caramelized onions, sautéed local mushrooms, Dijon mayo

Cajun Chicken Burger **410**

Sesame brioche bun, tomatoes, buttermilk fried chicken, Swiss cheese, cilantro, and cabbage slaw, sriracha mayo, pickled red radish

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INTERNATIONAL FLAVOURS

MAINS

(All mains are served with roasted local root vegetables, steak fries, sriracha aioli, and merlot jus)

Grilled Striploin (220 grams) **1199**

Australian striploin marinated with honey, mustard and rosemary

Chipotle Honey Roasted Half Chicken **490**

Overnight chipotle and honey marinated chicken

Atlantic Salmon **610**

Pan-seared Atlantic salmon steak with caper butter and thyme

BBQ Pork Spare Ribs **999**

Chefs signature BBQ ribs with sticky rice and corn on the cobs

Andaman Fish N Chips **499**

Battered Fish Fillet, Crispy Steak Fries, Tartar Sauce, Lemon Wedges, Malt Vinegar

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THE GRANDE FINALE

SWEETS

Signature Chocolate Lava Cake 310

Chocolate crumble, vanilla ice cream, mixed berry coulis

Strawberry Cheesecake 270

Baked cheesecake topped with strawberry coulis, mixed nut crumble

Refreshing Thai Lime Meringue Tart 250

Phuket lime sorbet, seasonal berries coulis, vanilla crumble

Nutella Pizza 350

Open flame-baked pizza with Nutella, crushed nuts, chocolate chips and seasonal berries

Fresh Phuket Island Fruits 250

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THE GRANDE FINALE

SWEETS

Thai Coconut Ice Cream with Accompaniments 230

Roasted peanut, Phuket pineapple jam, sweet sticky rice and Thai red rubies

Mango Sticky Rice 275

Thai mango, sweet sticky rice, and coconut cream

Ice Coolers 90/ 130/ 160

1 Scoop / 2 Scoops/ 3 Scoops

Ice cream: vanilla, chocolate, strawberry, coconut

Sorbet: mango, Phuket lime, raspberry

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VISTA BEVERAGE MENU

VISTA SPECIAL COCKTAILS

Vista 360
Crème de peche, passion fruit, lemon, sparkling wine, thyme & dehydrated orange

§ **NamDok Mai Mango Margarita** 360
Tequila, fresh lime, Thai NamDok Mai Mango puree, basil

Meekhong Tropical 360
Thai hong thong whisky, mango juice, lychee juice, lime. Egg white, soda

§ **Sabai Sabai** 360
Thai hong thong whisky, lime, basil, lemongrass

Thalang Ravenous Pineapple 360
Tequila, fresh Thalang pineapple, mint leaves, lime juice, sparkling wine

Chalong Bay Daiquiri 360
Handcrafted local chalong bay rum, malibu, pineapple juice, lime juice

PREMIUM COCKTAILS

Negroni 350
Campari, sweet vermouth, gin, orange slice

Long Island Iced Tea 350
Gin, vodka, tequila, rum, triple sec, simple syrup, lime, coca cola

Aperol Spritz 350
Aperol, sparkling wine, orange

Whiskey Sour 350
Bourbon whiskey, fresh lime juice, simple syrup, house-soaked brandied cherry

Espresso Martini 350
Vodka, Kahlua & Bailey's Irish cream

CLASSIC COCKTAILS

Caipiroska 320
Vodka, fresh lime wedge, white sugar

Cosmopolitan 320
Vodka, triple sec, cranberry juice, lime juice

Pina Colada 360
Rum, Malibu, pineapple juice, coconut cream

Mojito 320
Rum, fresh mint leaves, thai lime, simple syrup, lime juice, soda

Mai Tai 320
Triple sec, Captain morgan spiced, Captain Morgan dark, lime juice

Tom Collins 320
Gin, lemon juice, simple syrup, soda, lemon

Lemon Drop Martini 320
Vodka citrus, triple sec, simple syrup, fresh lemon juice

MOCKTAILS

Just Peachy 220
Peach syrup, fresh sour, ice

Andaman Sun 230
Refreshing basil, strawberries, grenadine, ginger ale

Thai Basil Lemonade 220
Garden grown thai basil, simple syrup, lime, ginger ale

Thai Spiced Passion Fruit Soda 220
Fresh passion fruit, passion puree, sriracha spice, sprite

