



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



Spicy  Vegetarian  Dairy  Nuts  Gluten  Seafood  Signature  Vegan  Pork 

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

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 🌱 Pork 🐷

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THAI APPETIZERS



Poh Pia Tod 320

Vegetable Spring Roll
Deep fried veg spring roll, plum sauce spring

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Gai Thod Samunprai325

Fried Chicken and Thai Herbs
Marinated fried chicken with Thai herbs served with
sriracha mayo

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Spicy 🌶️ Vegetarian 🥬 Dairy 🥛 Nuts 🌰 Gluten 🌾 Seafood 🐟 Signature 🍷 Vegan 🌱 Pork 🐷

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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

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🍷 Seafood 🐠 Signature 🍴 Vegan 🌱 Pork 🐷

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THAI SALADS



Yum Mamuang Pla Krob 375

Mango salad with crispy fish and shallots

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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, kaffir lime leaves, tamarind sauce 🌿 🐟 🌶️ 🥥

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐟 Signature 🍽️ Vegan 🌱 Pork 🐷

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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



Spicy Vegetarian Dairy Nuts Gluten Seafood Signature Vegan Pork

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AUTHENTIC THAI

THAI MAINS

(All Thai mains are served with jasmine rice)



Gai Phad Med Ma 335
Muang Himmaphan

Stir Fried Chicken with Cashew Nuts
Wok-fried chicken with bell peppers,
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



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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

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Spicy 🌶️ Vegetarian 🥬 Dairy 🥛 Nuts 🥜 Gluten 🍷 Seafood 🐠 Signature 🍳 Vegan 🍷 Pork 🐷

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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 🌿🐔🍜🥚



Phad Thai Goong Yai 🍳 420

Phad Thai Noodles with Prawns

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

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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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Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐠 Signature 🍳 Vegan 🌱 Pork 🐷

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TASTE OF INDIA

Indian food is served with popadum, pickle, raita, basmati rice, salad 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



Paneer Butter Masala 420

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



Home Style Chicken Curry 420

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



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SALADS



Caesar Salad 280

Baby cos, Brioche crotons, Parmesan snow, Caesar dressing



Greek Salad 280

Mixed Greens, Bell pepper, Cucumber Shallot, Feta Cheese, Honey Lemon Dressing



Superfood Bowl 370

Paprika Roasted Butternut Squash, Edamame, Smoked Cashew Dressing, quinoa, Baby spinach, Roasted Chickpeas, Avocado, Blueberries, Super Seed Furikake



Tomato & Burrata 510

Mixed Leaves, Basil Pesto, Capers Berries, Marinated Tomatoes, Fresh Green Pepper



Add on:
Grilled chicken - THB 100 | Shrimps (5 pieces) - THB 130 | Salmon (100g) - THB 220 | Serrano Ham - THB 120

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🚫 Seafood 🐟 Signature 🍷 Vegan 🌱 Pork 🐷

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APPETIZERS



Quesadilla (Veg / Chicken / Beef) **350/375/450**
Served with Gucamole & Sour cream
Chicken/beef Tex Mex, Monterey Jack Cheese, Tortilla
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Mezze Platter **350**
Hummus, Baba ghanoush,
Marinated Olives, Feta Cheese, Pita
🍷🌱🥛



Grilled Prawn Skewers **380**
Salsa Verde, Panzanella
🍷🌱🥛



Soup of the Day..... **280**
Please ask your server for the special of the day

Spicy 🌶️ Vegetarian 🌱 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐟 Signature 🍷 Vegan 🌿 Pork 🐷

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INTERNATIONAL FLAVOURS

PIZZA



Margherita 360

Tomato, Basil, Fior de latte



Pepperoni 450

Tomato, Pepperoni, Pepperoncino Rosso, Fior de latte



Quattro Formaggi 400

Fior De Latte, Grana Padano, Gorgonzola, Cream Cheese



Truffle Mushroom 520

Crema Al Tartufo, Portobello
Porcini Dust, Fior De Latte



Spicy 🌶️ Vegetarian 🌿 Dairy 🧀 Nuts 🌰 Gluten 🌾 Seafood 🐟 Signature 🍷 Vegan 🌱 Pork 🐷

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PIZZA



Burrata 520

Tomato, Arugula, Parmesan Snow, Burrata, Fior De Latte, Balsamic Glaze



Gambas Aglio e Olio 450

Shrimp, Crema All’aglio, Fior De Latte, Lemon Zest, Parmesan Snow



Smoked BBQ Chicken 400

Smoked Chicken, Jalapeno, Fior De Latte, Shallots, Cheddar, Fior De Latte



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PASTA



Arrabiata350
Tomato sauce, Basil, Red Chili, Shallot, Garlic, Parmesan
🌿🥛🌶️🍷



Carbonara 370
Egg Yolk, Guanciale, Black Pepper, Parmesan
🌿🥛🐷



Vista Alfredo (Veg/Chicken/Salmon) 320/350/520
Sauce Mornay, Parmesan, French Butter
🌿🥛