§ Signature

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JUICES

Fresh Juice

Watermelon	160
Young Coconut	160

Chilled Juice

Mango / Orange / Pineapple	160

SMOOTHIES & MILKSHAKES

Banana / Mango / Strawberry / Peach	155
Vanilla / Strawberry / Chocolate	165

LASSI

Salted / Sweet / Plain	150
Mango & Mint	160

SODA BLEND

Passionfruit / Strawberry / Mango / Honey & Lime	160

SOFT DRINKS

Coke / Coke light / Coke zero / Sprite / Ginger ale / Fanta / Tonic	120

WATER / SPARKLING WATER

Acqua Panna Still S	150
Acqua Panna Still L	220
San Pellegrino Sparkling S	155
San Pellegrino Sparkling L	240
Soda Water	120

TEA

English Breakfast / Earl Grey / Traditional Oolong / Darjeeling / Peppermint / Green Tea & Lemon	140
Cha Dam Yen Thai iced tea	120
Cha Yen Thai iced tea with milk	120
Lemon Iced Tea	140

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COFFEE

Americano / Espresso / Black / Long Black	120
Cappuccino / Latte / Mocha	130
Double Espresso	160
Hot / Iced Chocolate	120
Oliang Thai iced coffee	120
Cafe Yen Thai iced coffee with milk	120

BEERS

Singha / Chang	170
Tiger	170
Heineken	180
Hoegaarden Rose	240
Corona	240

SPIRITS

Aperitifs

Aperol (ITA)	250
Pernod (FRA)	290
Ricard (FRA)	250
Martini Bianco, Rosso, Dry (ITA)	250
Fernet-Branca (ITA)	350
Campari (ITA)	260

Gin

Saneha (PHUKET,THA)	290
Tanqueray (SCO)	350
Gordon's (SCO)	290
Bombay Sapphire (ENG)	350
The Botanist (SCO)	550
Hendricks (SCO)	550
Beefeater 24 (ENG)	350

Rum

Pampero Blanco (VEN)	310
Captain Morgan (JAM)	300
Captain Morgan Spiced (JAM)	200
Pyrat XO (AIA)	550
Bacardi Superior (CUB)	300
Chalong Bay (THA)	290
Appleton (JAM)	350

Tequila

Jose Cuervo Especial Reposado	310
1800 Silver Tequila Reserva	350
El Jimador Blanco	300
Herradura Silver	450
Olmeca	350

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Vodka

Ketel One (NED)	450
Cîroc (FRA)	450
Belvedere (POL)	450
Grey Gooser (FRA)	450
Absolut (SWE)	290
Crystal Head (CAN)	550
Smirnoff (RUS)	290

Liqueur

Malibu	290
Midori	350
Amaretto	250
Bailey's Irish Cream	350
Grand Marnier	390
Cointreau	350
Southern Comfort	290
Drambuie	490
Kahlua	350
Sambuca	300
Jägermeister	300
Limoncello	320

Single Malt (SCO)

Glenkinchie 12 Year Old	790
Glenmorangie Original 10 Year Old	490
Glenfiddich 12 Year Old	490
Glenlivet 12 Year Old	490
Lagavulin 16 Year Old	990
Laphroaig 10 Year Old	790
Oban 14 Year Old	790
Macallan 12 Year Old	790

Blended Whisky

Johnnie Walker Red Label (SCO)	300
Johnnie Walker Black Label (SCO)	390
Johnnie Walker blue Label (SCO)	990
Chivas Regal 12 Year Old (SCO)	390
John Jameson (IRL)	350
Hibiki Harmony (JPN)	890
Hong Thong (THA)	250

Bourbon & Rye

Jack Daniel's (USA)	350
Jim Beam (USA)	350
Maker's Mark (USA)	490
Canadian Club (CAN)	350

Cognac

Hennessy VSOP	990
Courvoisier VSOP	990
Remy Martin XO	1850

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VISTA WINE MENU

WINES BY THE GLASS

SPARKLING	GLASS (150 ml)	BOTTLE (750 ml)
Chamdeville Blanc de Blanc Brut, France	370	1,750
Belleville Sprakling Brut, Australia	320	1,500
Bellussi Sparkling Wine, Italy	420	2,000
WHITE		
Cono Sur Tocornal Sauvignon Blanc, Chile	400	2,100
Anakena Birdman Sauvignon Blanc, Chile	380	1,900
Eclipse Lunar, Chardonnay, Australia	320	1,500
Oxford Landing, Sauvignon Blanc, Australia	360	1,700
RED		
Anakena Birdman, Cabernet Sauvignon, Chile	380	1,900
Eclipse Solar, Shiraz Cabernet, Australia	320	1,500
Oxford Landing, Merlot, Australia	360	1,700

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING	BOTTLE
Martini Prosecco	2,500
ROSE WINE	
Gerard Bertrand Gris Blanc, France	2,300
Chateau d'Escalans Whispering Angel Rosé	3,800
Frescobaldi Alie Rose Ammiraglia Tuscany, Italy, 2017 **IGT**	3,400

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VISTA WINE MENU

WINE BY THE BOTTLE

WHITE WINE

Young wines, are aromatic, with elegant aromas of golden apple, white fruit, tropical fruit, white flowers and herbs. The taste is always pleasantly fresh and well balanced. The mature wines instead have colour shades ranging from pale yellow to golden yellow, with intense aromas and are complex, reminiscent of acacia flowers, jasmine, lime, ripe fruit and in some cases, have strong mineral notes. The taste is structured, fruity, persistent and balanced.

	BOTTLE
Yalumba Y Series Pinot Grigio, Italy	**2,700**
Sileni Estates Marlborough New Zealand, Sauvignon Blanc, 2019	**3,250**
Famille Perrin Réserve France, Côtes du Rhône Blanc, 2018	**3,300**
La Piuma Orvieto DOC Italy, Chardonnay, Grechetto, Trebbiano	**2,200**
Gérard Bertrand 6éme Sens Blanc, 2021	**2,700**
Gérard Bertrand Sauvignon Blanc	**2,900**
Tahuna Sauvignon Blanc	**2,700**
Anakena Chardonnay, Chile	**2,900**

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WINE BY THE BOTTLE

RED WINE

Young wines, fruity and floral scents with fragrant notes and in some cases vinous, reminiscent of raspberries, ripe cherries and red flowers like rose or peony. The taste in general is warm, quite soft, and pleasantly fresh, with firm tannins. Mature wines have a rich bouquet and are ethereal and spicy, with aromas ranging from black fruits, to spices, to dried flowers and tertiary aromas of coffee and cocoa to arrive in extreme cases to animal scents.
The taste is warm, soft, with elegant tannins, balanced and a nice complexity

	BOTTLE
Portillo Argentina, Malbec, 2017	**2,750**
Yalumba Y series Australia, Shiraz, 2018	**2,750**
Gerard Bertrand Reserve Speciale France, Pinot Noir, 2018	**3,200**
La Piuma D' Abruzzo DOC Italy, Montepulciano, 2018	**2,190**
Gérard Bertrand 6éme Sens Rouge, 2021	**2,600**
Tahuna Merlot, New Zealand, 2019	**2,750**
Anakena Birdman Merlot, Chile	**1,600**
Anakena Merlot, Chile	**2,900**

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