Aglio Olio E Pepperoncino 330
Olive oil, Garlic, Chili, Parsley, Parmesan, Lime Zest
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PASTA



Allo Scogilo 420

Prawns, Mussels, Squid, Fresh Tomato, White Wine



Basil Pesto Genovese 350

Basil Pesto, Basil, Toasted Walnuts



Rigatoni Bolognese 400

Spicy Braised Beef, Parmesan, Basil



Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐟 Signature 👨🍳 Vegan 🌱 Pork 🐷

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BURGERS & SANDWICHES

SERVED WITH A SMALL PORTION OF FRIES OR WEDGES.



Classic Smash Burger 450
Ground Beef, Pickled Cucumbers, Caramelized Shallots
Mild Cheddar, Burger Sauce



Katsu Chicken Burger 400
Fried Chicken Cutlet, Sriracha Mayo,
Pickled cucumber, Apple cabbage slaw



Crispy Vegetable Burger 375
Edamame & Seasonal Vegetable Patty
Guacamole, Cabbage Slaw, Rocket Leaves, Tomatoes



Roasted Vegetables & Burrata 360
Grilled zucchini, Roasted bell peppers,
Sundried Tomato Pesto, Rocket Leaves,
Burrata, Balsamic Glaze



Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🌰 Gluten 🌾 Seafood 🐟 Signature 🍷 Vegan 🌱 Pork 🐷

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SANDWICHES & WRAPS

SERVED WITH A SMALL PORTION OF FRIES OR WEDGES.



Mortadella & Burrata 450
Pistachio Mortadella, Sundried Tomato Pesto, Rocket Leaves, Burrata, Balsamic Glaze 🥛🌿🥄👨🍳🐷



Vista Classic Club Sandwich 350
Grilled Chicken, Honey Mustard, Roasted Cherry Tomato, Cheddar, Bacon, Cheese, Fried Egg 🌿🥛🥄



Vista Vegetable Club Sandwich 300
Roasted Vegetables, Honey Mustard, Roasted Cherry Tomato, Cheddar Cheese 🌿🥛🥄



Chicken Caesar Warp 350
Fried Chicken Tenders, Romaine Lettuce, Caesar Dressing, Parmesan 🌿🥛👉



Falafel Wrap 350
Crisp Chickpea Falafel, Fresh Shallots, Hummus, Garlic Toum, Lettuce 🥛👉🌿👨🍳

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🌿 Seafood 🐟 Signature 🍷 Vegan 🌱 Pork 🐷

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MAINS



Grilled Striploin (220 grams)..... 1,299
Australian Striploin Marinated with Honey, Mustard and Rosemary
🍷🌿



Atlantic Salmon650
Pan-Seared Atlantic Salmon Steak with Caper Butter and Thyme
🍷🌿🐟



Chipotle Honey Roasted Half Chicken.....520
Overnight Chipotle and Honey Marinated Chicken
🌿🍷🍴

Spicy 🌶️ Vegetarian 🌱 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐟 Signature 🍴 Vegan 🌿 Pork 🐷

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SUSHI



California Roll 400
Crab Stick, Cucumber, Tamago, Tabiko
🐟🌿🥬



Tuna Roll 420
Tuna, Crab Stick, Cucumber, Tamago, Tobiko
🐟🌿🥬



Salmon Roll 450
Avocado, Tamago, Salmon, Salmon Roe, Cream Cheese
🐟🌿🥬



Dragon Roll 420
Shrimp, Avocado, Tobiko, Eel
🐟🌿🥬

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🥜 Gluten 🌾 Seafood 🐟 Signature 🍴 Vegan 🌱 Pork 🐷

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THE GRANDE FINALE

DESSERTS



Coconut & Lemongrass Crème Brûlée 280

Mix berries, coconut tuile,
dehydrated kaffir lime meringue

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Passion Fruit & Mango Panna Cotta 250

Creamy panna cotta infused with
tropical passion fruit and mango flavors.

🌿 🥥 🍷



Signature Chocolate lava 320

Chocolate crumble, vanilla gelato, fresh berries

🌿 🥥 🍷



Basque Cheese Cake 290

Basque-style burnt cheesecake with a caramelized top
and smooth

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Thai Mango Sticky Rice..... 250

Thai mango, sweet sticky rice, coconut cream

🌿 🍷



Fresh Phuket Island Fruits 260

Spicy 🌶️ Vegetarian 🌿 Dairy 🥛 Nuts 🌰 Gluten 🍷 Seafood 🐟 Signature 🍷 Vegan 🌿 Pork 🐷

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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 Coc Onut	160

CHILLED JUICE

Mango / Orange / Pineapple	160
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SMOOTHIES & MILKSHAKES

Banana / Mango Strawberry / Peach	155
Vanilla / Strawberry Choc Olate	165

LASSI

Salted / Sweet / Plain	150
Mango & Mint	160

SODA BLEND

Passion Fruit/ Strawberry Mango/ Honey & Lime	160
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PREMIUM MIXERS

Red bull (Imported)	250
Fentimans Ginger Beer	290
Fentimans Rose Lemonade	290
Fentimans Oriental Yuzu	290
Fentimans Light Tonic	290

SOFT DRINKS

Coke / Coke Light / Coke Zero / Sprite / Ginger Ale / Fanta / Tonic Soda Water	120
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WATER / SPARKLING WATER

Acqua Pannastill S	150
Acquapanna Still L	220
Sanpellegrino Sparkling S	155
Sanpellegrino Sparkling L	240
Rynn Still	130
Rynn Sparkling	180

TEA

English Breakfast / Earl G Rey / Traditional O Olong / Darjeeling / Peppermint Green Tea & Lemon	140
CHA DAMYEN Thai Iced Tea	120
CHA YEN Thai Iced Tea With Milk	120
LEMON ICED TEA	140

Our coffees and teas come from suppliers who follow
the principles of sustainable development

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

BEERS	
Singha / Chang	170
Tiger	170
Heineken	180
Hoegaarden Rose	240
Corona	240
Local Craft Beer	
Bussaba	260
Chalawan	250

SPIRITS	
Aperitifs	
Aperol (ITA)	250
Pernod (FRA)	290
Ricard (FRA)	250
Martini Bianco, Rosso, Dry (ITA)	250
Fernet-Branca (ITA)	350
Campari (ITA)	260
Lillet Blanc (FRA)	300
Lillet Rose (FRA)	300

Gin	
Sancha (PHUKET,THAI)	290
Tanqueray (SCO)	350
Gordon's (SCO)	290
Bombay Sapphire (ENG)	350
The Botanist (SCO)	550
Hendricks (SCO)	550
Beefeater 24 (ENG)	350
Citadelle (FRANCE)	450
Citadelle Jardin D'ete (FRANCE)	450

Rum	
Pampero Blanco (VEN)	310
Captain Morgan (JAM)	300
Captain Morgan Spiced (JAM)	200
Bacardi Superior (CUB)	300
Chalong Bay (THA)	290
Plantation Pineapple (Jamaican)	400
Plantation 3 Star (Jamaican)	350

Tequila	
Jose Cuervo Especial Reposado	310
1800 Silver Tequila Reserva	350
Olmecca	350
Patron Silver 450	450

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Vodka

Ketel One (NED)	450
Ciroc (FRA)	450
Belvedere (POL)	450
Grey Goose (FRA)	450
Absolut (SWE)	290
42 below (NED)	350

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
ST.German	350

Single Malt (SCO)

Glenfiddich 12 Year Old	490
Glenlivet 12 Year Old	490
Laphroaig 10 Year Old	500
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
Michters	350

Cognac

Hennessy VSOP	990
Courvoisier VSOP	990
Remy Martin XO	1850

WINES LIST MENU

SPARKLING & CHAMPAGNE	GLASS (150 ml)	BOTTLE (750 ml)
Belleville, Sparkling Brut, Australia	260	1,450
Chamdeville, Blanc de Blanc Brut, France	310	1,400
Martini Prosecco	450	2,200
Martini Asti	450	2,200
Pommery, Brut, Champagne, France	1,450	7,000

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.

WHITE

Nollen Erben, Riesling, Mosel, Dry, Germany	340	1,550
Cantina di Soave, La Poesie, Pinot Grigio, Venezia, Italy	360	1,650
Los Vascos Chardonnay, Central Valley, Chile	440	2,050
Aveleda, Solos de Granito, Alvarinho, Minho, Portugal	490	2,300

ROSE

Château d'Esclans, The Pale, G-C-S, Provence, France	470	2,200
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RED WINE

Young wines, fruity and aromatic, with aromas 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

RED WINE

Cono Sur, Bicileta, Pinot Noir, Central Valley, Chile	370	1,750
Monte Antico, Sangiovese-C-M, IGT, Tuscany, Italy	430	2,000
San Marzano Santoro, Primitivo, Puglia, Italy	420	2,000
Bodegas Salentein, Barrel Selection, Malbec, Mendoza, Argentina	490	2,400

EDENVALE ALCOHOL-REMOVED WINE

Pink Moscato	1,500
Chardonnay	1,500
Shiraz	1,500